

# WINE LIST

## WHITE WINES

	Glass / Bottle
<b>Pinot Grigio</b> Villa Sandi 2021 <i>Mild White, citrus notes, smooth to drink Italy</i>	<b>\$10 / \$24</b>
<b>Riesling</b> Sokol Blosser Evolution 2021 <i>Semi-sweet w/ bright tropical fruit, citrus, and hint of floral Willamette Valley, Oregon</i>	<b>\$11 / \$35</b>
<b>Sauvignon Blanc</b> Jules Taylor 2022 <i>Citrusy notes of lime zest, guava and mint Marlborough, New Zealand</i>	<b>\$12 / \$39</b>
<b>Chardonnay</b> Castello Banfi Fontanelle 2019 <i>Hints of pear, apricot &amp; elderberry, soft structure with notes of vanilla Tuscany, Italy</i>	<b>\$14 / \$48</b>

## Rosé

<b>Rosé</b> French VRAC 2022 <i>Light pink hue, aromas of stone fruit and floral aromas. Bottled "en vrac". France</i>	<b>\$12 / \$39</b>
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## SPARKLING

<b>Cava</b> Vita Vivet <i>Apple, citrus flavors w/ hints of floral aromas Spain</i>	<b>\$12 / \$35</b>
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## Wine Flights

3 or 5 wines (3 oz pours)  
You choose or ask your server to choose  
*price varies with selection*



## RED WINES

	Glass / Bottle
<b>Red Blend</b> Pannonica 2020 <i>Bright berry &amp; cherry notes, earthy soft tannins w/ hints of blackberry leaf. Austria (Blaufrankisch, Zweigelt, Pinot Noir)</i>	<b>\$10 / \$24</b>
<b>Tuscan</b> Barone Ricasoli Toscana Rosso 2020 <i>Hints of red fruit, cherry and strawberry. Fresh, pleasant w/ light acidity. Balanced &amp; persistent finish. Tuscany, Italy (Sangiovese, Cab Sauv, Merlot)</i>	<b>\$12 / \$39</b>
<b>Cabernet Sauvignon</b> Matthew Fritz 2019 <i>Medium bodied, this wine exudes juicy, rich black berry fruit flavors with hints of cinnamon and spice. Sonoma, California (80% Cab Sav, 20% Merlot)</i>	<b>\$13 / \$43</b>
<b>Malbec</b> Ben Marco 2020 <i>Aromas of black berries and notes of violets, with pronounced acidity, soft tannins, and great length. Mendoza, Argentina</i>	<b>\$14 / \$48</b>
<b>Syrah</b> Gilles Robin Crozes Hermitage 'Papillon' 2020 <i>Black fruits, cherries, sweet spices, &amp; white pepper Hermitage, Rhone, France</i>	<b>\$17 / \$54</b>
<b>Cabernet Sauvignon Blend</b> Inglenook 2016 <i>Red fruits w/ polished tannins Rutherford, California</i>	<b>Special \$20 / \$69</b>

## Adventure WINES *exceptionally interesting wines*

### Whites

<b>Chardonnay</b> Emblem 2018 <i>Aged in oak barrels; notes of apples &amp; hints of minerality California</i>	<b>\$18 / \$54</b>
<b>Riesling</b> Sons of Eden Freya 2019 <i>Dry with melon &amp; grapefruit notes &amp; a hint of dill Eden Valley, Australia</i>	<b>\$18 / \$54</b>

### Reds

<b>Zinfandel Blend</b> Orin Swift 8 Years in the Desert <i>Raspberry, black cherry, ripe blueberry and a hint of cacao California</i>	<b>\$20 / \$69</b>
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## DESSERT WINES

	3oz
<b>Port</b> Dow's 20 Year Old Tawny <i>Nutty bouquet, citrus &amp; caramel notes Portugal</i>	<b>\$14</b>
<b>Coffee Digestif</b> atōst <i>Rum barrel aged coffee liqueur Golden, CO</i>	<b>\$8</b>

Bottle List available

# CRAFT BEER | CIDER | SELTZER

## ON TAP

pint / mug / taster

<b>Pilsner</b> Czech Dam Pilsner <i>Bright, crisp, and super clean.</i> 5.5% abv Denver, CO	<b>\$7 / \$9 / \$3</b>
<b>Lager-Vienna</b> Left Hand Good & Gone <i>Crisp and clean with a biscuity malt framework and earthy hops.</i> 5% abv Longmont, CO	<b>\$7 / \$9 / \$3</b>
<b>IPA</b> Ska Checkered Future <i>Relatively clear IPA w/ bright, juicy tropical fruit aromas &amp; a bit of classic West Coast-style citrusy, piney bitterness.</i> 7% abv 45 ibu Durango, CO	<b>\$8 / \$10 / \$4</b>
<b>Hazy IPA</b> Avery Nomadic Dreamer <i>Deeply hazy, New England-style IPA w/ tastes of orange and mango.</i> 6.7% abv 40 ibu Boulder, CO	<b>\$8 / \$10 / \$4</b>
<b>Wheat Beer</b> Wood Boos Olander Farms <i>Brewed with almost 100% Root Shoot malt. A crisp, refreshing and citrusy wheat ale.</i> 5.3% abv Denver, CO	<b>\$7 / \$9 / \$3</b>
<b>Oktoberfest</b> Left Hand <i>Biscuity, malty goodness with a properly spicy, dry finish.</i> 6.6% abv 24 ibu Longmont, CO	<b>\$9 / \$11 / \$5</b>
<b>Sour Gose</b> Guava Mountain Gose <i>From Living the Dream, brewed with coriander seed and red Hawaiian sea salt</i> 4.3% abv 12 ibu Littleton, CO	<b>\$8 / \$10 / \$4</b>
<b>Stout</b> Dewey Sunset Eclipse <i>Rich and roasty stout brewed w/ chocolate malts to give warm subtle notes of dark chocolate.</i> 6% abv Dewey Beach, DE	<b>\$9 / \$11 / \$5</b>
<b>Imperial Stout</b> Horse & Dragon <i>Chocolatey, malty, espresso-dusted with a warm kick of pepper. This <b>bourbon barrel aged</b> stout is perfect for the winter months.</i> 10.3% abv Fort Collins, CO	<b>\$12 / \$14</b>

**3 Beer Flight (4 oz each) \$12**  
**Make it a Beer Float!! \$4 + pint**

## ON TAP

pint / mug / taster

<b>Hard Cider</b> BOCO English Style <i>Clean, robust, semi-sweet apple with notes of pear and caramel</i> 8.0% abv Boulder	<b>\$10 / \$12 / \$5</b>
<b>Hard Kombucha</b> Hooch Booch Lounge Lizard <i>With tart grapefruit and hints of sage this may bring a paloma to mind</i> 5.5% abv Denver	<b>\$9 / \$11 / \$4</b>

## CANS / BOTTLES

<b>Pale Ale</b> Upslope Citra 5.8% abv 55 ibu Boulder, CO	<b>\$7</b>
<b>Brown Ale</b> Avery Ellie's Brown 5.5% abv 28 ibu Boulder, CO	<b>\$9</b>
<b>Lager</b> Lumpy Ridge Ranch Deluxe 5% abv 6 ibu Estes Park, CO	<b>\$7</b>
<b>Golden Ale</b> Mai Tai Spice Trade Brewing 9.7% abv 28 ibu Denver, CO	<b>\$8</b>
<b>Milk Stout</b> Nitro Left Hand 6% abv 25 ibu Longmont, CO	<b>\$9</b>
<b>Coffee Stout</b> Horse & Dragon Sad Panda 6.8% abv Fort Collins	<b>\$8</b>
<b>Imperial Stout</b> Great Divide Yeti 9.5% abv 75 ibu Denver, CO	<b>\$9</b>
<b>NA Mexican Lager</b> Rationale Non-Alcoholic <0.5% abv Windsor, GA	<b>\$8</b>
<b>Hard Seltzer</b> Upslope Snowmelt 5% abv Boulder, CO <i>Pomegranate &amp; Acai   Juniper &amp; Lime Tangerine &amp; Hops</i>	<b>\$7</b>
<b>Hard Kombucha</b> Hooch Booch 5.4% abv Denver, CO <i>Bees Knees   Clover Club Lounge Lizard</i>	<b>\$9</b>
<b>Stout</b> Jessup Barrel House Wood Knot 8.3% abv Fort Collins, CO	<b>\$25 (750 ml)</b>



# MEAT & CHEESE PLATES | APPS | SNACKS



## MEATS & CHEESES

**Board of the Day** \$24 (serves 2)

*We choose 2 cheeses and 1 salami*

*Served w/ dried figs, mixed olives, marconna almond, and crackers*

**Build your own plate** *Served with crackers and dried fruit*

Choose 1 meat or cheese \$7

Choose 3 meats or cheeses \$19

### CHEESES

**Aged Mimolette - French cow milk**

*Fruity yet subtle, slightly salty w/ notes of butterscotch & a hazelnut aroma*

**Goat Manchego: La Dama Sagrado - Spanish goat milk**

*Full flavored, sweet, and slightly grassy.*

**Goat Cheese: American goat milk**

*Creamy, light, and mildly acidic.*

**Brie: Double Creme - French cow milk**

*Soft-ripened. Buttery flavor, slightly sweet. Velvety white rind that provides a delicate, tangy finish.*

**Gorgonzola: Italian cow milk**

*Mild blue. Buttery.*

**White Cheddar: Extra Sharp - Wisconsin cow milk**

*Sharp & rich cheddar aged over 2 years*

### MEATS

**Il Porcellino Salumi Rosette de Lyon**

*French classic featuring Woody Creek Distillery Apple Brandy, cinnamon, cloves, nutmeg & pink peppercorns!*

**Il Porcellino Salumi Finnochiona**

*A traditional Italian salami seasoned with toasted fennel seeds, fennel pollen & ground fennel.*

add Marconna fried almonds \$4

add Castelvetro olives \$5

Substitute Gluten-free crackers \$3

**Kid's Cheese Plate** \$6

*1 cheese, dried fruit, GF crackers*

## APPETIZERS

**Hummus w/ flatbread**

Order for One \$6<sup>50</sup>

Order for Two \$10<sup>50</sup>

Extra hummus \$3<sup>50</sup>

Extra bread \$3<sup>50</sup>

**Goat Cheese Stuffed Peppadew Peppers** \$8

*Slightly sweet & spicy /w mild goat cheese*

**Empanadas** \$6<sup>50</sup> each

*Choose Beef or Chicken*

**Spanakopita** 3 for \$6<sup>50</sup>

5 for \$11

*Spinach, zesty feta cheese, fresh herbs*

*and spices in a filo dough*

**Cuban Spring Rolls** 4 for \$7

8 for \$12

*Cuban sandwich wrapped in a crispy spring roll*

*- ham, pork, swiss, mustard & tangy dill pickles*

**Chicken Skewers** 2 for \$5

4 for \$8

*Marinated in an Asian influenced blend of*

*lemongrass, chilies and sesame seeds GF*



## SNACKS

**Kettle Cooked Chips** \$3<sup>50</sup>

*Sea Salt, Salt & Vinegar, Cracked Pepper*

*BBQ, Funky Fusion*

**Marconna Fried Almonds** \$4

**Chocolate-Covered Almonds** \$5

**Castelvetro Olives** \$5

## DESSERTS

**Basque Burnt Cheesecake** \$8

*Light & decadent w/ a caramelized top. GF*

*Optional drizzle of your choice: Chocolate,*

*Strawberry, Raspberry, Sea Salt Caramel*

*Ask for full dessert menu*

# SODAS | ESPRESSO | NON-ALCOHOLIC



## ON TAP

pint / mug / taster

### Kombucha - Rev Blood Orange

*tart, sweet and delicious*  
*Rev, Boulder*

**\$7 / \$9 / \$4**

## Non-Alcoholic Wine & Beer <0.5% abv

### Non-Alcoholic Chardonnay Ariel

*Tropical fruit character and subtle oak from barrel aging with a toasty French oak bouquet*  
*California*

**\$8**

### Non-Alcoholic Cabernet Sauvignon Ariel

*Aromas of black currants, cherry, blueberries and chocolate, with soft tannins and a dry finish.*  
*California*

**\$8**

### Best Day Non-Alcoholic West Coast IPA

*<0.5% abv Windsor, GA*

**\$8**

### RationAle Non-Alcoholic Mexican Lager

*<0.5% abv Williamsville, NY*

**\$8**

## Other Beverages

### Soda

*Diet Cola, Root Beer, Lemon Lime, Orange Cream, Blackberry*

**\$3<sup>50</sup>**

### Juice

*Apple, Cranberry*

**\$3<sup>50</sup>**

### Flavored Sparkling Water

*Ask for Flavors!*

**\$3**

### Italian Sparkling Water

**\$3<sup>50</sup>**  
*(500 ml)*

### Natural Spring Water

*Eldorado Springs*

**\$2<sup>50</sup>**  
*(16 oz)*

## ESPRESSO | COFFEE | TEA

### Espresso - double

**\$4**

### Latte

*Hot or Iced*

*Oat/Almond milk*

**+\$1.25**

*Flavors: Vanilla, Caramel, Chocolate* **+\$ .75**

**\$5<sup>50</sup>**

### Cappuccino

**\$5**

### Americano

**\$4**

### Affogato

**\$4<sup>50</sup>**

### Cortado

**\$4<sup>50</sup>**

### Macchiato

**\$4<sup>50</sup>**

### Chai - Rishi Masala

*Hot or Iced*

*Oat/Almond milk*

**+\$1.25**

**\$6**

### Iced Tea - unsweet black tea

**\$3<sup>50</sup>**

### Hot Tea - the tea spot *Boulder, CO*

*Boulder Breakfast, Chai, Peppermint,*

*Earl Gray, Sweet Magnolia, Pink Rose*

*Lemonade, Blood Orange, Meditative Mind*

**\$3<sup>50</sup>**