

# Citizen Rail

1899 16th Street 80202 · +13033230017 · Updated: Jan 14, 2026

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## MAINS 7

<b>Egg in the Hole*</b>	<b>\$15.00</b>
eggplant, prosciutto, poached egg, heirloom tomato sauce	
<b>Egg White Omelet*</b>	<b>\$15.00</b>
spinach, avocado, mushroom	
<b>All American*</b>	<b>\$15.00</b>
two eggs, breakfast potatoes, toast, choice of bacon, sausage or fruit	
<b>Chilaquiles*</b>	<b>\$17.00</b>
chile-marinated tortilla, scrambled eggs, chicken, avocado, crème fraiche	
<b>Yogurt Parfait</b>	<b>\$10.00</b>
greek yogurt, fruit, granola	
<b>Quinoa + Oatmeal</b>	<b>\$10.00</b>
ginger pear, berries, almond, brown sugar	
<b>Poached Eggs + Greens*</b>	<b>\$15.00</b>
frisée + arugula, sherry dressing, avocado toast	

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## SIDES 7

<b>Seasonal Fruit</b>	<b>\$7.00</b>
<b>Two Eggs Your Way*</b>	<b>\$6.00</b>
<b>Breakfast Potatoes</b>	<b>\$6.00</b>
<b>Bagel + CC</b>	<b>\$4.00</b>
<b>Applewood-Smoked Bacon or River Bear Pork Sausage*</b>	<b>\$6.00</b>
<b>Muffin</b>	<b>\$4.00</b>
seasonal	
<b>Mimosas for the Table</b>	<b>\$40.00</b>
bottle of bubbles, carafe of orange, grapefruit, or cranberry	

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## STARTERS 6

<b>Carrot Miso + Burdock Root Soup</b>	<b>\$14.00</b>
whipped crème fraiche, coriander, beet powder	
<b>Hamachi Crudo*</b>	<b>\$18.00</b>
coconut + lime broth, chili oil, radish, cilantro	
<b>Hickory Smoked Sturgeon + Potato Rosti</b>	<b>\$24.00</b>
house smoked sturgeon, caviar, crème fraiche, bacon herb salad	
<b>Apple + Pancetta</b>	<b>\$15.00</b>
winter chicory, dried cherry, manchego cheese, aged cherry vinaigrette	
<b>Spring Chopped Salad</b>	<b>\$16.00</b>
candied walnut, mâche, frisée, endive, pt. reyes blue cheese dressing	
<b>Salt Roasted Beets</b>	<b>\$16.00</b>
roasted carrot, dashi + yuzu curd, black vinegar dressing	

## BOARDS 3

<b>House Made Olives</b>	<b>\$9.00</b>
orange + rosemary	
<b>Dips + Spreads</b>	<b>\$14.00</b>
lavash cracker, baba ganoush, hummus, pine nut, walnut muhammara	
<b>Charcuterie</b>	<b>\$28.00</b>
chicken liver pâté, country terrine, domestic cheese, salumi, prosciutto di parma, assorted nuts, tart cherry cracker	

## MAIN 15

<b>Breakfast Parfait</b>	<b>\$11.00</b>
greek yogurt, fruit, housemade granola	
<b>Quinoa + Oatmeal</b>	<b>\$12.00</b>
mixed berries, almond, brown sugar	
<b>Dutch Baby Pancake</b>	<b>\$14.00</b>
lemon curd, blueberry, whipped cream, powdered sugar	
<b>Egg White Omelet</b>	<b>\$18.00</b>
spinach, avocado, wild mushroom	
<b>All American*</b>	<b>\$17.00</b>
two eggs your way, breakfast potato, choice of: bacon, sausage or fruit, toast	
<b>Poached Eggs + Greens*</b>	<b>\$17.00</b>
frisée + arugula, sherry dressing, avocado toast	
<b>Shakshuka*</b>	<b>AVAILABLE OPTIONS</b>
braised tomato, cilantro, baked egg, toasted sourdough	
	\$16.00
	Avocado: \$3.00

<b>Chilaquiles*</b>	<b>\$19.00</b>
chile-marinated tortilla, avocado, scrambled eggs, chicken, cilantro, crème fraîche	
<b>Egg in the Hole*</b>	<b>\$17.00</b>
fried eggplant, prosciutto di parma, poached eggs, heirloom tomato sauce	
<b>Carrot Miso + Burdock Root Soup</b>	<b>\$14.00</b>
whipped crème fraîche, coriander, beet powder	
<b>Apple + Pancetta</b>	<b>AVAILABLE OPTIONS</b>
winter chicory, dried cherry, manchego cheese, aged cherry vinaigrette	\$15.00
	Fried Chicken: \$12.00
<b>Chopped Salad</b>	<b>AVAILABLE OPTIONS</b>
candied walnut, mâche, endive, frisée, pt. reyes blue cheese dressing	\$16.00
	Fried Chicken: \$12.00
<b>Dips + Spreads</b>	<b>\$14.00</b>
lavash cracker, hummus, baba ganoush, walnut muhammara, pine nut	
<b>Charcuterie</b>	<b>\$28.00</b>
chicken liver pâté, country terrine, domestic cheese, salumi, prosciutto di parma, assorted nuts, tart cherry cracker	
<b>Crispy Chicken Sandwich</b>	<b>\$17.00</b>
cilantro slaw, pickled daikon, fresno, katsu sauce, togarashi mayo, sage + rosemary fries	

## COCKTAILS 6

<b>Bloom Spritz</b>	<b>\$13.00</b>
atöst bloom, st. germain, prosecco, fever tree citrus tonic	
<b>Questionable Decisions</b>	<b>\$16.00</b>
mezcal, campari, fresh lime, topo chico, peychaud's	
<b>Espresso Martini</b>	<b>\$14.00</b>
ozo espresso, vodka, caffè borghetti	
<b>Bloody Mary / Red Snapper</b>	<b>AVAILABLE OPTIONS</b>
vodka or gin, house mix	\$13.00
	Grey Goose: \$16.00
<b>Mimosas for the Table</b>	<b>\$45.00</b>
bottle of bubbles, carafe of orange, grapefruit, or cranberry	
<b>Michelada</b>	<b>\$10.00</b>
ratio cityscapes, house mix, chile-rim, lime	

## DRINKS 5

<b>Graham's 20yr Tawny</b>	<b>\$22.00</b>
orange peel, black tea, toffee and cranberries laced with a nuttiness	

<b>Noval Ruby Port</b>	<b>\$13.00</b>
wild, fresh cherries, cooked blackberries, rich earth	
<b>Santa Julia Late Harvest Torrontés</b>	<b>\$9.00</b>
orange blossom, apricots, pears	
<b>Saracco Moscato d'Asti</b>	<b>\$33.00</b>
elderflower, peach, mandarin, lime	
<b>Espresso Martini</b>	<b>\$14.00</b>
tito's vodka, kahlua, demerara, fresh espresso	

## SPARKLING & ROSÉ BY THE GLASS <sup>3</sup>

<b>Chardonnay, Pinot Noir, Meunier, Chandon Brut, California NV</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	\$58.00
<b>Chardonnay / Chenin Blanc / Pinot Noir, Gérard Bertrand, Crémant de Limoux Rosé, Languedoc, France 2017</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	\$58.00
<b>Grenache / Syrah, Mas de la Dame Rosé, Les Baux de Provence, France 2018</b>	<b>AVAILABLE OPTIONS</b>
	\$12.00
	\$54.00

## WHITE BY THE GLASS <sup>4</sup>

<b>Sauvignon Blanc, Dog Point, Marlborough New Zealand 2018</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	\$58.00
<b>Pinot Blanc, Lucien Albrecht "Cuvee Balthazar", Alsace, France 2018</b>	<b>AVAILABLE OPTIONS</b>
	\$11.00
	\$49.00
<b>Chardonnay, Tyler, Santa Barbara, California 2018</b>	<b>AVAILABLE OPTIONS</b>
	\$15.00
	\$68.00
<b>Rhône Blend, Tablas Creek Vineyard, "Patelin de Tablas Blanc", Paso Robles, California 2017</b>	<b>AVAILABLE OPTIONS</b>
	\$16.00
	\$72.00

## RED BY THE GLASS <sup>5</sup>

<b>Pinot Noir, Evesham Wood, Willamette Valley, Oregon 2018</b>	<b>AVAILABLE OPTIONS</b>
	\$16.00
	\$72.00

<b>Zinfandel, Cline, Contra Costa, California 2018</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	\$63.00
<b>Tempranillo, Ostatu, Rioja Alavesa, Spain 2016</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	\$58.00
<b>Malbec, Doña Paula, Mendoza, Argentina 2017</b>	<b>AVAILABLE OPTIONS</b>
	\$14.00
	\$63.00
<b>Cabernet Sauvignon, Marietta, "Arme", Sonoma, California 2017</b>	<b>AVAILABLE OPTIONS</b>
	\$14.00
	\$63.00

## **SPARKLING** 9

<b>Pinot Noir / Pineau d'Aunis / Cabernet Franc / Grolleau, May Georges Rosé, Crémant de Loiré, France 2014</b>	<b>\$62.00</b>
<b>Chardonnay, Schramsberg Blanc de Blancs, North Coast, California 2014</b>	<b>\$105.00</b>
<b>Chardonnay, Château de Bligny, Blanc de Blancs, Grand Cru Reserve, Champagne, France NV</b>	<b>\$106.00</b>
<b>Pinot Noir / Chardonnay, Boizel, Champagne, France NV</b>	<b>\$135.00</b>
<b>Chardonnay, Agrapart &amp; Fils, "7 Crus", Avize, Champagne, France NV</b>	<b>\$200.00</b>
<b>Pinot Noir / Chardonnay, Billecart-Salmon Rosé, Epernay, Champagne, France 2008</b>	<b>\$215.00</b>
<b>Pinot Noir / Chardonnay, Bollinger, "Special Cuvée", Vallée de la Marne, Champagne, France NV</b>	<b>\$235.00</b>
<b>Pinot Meunier / Chardonnay / Pinot Noir, Laherte Freres, "Ultradition Brut", Champagne, France NV</b>	<b>\$65.00</b>
<b>Chardonnay / Pinot Noir / Pinot Meunier, Moet Rosé, California NV</b>	<b>\$25.00</b>

## **WHITE** 24

<b>Friulano, Gradis' Ciutta, Collio Friuli Venezia Giulia, Italy 2015</b>	<b>\$55.00</b>
<b>Pinot Grigio, Jermann, Friuli Venezia Giulia, Italy 2018</b>	<b>\$81.00</b>
<b>Pinot Gris, Sokol Blosser, Dundee Hills, Willamette, Oregon 2017</b>	<b>\$62.00</b>
<b>Pinot Gris, Trimbach, Reserve, Alsace France 2015</b>	<b>\$72.00</b>
<b>Albariño, Do Ferreira, Sales, Rias Baixas, Spain 2017</b>	<b>\$88.00</b>
<b>Treixadura / Godello / Loureiro / Torrontés / Albariño / Albilla, Viña Mein, Ribeiro, Spain 2016</b>	<b>\$65.00</b>

<b>Melon de Bourgogne, Le Clos du Chateau l'Oiselnière, Muscadet Sévre Et Maine, Loire, France 2014</b>	<b>\$85.00</b>
<b>Sauvignon Blanc, Domaine Laporte, "Le Bouquet", Loire, France 2018</b>	<b>\$63.00</b>
<b>Sauvignon Blanc, Cakebread Cellars, Napa, California 2017</b>	<b>\$88.00</b>
<b>Chenin Blanc, L'ecole, Yakima, Washington 2018</b>	<b>\$57.00</b>
<b>Chenin Blanc, Ken Forrester, "FMC", Stellenbosch, South Africa 2016</b>	<b>\$150.00</b>
<b>Grenache Blanc, Halter Ranch, Paso Robles, California 2016</b>	<b>\$74.00</b>
<b>Grenache Blanc, Bois de Boursan, Châteauneuf-du-Pape, Rhône. France 2014</b>	<b>\$120.00</b>
<b>Riesling, Holloran, Eola-Amity Hills. Willamette, Oregon 2013</b>	<b>\$55.00</b>
<b>Chardonnay, Kumeu Village, Hawkes Bay, New Zealand 2016</b>	<b>\$61.00</b>
<b>Chardonnay, Walter Scott, "La Combe Verte", Willamette, Oregon 2018</b>	<b>\$76.00</b>
<b>Chardonnay, Cheveau, "Les Trois Terroirs", Pouilly-Fuisse, Burgundy, France 2016</b>	<b>\$84.00</b>
<b>Chardonnay, Frog's Leap, Napa, California 2016</b>	<b>\$85.00</b>
<b>Chardonnay, Racines Wine, Sta. Rita Hills Cuvée, California 2017</b>	<b>\$120.00</b>
<b>Chardonnay, Chateau Montelena, Napa, California 2017</b>	<b>\$152.00</b>
<b>Chardonnay, Bitouzet-Prieur, "Les Corbins", Mersault, Burgundy, France 2014</b>	<b>\$170.00</b>
<b>Chardonnay, Ceritas, Peter-Martin-Ray Vineyard, Santa Cruz Mountains, California 2016</b>	<b>\$180.00</b>
<b>Chardonnay, Comtesse de Cherisey, "Bois de Blagny" 185 Meursault, Burgundy, France 2016</b>	<b>\$185.00</b>
<b>Marsanne / Roussane, Jean-Louis Chave, L'hermitage, Rhône, France 2015</b>	<b>\$495.00</b>

## **RED** 30

<b>Trousseau, Root Down, St. Amant Vineyard, Amador Country, Sierra Foothills, California 2018</b>	<b>\$69.00</b>
<b>Valdiguié, Folk Machine, "Redwood Valley", Mendocino, California 2018</b>	<b>\$60.00</b>
<b>Pinot Noir, J. K. Carriere, "Vespidae", Willamette, Oregon 2015</b>	<b>\$90.00</b>
<b>Pinot Noir, Faiveley, "La Framboisier", Mercurey, Burgundy, France 2017</b>	<b>\$98.00</b>
<b>Pinot Noir, Brewer Clifton, Santa Rita Hills, Santa Barbara, California 2016</b>	<b>\$110.00</b>
<b>Pinot Noir, Harmand-Geoffroy, Gevrey-Chambertin, Burgundy, France 2016</b>	<b>\$160.00</b>
<b>Pinot Noir, Alden Alli, Sonoma Coast, California 2016</b>	<b>\$160.00</b>
<b>Pinot Noir, Sea Smoke "Southing", Santa Rita Hills, Santa Barbara County, California 2017</b>	<b>\$200.00</b>

<b>Gamay, Cote Dupy, Morgon, Beaujolais, France 2018</b>	<b>\$80.00</b>
<b>Mencia, Tilenus, Bierzo, Spain 2015</b>	<b>\$60.00</b>
<b>Merlot, L'ecole, Columbia, Washington 2016</b>	<b>\$72.00</b>
<b>Tempranillo, Faustino, Gran Reserva, Rioja, Spain 2005</b>	<b>\$137.00</b>
<b>Malbec, Achaval Ferrer, Valle de Uco, Mendoza, Argentina 2017</b>	<b>\$75.00</b>
<b>Malbec, Cuvelier de Los Andes, Mendoza, Argentina 2016</b>	<b>\$84.00</b>
<b>Mourvèdre, I Brand &amp; Family, Lime Kiln Valley, Enz Vineyard, San Benito, Central Coast, California 2017</b>	<b>\$87.00</b>
<b>Carménère, Casa Silva, "Los Lingues", Valle de Colchagua, Andes, Chile 2017</b>	<b>\$64.00</b>
<b>Syrah, Qupe, Bien Nacido Hillside Estate, Santa Maria, Santa Barbara, California 2015</b>	<b>\$98.00</b>
<b>Syrah, Faury, Côte-Rôtie, Rhône, France 2014</b>	<b>\$172.00</b>
<b>Syrah, Jean-Louis Chave, St. Joseph, Rhône, France 2016</b>	<b>\$186.00</b>
<b>Grenache / Syrah, Famille Perrin, "L'Andeol", Rasteau, Côtes du Rhône, France 2014</b>	<b>\$71.00</b>
<b>Shiraz / Grenache / Mourvedre, John Duval Wines, "Plexus", Barossa, Australia 2015</b>	<b>\$89.00</b>
<b>Cabernet Franc, Charles Joguet, "les Charmes", Chinon, Loire, France 2017</b>	<b>\$84.00</b>
<b>Cabernet Sauvignon, Browne Family Vineyard, Columbia, Washington 2017</b>	<b>\$88.00</b>
<b>Cabernet Sauvignon, Upchurch, Red Mountain, Columbia, Washington 2015</b>	<b>\$155.00</b>
<b>Cabernet Sauvignon, Vocal Vineyards, "Bates Ranch", Santa Cruz Mountains, California 2016</b>	<b>\$165.00</b>
<b>Cabernet Sauvignon, Favia , Oakville, Napa, California 2016</b>	<b>\$340.00</b>
<b>Cabernet Sauvignon / Petite Sirah, Halter Ranch, "Synthesis", Paso Robles, California 2017</b>	<b>\$60.00</b>
<b>Merlot / Sangiovese / Cabernet Sauvignon, Ornallaia, "le Volte", Tuscany, Italy 2017</b>	<b>\$79.00</b>
<b>Cabernet Sauvignon / Cabernet Franc, Continuum Estate Blend, Pritchard Hill, Napa Valley, California 2016</b>	<b>\$650.00</b>
<b>Petite Sirah, Dusted Valley, Wahluke Slope, Columbia, Washington 2016</b>	<b>\$107.00</b>

## **BITES 6**

<b>Dips + Spreads</b>	<b>\$7.00</b>
lavash cracker, hummus, baba ganoush, walnut muhammara, pine nut	
<b>Charcuterie</b>	<b>\$11.00</b>
domestic cheese, salumi, prosciutto di parma, nuts, pickled vegetables, tart cherry cracker	
<b>Potato Chips + Caviar</b>	<b>\$9.00</b>

## CR 50/50 Burger

brisket + short rib, lettuce, onion, tomato, sage + rosemary fries

### AVAILABLE OPTIONS

\$14.00

Cheddar Cheese: \$2.00

Avocado: \$3.00

Pate: \$3.00

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## Apple + Pancetta

winter chicory, dried cherries, manchego cheese, aged cherry vinaigrette

**\$7.00**

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## Potato Croquettes

herbed yukon potato, manchego cheese, walnut muhamarra

**\$8.00**

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## COMBOS 5

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### Glass of Rosé + Mezcal

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### IPA + Rye

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### Stout + Bourbon

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### Lager + Bonded Corn Whiskey

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### Sour + Tequila

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## WINE 1

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### House Red, White, Rosé

**\$6.00**

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## BEER 4

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### Cityscapes Mexican Lager, Ratio Beerworks, Denver 4.8%

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### Juicy Banger IPA Station 26 Brewing, Denver 7.4%

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### Guava Mountain Gose Living the Dream, Littleton 4.4%

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### Nitro Zonker Stout, Snake River, Jackson Hole 6.9%

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## HOUSE 9

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### Fields of Elation

fresh, floral & crisp martini; roku gin, haku vodka, watercress, dolin blanc, st. germain, rhubarb bitters

**\$16.00**

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### Give Peace a Chance

What more could you want from the world? Rhum clement agricole, chateau aloe liqueur, green chartreuse, snap pea purée, lime

**\$15.00**

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### Where Grace Abounds

uplifting & playful with spice; woody creek vodka, cardamom, rosé syrup italicus bergamot liqueur, brut rosé

**\$15.00**

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### Pon de Replay

all the warm tropical vibes; smith & cross rum, cynar, giffard banane, lemon

**\$14.00**

<b>Beat It</b>	<b>\$15.00</b>
earthy, smoky & savory; union mezcal, beet syrup giffard piment d'espelette, cointreau, lime	
<b>April in Paris</b>	<b>\$16.00</b>
herbaceous, savory, citrus, bright; sweet gwendoline gin, yellow chartreuse, lemon, giffard pampelmousse, salers gentian, rosemary	
<b>Luz de Luna</b>	<b>\$17.00</b>
a spicy, boozy, sultry creation; ilegal mezcal, ancho reyes, montenegro amaro, heirloom pineapple, bonfire bitters	
<b>Night Moves</b>	<b>\$15.00</b>
a not so classic sour; plantation original dark rum, blood orange-rooibos, meletti amaro, egg white, demerara, lime	
<b>Diamond in the Rough</b>	<b>\$15.00</b>
warm toned caramel, cinnamon & chocolate; martell cognac vsop, nux alpina walnut, ruby port, dark chocolate bitters	

## CLASSICS & FAVORITES 6

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<b>Saturn</b>	<b>\$15.00</b>
j. "popo" galsini, international bartender's world championship, 1967; plymouth gin, passion fruit, orgeat, falernum, lemon, angostura; nut allergy	
<b>Mexican Firing Squad</b>	<b>\$14.00</b>
la cucaracha bar, mexico city, 1937; patron silver, housemade grenadine, agave, lime	
<b>Penicillin</b>	<b>\$16.00</b>
sam ross, milk & honey, new york 2000's; boulder spirits american single malt, domaine de canton ginger, honey, lemon, ardbeg mist	
<b>Friends like These</b>	<b>\$13.00</b>
sarah harmacek, citizen rail, 2019; george dickel rye, amaro montenegro, giffard apricot, demerara, lemon, angostura	
<b>Far From Yokohama</b>	<b>\$15.00</b>
chris burmeister, citizen rail, 2017; coconut washed toki whisky, benedictine, demerara, angostura	
<b>Espresso Martini</b>	<b>\$15.00</b>
dick bradsell, fred's club, london, 1980's; tito's vodka, kahlua, demerara, fresh espresso	

## SPIRIT FREE 3

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<b>Spa Water</b>	<b>\$11.00</b>
seedlip garden, cucumber, aloe juice, verjus blanc	
<b>Herb &amp; Flora Fell in Love</b>	<b>\$10.00</b>
seedlip spice, rosemary & lavender, lemon juice	
<b>No-Groni</b>	<b>\$12.00</b>
seedlip garden, lyre's orange, verjus rouge	

## SPARKLING BY THE GLASS 2

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<b>Chardonnay / Pinot Noir, Graham Beck, Méthode Cap Classique, Brut, Western Cape, South Africa NV</b>	<b>AVAILABLE OPTIONS</b>
	\$14.00
	\$63.00

<b>Cabernet Franc, Bouvet, "Tresor" Brut Rosé, Loire Valley, France NV</b>	<b>AVAILABLE OPTIONS</b>
	\$15.00
	\$68.00

## ROSÉ BY THE GLASS 2

<b>Grenache, Malene, Rosé, Central Coast, California 2021</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	\$58.00

<b>Pinot Noir, Von Winning, Rosé, Pfalz, Germany 2021</b>	<b>AVAILABLE OPTIONS</b>
	\$15.00
	\$67.00

## ROSÉ 6

<b>Pinot Noir, Fournier "Les Belles Vignes" Sancerre, France 2020</b>	<b>\$63.00</b>
<b>Tibouren, Clos Cibonne "Tradition" Côtes de Provence, France 2019</b>	<b>\$85.00</b>
<b>Pinot Grigio, Scarbolo "Il Ramato" Friuli, Italy 2020</b>	<b>\$55.00</b>
<b>Cera Suolo d'Abruzzo, Montepulciano, Tiberio, Abruzzo, Italy 2021</b>	<b>\$58.00</b>
<b>Valdiguie, Broc "Love" North Coast, California 2021</b>	<b>\$60.00</b>
<b>Sangiovese, Alexander Valley Vinyards, Alexander Valley, California 2020</b>	<b>\$55.00</b>

## BOURBON 29

<b>1792 Reserve</b>	<b>\$12.00</b>
<b>A.D. Laws Bonded</b>	<b>\$20.00</b>
<b>A.D. Laws Four Grain</b>	<b>\$20.00</b>
<b>Amador Chardonnay Barrel</b>	<b>\$12.00</b>
<b>Angel's Envy</b>	<b>\$18.00</b>
<b>Angel's Envy Cask Strength</b>	<b>\$55.00</b>
<b>Basil Hayden</b>	<b>\$16.00</b>
<b>Booker's</b>	<b>\$25.00</b>
<b>Boulder Spirits</b>	<b>\$13.00</b>
<b>Bulleit</b>	<b>\$10.00</b>

<b>Elijah Craig Small Batch</b>	<b>\$13.00</b>
<b>Evan Williams Black</b>	<b>\$8.00</b>
<b>Four Roses Single Barrel</b>	<b>\$15.00</b>
<b>Four Roses Small Batch</b>	<b>\$11.00</b>
<b>Four Roses Yellow Label</b>	<b>\$10.00</b>
<b>Heaven Hill Bonded 7 Year</b>	<b>\$20.00</b>
<b>Henry McKenna 10 Year</b>	<b>\$11.00</b>
<b>H.W. American Prairie</b>	<b>\$12.00</b>
<b>Jim Beam</b>	<b>\$8.00</b>
<b>Johnny Drum 101</b>	<b>\$13.00</b>
<b>Knob Creek</b>	<b>\$13.00</b>
<b>Larceny</b>	<b>\$12.00</b>
<b>Maker's Mark</b>	<b>\$12.00</b>
<b>Old Forester 1897 100 Proof</b>	<b>\$13.00</b>
<b>Russell's 10 Year</b>	<b>\$12.00</b>
<b>Uncle Nearest</b>	<b>\$14.00</b>
<b>Woodford Double Oak</b>	<b>\$23.00</b>
<b>Woodford Reserve</b>	<b>\$12.00</b>
<b>Woody Creek</b>	<b>\$15.00</b>

## **RYE** 18

<b>A.D. Laws San Luis Valley</b>	<b>\$16.00</b>
<b>Amador Port Barrel</b>	<b>\$16.00</b>
<b>Angel's Envy Rye</b>	<b>\$24.00</b>
<b>Basil Hayden Dark Rye</b>	<b>\$17.00</b>
<b>Bulleit Rye</b>	<b>\$10.00</b>
<b>High West Double Rye</b>	<b>\$12.00</b>
<b>H.W. Rendezvous Rye</b>	<b>\$26.00</b>
<b>Jim Beam Rye</b>	<b>\$9.00</b>

<b>Michter's Barrel Proof</b>	<b>\$25.00</b>
<b>Pikesville 7 Year Rye</b>	<b>\$16.00</b>
<b>Pinhook</b>	<b>\$13.00</b>
<b>Rittenhouse Rye Bonded</b>	<b>\$9.00</b>
<b>Russell's 6 Year</b>	<b>\$11.00</b>
<b>Templeton Rye 4 Year</b>	<b>\$11.00</b>
<b>Whistlepig 10 Year</b>	<b>\$25.00</b>
<b>Whistlepig 15 Year</b>	<b>\$70.00</b>
<b>Wild Turkey 101 Rye</b>	<b>\$11.00</b>
<b>Woody Creek</b>	<b>\$15.00</b>

## **AMERICAN** 8

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<b>A.D. Law's Triticum</b>	<b>\$22.00</b>
<b>Boulder Spirits Single Malt</b>	<b>\$22.00</b>
<b>George Dickel</b>	<b>\$9.00</b>
<b>High West Single Malt</b>	<b>\$24.00</b>
<b>Jack Daniels</b>	<b>\$9.00</b>
<b>Mellow Corn Bonded</b>	<b>\$8.00</b>
<b>Michter's Sour Mash</b>	<b>\$13.00</b>
<b>Stranahan's</b>	<b>\$18.00</b>

## **SCOTCH** 40

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<b>Aberlour 12 Year</b>	<b>\$18.00</b>
<b>Aberlour 16 Year</b>	<b>\$24.00</b>
<b>Aberlour A'bunadh</b>	<b>\$29.00</b>
<b>Cadenhead 1999 15 Year</b>	<b>\$33.00</b>
<b>Ardbeg 10 Year</b>	<b>\$23.00</b>
<b>Ardbeg Drum</b>	<b>\$35.00</b>
<b>Auchentoshan Three Wood</b>	<b>\$22.00</b>
<b>Balvenie 14 Year Caribbean</b>	<b>\$25.00</b>

<b>Balvenie 14 Year Peat Week</b>	<b>\$30.00</b>
<b>Bowmore 12 Year</b>	<b>\$18.00</b>
<b>Bowmore 15 Year</b>	<b>\$28.00</b>
<b>Bunnahabhain 12 Year</b>	<b>\$22.00</b>
<b>Chivas 12 Year</b>	<b>\$12.00</b>
<b>Compass Box Delilah</b>	<b>\$32.00</b>
<b>Compass Box Juveniles</b>	<b>\$42.00</b>
<b>Compass Box Oak Cross</b>	<b>\$20.00</b>
<b>Compass Box Peat Monster</b>	<b>\$22.00</b>
<b>Compass Box Spaniard</b>	<b>\$23.00</b>
<b>Craigellachie 13 Year</b>	<b>\$19.00</b>
<b>Dalmore 12 Year</b>	<b>\$22.00</b>
<b>Dewar's</b>	<b>\$8.00</b>
<b>Famous Grouse</b>	<b>\$10.00</b>
<b>Glenmorangie 10 Year</b>	<b>\$16.00</b>
<b>Glenmorangie Nectar</b>	<b>\$25.00</b>
<b>Glenmorangie Signet</b>	<b>\$77.00</b>
<b>Highland Park 12 Year</b>	<b>\$18.00</b>
<b>Highland Park 18 Year</b>	<b>\$45.00</b>
<b>Highland Park 21 Year</b>	<b>\$66.00</b>
<b>Johnnie Walker Black</b>	<b>\$14.00</b>
<b>Lagavulin 16 Year</b>	<b>\$35.00</b>
<b>Laphroaig 10 Year</b>	<b>\$23.00</b>
<b>Laphroaig Cairdeas</b>	<b>\$25.00</b>
<b>Laphroaig Sherry</b>	<b>\$25.00</b>
<b>Macallan 12 Year</b>	<b>\$23.00</b>
<b>Macallan 15 Year Fine Oak</b>	<b>\$40.00</b>
<b>Monkey Shoulder</b>	<b>\$12.00</b>

<b>Oban 14 Year</b>	<b>\$28.00</b>
<b>Springbank 10 Year</b>	<b>\$21.00</b>
<b>Talisker 10 Year</b>	<b>\$26.00</b>
<b>Tomatin 12 Year</b>	<b>\$13.00</b>

## **WORLD** 18

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<b>Akashi Single Malt</b>	<b>\$35.00</b>
<b>Crown Royal</b>	<b>\$11.00</b>
<b>Bushmill's</b>	<b>\$10.00</b>
<b>Green Spot</b>	<b>\$22.00</b>
<b>Hakushu 12 Year</b>	<b>\$27.00</b>
<b>Hibiki Harmony</b>	<b>\$23.00</b>
<b>Jameson</b>	<b>\$10.00</b>
<b>Jameson Caskmates IPA</b>	<b>\$11.00</b>
<b>Midleton Very Rare</b>	<b>\$50.00</b>
<b>Nikka Coffey Grain</b>	<b>\$20.00</b>
<b>Nikka Coffey Malt</b>	<b>\$22.00</b>
<b>Redbreast 12 Year</b>	<b>\$19.00</b>
<b>Suntory Toki</b>	<b>\$15.00</b>
<b>Teeling Single Malt</b>	<b>\$19.00</b>
<b>Teeling Single Grain</b>	<b>\$17.00</b>
<b>Tullamore Dew</b>	<b>\$8.00</b>
<b>Yamazaki 12 Year</b>	<b>\$32.00</b>
<b>Yellow Spot</b>	<b>\$32.00</b>

## **AGAVE** 44

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<b>Altos Plata</b>	<b>\$10.00</b>
<b>Altos Reposado</b>	<b>\$11.00</b>
<b>Casamigos Blanco</b>	<b>\$13.00</b>
<b>Casamigos Reposado</b>	<b>\$15.00</b>

<b>Casa Noble Blanco</b>	<b>\$13.00</b>
<b>Casa Noble Reposado</b>	<b>\$22.00</b>
<b>Casa Noble Añejo</b>	<b>\$27.00</b>
<b>Corazon Blanco</b>	<b>\$10.00</b>
<b>Corazon Reposado</b>	<b>\$12.00</b>
<b>Cuentacuentos Cuishe</b>	<b>\$24.00</b>
<b>D.M. Ameyaltepac</b>	<b>\$40.00</b>
<b>D.M. Arroqueno</b>	<b>\$40.00</b>
<b>D.M. Chichicapa</b>	<b>\$22.00</b>
<b>D.M. Minero</b>	<b>\$22.00</b>
<b>D.M. St. Domingo Albarradas</b>	<b>\$25.00</b>
<b>D.M. Vida</b>	<b>\$12.00</b>
<b>Don Fulano Blanco</b>	<b>\$16.00</b>
<b>Don Fulano Reposado</b>	<b>\$19.00</b>
<b>Don Fulano Añejo</b>	<b>\$25.00</b>
<b>Don Julio 1942</b>	<b>\$24.00</b>
<b>Don Julio 70th Cristalino</b>	<b>\$20.00</b>
<b>Don Julio Blanco</b>	<b>\$14.00</b>
<b>Don Julio Reposado</b>	<b>\$18.00</b>
<b>El Jimador Blanco</b>	<b>\$10.00</b>
<b>El Jolgorio Mexicano</b>	<b>\$40.00</b>
<b>El Jolgorio Tobalá</b>	<b>\$40.00</b>
<b>El Tesoro Añejo</b>	<b>\$28.00</b>
<b>El Tesoro Reposado</b>	<b>\$20.00</b>
<b>Erstwhile Bacon Pechuga</b>	<b>\$28.00</b>
<b>Erstwhile Tobalá</b>	<b>\$35.00</b>
<b>Espolón Blanco</b>	<b>\$8.00</b>
<b>Herradura Blanco</b>	<b>\$9.00</b>

<b>Herradura Reposado</b>	<b>\$10.00</b>
<b>Ilegal Añejo</b>	<b>\$32.00</b>
<b>Ilegal Joven</b>	<b>\$13.00</b>
<b>Ilegal Reposado</b>	<b>\$18.00</b>
<b>La Venenosa Sierra, Occidental de Jalisco</b>	<b>\$13.00</b>
<b>La Venenosa Tabernas</b>	<b>\$10.00</b>
<b>Maestro Dobel Diamante</b>	<b>\$10.00</b>
<b>Ocho Añejo</b>	<b>\$20.00</b>
<b>Ocho Plata</b>	<b>\$15.00</b>
<b>Ocho Reposado</b>	<b>\$19.00</b>
<b>Patrón Estate Release Silver</b>	<b>\$30.00</b>
<b>Patrón Sherry Cask Anejo</b>	<b>\$25.00</b>

## **CANE** 20

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<b>Appleton Signature</b>	<b>\$9.00</b>
<b>Avua Amburana</b>	<b>\$14.00</b>
<b>Bacardi</b>	<b>\$8.00</b>
<b>Cadenhead Haitian 9 Year</b>	<b>\$25.00</b>
<b>Cruzan Aged Light</b>	<b>\$9.00</b>
<b>Mount Gay Eclipse</b>	<b>\$9.00</b>
<b>Navazos Palazzi Olorosso, Cask Spanish Rum 2014</b>	<b>\$35.00</b>
<b>Novo Fogo Silver</b>	<b>\$10.00</b>
<b>Paranubes Oaxacan</b>	<b>\$10.00</b>
<b>Plantation 5 Year</b>	<b>\$10.00</b>
<b>Plantation OFTD</b>	<b>\$10.00</b>
<b>Plantation Original Dark</b>	<b>\$10.00</b>
<b>Plantation Stiggins Fancy Pineapple</b>	<b>\$10.00</b>
<b>Rhum Clement Premiere Canne</b>	<b>\$10.00</b>
<b>Rhum Clement VSOP</b>	<b>\$15.00</b>

<b>Ron Zacapa 23</b>	<b>\$15.00</b>
<b>Sailor Jerry's Spiced</b>	<b>\$8.00</b>
<b>Santa Teresa</b>	<b>\$14.00</b>
<b>Smith &amp; Cross</b>	<b>\$10.00</b>
<b>Wray &amp; Nephew Overproof</b>	<b>\$10.00</b>

## **GIN** 22

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<b>Beefeater</b>	<b>\$10.00</b>
<b>Bols Genever</b>	<b>\$9.00</b>
<b>Bombay Sapphire</b>	<b>\$10.00</b>
<b>Botanist</b>	<b>\$13.00</b>
<b>Ford's</b>	<b>\$10.00</b>
<b>Hayman's Old Tom</b>	<b>\$9.00</b>
<b>Hendrick's</b>	<b>\$12.00</b>
<b>Hendrick's Orbium</b>	<b>\$12.00</b>
<b>Junipero</b>	<b>\$11.00</b>
<b>Leopold's Small Batch</b>	<b>\$11.00</b>
<b>Malfy</b>	<b>\$12.00</b>
<b>Monkey 47</b>	<b>\$15.00</b>
<b>Oxley</b>	<b>\$12.00</b>
<b>Plymouth</b>	<b>\$10.00</b>
<b>Roku</b>	<b>\$11.00</b>
<b>Sipsmith</b>	<b>\$10.00</b>
<b>St. George Botanivore</b>	<b>\$12.00</b>
<b>Sweet Gwendoline</b>	<b>\$11.00</b>
<b>Tanqueray</b>	<b>\$10.00</b>
<b>Tanqueray 10</b>	<b>\$13.00</b>
<b>Uncle Val's Peppered</b>	<b>\$11.00</b>
<b>Woody Creek</b>	<b>\$12.00</b>

**VODKA** 14

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<b>Absolut</b>	<b>\$9.00</b>
<b>Absolut Elyx</b>	<b>\$13.00</b>
<b>Bear Creek Rye</b>	<b>\$10.00</b>
<b>Belvedere</b>	<b>\$12.00</b>
<b>Chopin</b>	<b>\$12.00</b>
<b>Grey Goose</b>	<b>\$12.00</b>
<b>Hanson's</b>	<b>\$10.00</b>
<b>Ketel One</b>	<b>\$10.00</b>
<b>Reyka</b>	<b>\$10.00</b>
<b>Smirnoff</b>	<b>\$9.00</b>
<b>St. George All Purpose</b>	<b>\$11.00</b>
<b>Stoli</b>	<b>\$9.00</b>
<b>Tito's</b>	<b>\$10.00</b>
<b>Wheatley</b>	<b>\$10.00</b>

**VERMOUTH** 8

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<b>Carpano Antica</b>	<b>\$9.00</b>
<b>Carpano Bianco</b>	<b>\$7.00</b>
<b>Cocchi Americano</b>	<b>\$7.00</b>
<b>Cocchi di Torino</b>	<b>\$7.00</b>
<b>Dolin Blanc</b>	<b>\$7.00</b>
<b>Punt e Mes</b>	<b>\$7.00</b>
<b>M&amp;R Sweet Vermouth</b>	<b>\$7.00</b>
<b>Noilly Prat Dry</b>	<b>\$7.00</b>

**SHERRY** 5

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<b>Lustau Amontillado "Los Arcos"</b>	<b>\$7.00</b>
<b>Lustau Cream "Capatez Andres"</b>	<b>\$7.00</b>
<b>Lustau Fino "Jarana"</b>	<b>\$7.00</b>

<b>Lustau Palo Cortado "Peninsula"</b>	<b>\$9.00</b>
<b>Lustau PX "San Emilio"</b>	<b>\$9.00</b>

## **BRANDY** 9

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<b>Camus VS</b>	<b>\$12.00</b>
<b>Courvoisier VS</b>	<b>\$15.00</b>
<b>Delord Armagnac</b>	<b>\$12.00</b>
<b>Hennessey XO</b>	<b>\$48.00</b>
<b>Lustau Brandy de Jerez</b>	<b>\$13.00</b>
<b>Pisco Porton La Caravedo</b>	<b>\$10.00</b>
<b>Pierre Ferrand 1840</b>	<b>\$13.00</b>
<b>Rhine Hall Fruit Brandy</b>	<b>\$14.00</b>
<b>Cognac Park Borderies</b>	<b>\$15.00</b>

## **AMARI** 10

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<b>Averna Amaro</b>	<b>\$11.00</b>
<b>Braulio</b>	<b>\$11.00</b>
<b>Cynar</b>	<b>\$9.00</b>
<b>Fernet Branca</b>	<b>\$10.00</b>
<b>Rhine Hall Fernet Lola</b>	<b>\$12.00</b>
<b>Meletti</b>	<b>\$9.00</b>
<b>Montenegro</b>	<b>\$11.00</b>
<b>Nonino</b>	<b>\$11.00</b>
<b>Ramazotti</b>	<b>\$10.00</b>
<b>Sfumato</b>	<b>\$11.00</b>

## **THE REST** 33

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<b>Amaretto Disaronno</b>	<b>\$10.00</b>
<b>Ancho Reyes</b>	<b>\$13.00</b>
<b>Ancho Reyes Verde</b>	<b>\$13.00</b>

<b>Aperol</b>	<b>\$9.00</b>
<b>Bailey's Irish Cream</b>	<b>\$10.00</b>
<b>Batavia Arrack Van Oosten</b>	<b>\$10.00</b>
<b>Bénédictine</b>	<b>\$11.00</b>
<b>Campari</b>	<b>\$8.00</b>
<b>Chartreuse Green</b>	<b>\$20.00</b>
<b>Chartreuse Yellow</b>	<b>\$20.00</b>
<b>Cherry Heering</b>	<b>\$9.00</b>
<b>Cointreau</b>	<b>\$13.00</b>
<b>Drambuie</b>	<b>\$12.00</b>
<b>Frangelico</b>	<b>\$12.00</b>
<b>Galliano Autentico</b>	<b>\$14.00</b>
<b>Giffard Apricot</b>	<b>\$10.00</b>
<b>Giffard Banane du Bresil</b>	<b>\$10.00</b>
<b>Grand Marnier</b>	<b>\$11.00</b>
<b>Kahlua</b>	<b>\$10.00</b>
<b>Kronan Swedish Punsche</b>	<b>\$10.00</b>
<b>Licor 43</b>	<b>\$11.00</b>
<b>Luxardo Maraschino Liqueur</b>	<b>\$10.00</b>
<b>Lazzaroni Sambuca</b>	<b>\$10.00</b>
<b>Pernod Absinthe</b>	<b>\$21.00</b>
<b>Pernod Anisette</b>	<b>\$11.00</b>
<b>Pimms No. 1</b>	<b>\$8.00</b>
<b>R &amp; W Crème de Violet</b>	<b>\$10.00</b>
<b>Solerno</b>	<b>\$13.00</b>
<b>St. Elizabeth Allspice Dram</b>	<b>\$15.00</b>
<b>St. Germain</b>	<b>\$13.00</b>
<b>Suze</b>	<b>\$9.00</b>

**T.F. Crème de Cacao** **\$10.00**

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**T.F. Crème de Menthe** **\$10.00**

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**DRAFT** 14

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**Off-Dry Cider, Stem Ciders, Denver 5.8%** **\$8.00**

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**Cityscapes Mexican Lager, Ratio Beerworks, Denver 4.8%** **\$7.00**

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**Pilsner, River North Brewing, Denver 5.3%** **\$7.00**

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**Dame Blanche Belgian Witbier, Bruz Beers, Denver 5.5%** **\$8.00**

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**Colorado Pale Ale, Westbound & Down, Idaho Springs 5.6%** **\$7.00**

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**Saison, Funkwerks, Fort Collins 6.8%** **\$8.00**

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**Guava Mountain Gose, Living the Dream, Littleton 4.4%** **\$7.00**

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**Puck Drop - Pomegranate, Plum Sour, Horse & Dragon Brewing Co., Ft. Collins 5.6%** **\$8.00**

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**Isolation Ale Winter Warmer, Odell Brewing Co, Fort Collins 6.0%** **\$8.00**

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**Juicy Banger IPA Station 26 Brewing, Denver 7.4%** **\$8.00**

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**Plattmosphere Hazy IPA Platt Park Brewing, Denver 7.2%** **\$9.00**

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**Double Dunkel, Wibby Brewing, Longmont 7.5%** **\$9.00**

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**Whistle Blast Honey Brown, Horse & Dragon Brewing Co., Ft. Collins 6.3%** **\$9.00**

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**Nitro Zonker Stout, Snake River, Jackson Hole 6.9%** **\$8.00**

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