

The Cooper Lounge

1701 Wynkoop St 80202-1047 · +17204603738 · Updated: Jan 14, 2026

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COOLERS, COLLINS, COBBLERS, FIZZES, SWIZZLES & HIGHBALLS 6

Cranberry Cooler	\$17.00
Bar hill gin, leopold bros. Cranberry, honey syrup fresh lemon juice, q drinks club soda	
Spiced Pear Collins	\$17.00
Spring 44 vodka, st. George spirits spiced pear, new deal ginger, cinnamon syrup, q drinks ginger beer	
Pom Pom Fizz	\$17.00
Cooper lounge selected herradura double barrel reposado, la pinta pomegranate, cinnamon syrup, fresh lemon juice, pomegranate juice, q drinks club soda	
Chartreuse Swizzle	\$21.00
Green chartreuse, fresh pineapple juice, fresh lime juice and velvet falernum	
Japanese Highball	\$20.00
Akashi single malt Japanese whisky, yuzu, mint & lemon, q drinks club soda	
Dufftown Cobbler	\$20.00
Amontillado sherry, glenfiddich 15yr scotch whisky, demerara syrup, fresh orange & lemon juice	

SPIRIT FORWARD & STIRRED 5

Cooper Lounge 50:50 Gin Martini	\$19.00
Tanqueray 10 gin, cocchi americano, strongwater orange bitters, lemon twist	
Cooper Lounge Old Fashioned	\$25.00
Barrell bourbon batch #29, demerara sugar, aromatic & orange bitters	
Sazerac	\$23.00
Laws whiskey house, san luis valley straight rye whiskey, cane sugar, peychaud's bitters	
Old Friend	\$22.00
Eagle rare, 10 years old single barrel Kentucky straight bourbon whiskey, cynar, benedictine	
Boulevardier	\$15.00
High West American prairie bourbon, select apertivo, storico vermouth di torino cocchi	

SOURS & SHAKEN 5

De Rigueur	\$15.00
Old forester 100, honey syrup, fresh grapefruit juice	

Bourbon & Fig Sour	\$18.00
Woodenville straight bourbon whiskey, fresh lemon juice, house-made caramelized fig syrup, egg white, fee bros. Black walnut bitters	
Forbidden Fruit	\$17.00
Hennessy vs cognac, house-made quince & black tea syrup, fresh lemon juice, blanc de blanc	
Great Pumpkin	\$14.00
Avuá, prata cachaça, plantation isle of fiji rum, house-made pumpkin spice syrup, fresh lemon juice, egg white	
The Full Monty	\$23.00
Amaro Montenegro, barrell whiskey armida bourbon, velvet falernum, fresh lemon juice, demerara syrup	

DIGESTIFS & AFTER DINNER 4

Las Ofrendas	\$14.00
Nixta, licor de elote, gustoso aguardiente añejado rum, cinnamon cane, heavy cream. Bittermens xocolatl mole bitters	
Brandy Alexander	\$17.00
Hennessy vs cognac, tempus fugit crème de cacao, heavy cream	
Pirate Cider	\$17.00
AK zanj dark rum 8 yr, trabanco, alma quinquina en rama hamilton ministry of rum, pimento dram liqueur, three spice apple cider syrup	
Turndown Service	\$16.00
Godiva, chocolate liqueur, fernet branca, marie brizard crème de cacao white, heavy cream	

BEER 6

Boulevard, Smokestack Series Tank 7 Farmhouse Ale, Missouri, USA	\$10.00
Melvin Brewing, Melvin IPA Wyoming, United States	\$11.00
Bavik Super Pils, Bavkhove, Belgian	\$11.00
C Squared Organic Ginger Apple Cider, Colorado, United States	\$12.00
O'Hara's, Irish Stout, Bagenalstown, Ireland	\$12.00
Duchessede Bourgogne Duchesse Petite, Vichte, Belgium	\$19.00

CHAMPAGNE & SPARKLING WINE 4

NV Domaine Ligier Père et Fils, Crémant du Jura Brut Rosé, France	\$16.00
'13 Rodolfo Cosimi, Le Mie Bollicine Sangiovese Method Classico, Montalicino, Italy	\$19.00
'18 Schramsberg Vineyards, Brut Blanc de Blancs, North Coast, California, USA	\$22.00
NV Charles Heidsieck Brut Reserve, Reims, France	\$30.00

WHITE WINE 4

'19 Jermann Pinot Grigio, Friuli, Italy	\$16.00
'19 Château Beaulieu, Coteaux d'Aix-en-Provence Cuvée Alexandre Rosé, Provence, France	\$17.00
'19 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	\$19.00
'18 the Hess Collection, Chardonnay Panthera, Russian River Valley, California, USA	\$18.00

RED WINE 7

'19 Ridge Vineyards, Three Valleys Zinfandel, Sonoma County, California, USA	\$22.00
'17 Buehler Vineyards, Cabernet Sauvignon Napa Valley, Napa, California, USA	\$18.00
'19 Evesham Wood, Pinot Noir, Willamette Valley, Oregon, USA	\$18.00
'18 Château la Nerthe, Côtesdu Rhône Villages Les Cassagnes, Rhône Valley, France	\$18.00
'18 Achaval Ferrer, Malbec, Mendoza, Argentina	\$18.00
'19 Allegrini Valpolicella, Veneto, Italy	\$17.00
'17 Numanthia, Termes Tinta de Toro, Toro, Spain	\$15.00

BY THE OUNCE CORAVIN SELECTION 4

'19 Tenuta Tignanello, Toscana Rosso, Tuscany, Italy	\$12.00
'18 M. Chapoutier, Côte-Rôtie la Mordorée, Rhone Valley, France	\$20.00
'15 Hundred Acre 'Kayli Morgan' Cabernet Sauvignon, Napa Valley, California, USA	\$39.00
'17 Hundred Acre 'Ark' Cabernet Sauvignon, Napa Valley, California, USA	\$52.00

SAVORY 7

Antipasti Board	\$26.00
Chef selected cured meats and artisanal cheeses with assorted accoutrements	
Crab Cakes	\$15.00
Butternut squash puree, dried cranberry, toasted pumpkin seed, micro arugula	
Shrimp Cocktail	\$14.00
House cocktail sauce, lemon wedge	
Cauliflower Gratin	\$13.00
Garlic roasted tomato, white cheddar mornay, sage oil	
Burrata Ala Panna	\$14.00
Marinated artichoke, toasted marcona almond, sea salt, aged balsamic	
Roasted Bone Marrow	\$19.00
Garlic crumb, caramelized shallot, rosemary demi, grated peccorino	

Gnocchi De Canard	\$16.00
Sweet potato gnocchi, duck confit, sage brown butter	

DESSERT 1

Bourbon Maple Pecan Tart	\$11.00
Salted caramel, warm creme anglaise	

WINE 3

Chateau Guillebot Plaisance, Red Wine, Bordeaux, France

Chateau Guillebot Plaisance, Sauvignon Blanc, Bordeaux, France

J.P. Chenet Blanc de Blancs, France

COCKTAILS 4

Moscow Mule

Spring 44 vodka, fresh lime q drinks ginger beer

Whiskey Sour

Old forester 100, fresh lemon, sugar

Daiquiri

Plantation 3 stars, fresh lime, sugar

Gimlet

Tanqueray, fresh lime, sugar