### 8100 BAR MENU

#### FOR THE TABLE

**Prime Steak Bites**  $18  
Bordelaise | Wild Mushrooms | Caramelized Onion | Grilled Focaccia

Chicken Wings  $15  
Choice of Hoisin | Buffalo | Jalapeño Peach BBQ | Buttermilk Dill Dressing | Carrots | Celery

Summer Bruschetta (V)  $15  
Jack Seed Hummus | Heirloom Cherry Tomatoes | Focaccia | Balsamic Reduction

Albacore Poke Bowl* (GF)  $21  
Pico de Gallo | Avocado Crema | Tamari | Charred Jalapeno | Sesame | Zesty Taro Chips

Snow Crab and Shrimp Cocktail (GF)  $25  
Lemon | Smoked Cocktail Sauce | Remoulade

Cheese and Charcuterie Platter  $24  
Rotating Selection

#### HUNGRY FOLK

Whiskey Cured Salmon Chowder  $8 cup | $13 bowl  #9 Sherry Vinegar | Pork Belly Lardon | Herbs

The Local*  $19  
Colorado Grass-Fed Beef Patty | Tomato | Aged White Cheddar | House Special Sauce | Mountain View Pork Belly | Crispy Onion Fritz | Butter Crunch Farm Lettuce | House Baked Bun

Beyond Burger (V)  $19  
Onion Jam | Avocado | Butter Crunch Lettuce | Tomato | Vegan Aioli | Vegan Cheese

Salmon Caesar Salad* (GF)  $21  
Grilled Norwegian Salmon | Little Gem Lettuce | Crispy Prosciutto | Grana Padano | Bagna Cauda

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

#### WINE BY THE GLASS

**CHAMPAGNE & SPARKLING IMPORTS**

Borgo Magredo, Prosecco, Extra Dry, Vento, Italy  14
Taittinger, “La Francaise,” Brut, Reims, France  22
Veuve Clicquot, Brut Yellow Label, Reims, Champagne, France

**CALIFORNIA SPARKLING**

Domaine Carneros, “by Taittinger,” Estate Brut Carneros  17
Schramsberg, “Mirabelle,” Brut Rosé  18

**CALIFORNIA WHITES**

Emmolo, Sauvignon Blanc, Napa Valley  14
Sonoma Cutrer, Chardonnay, Russian River Valley  16
Cuvaison, Chardonnay, Carneros  18

**WHITE & ROSE IMPORTS**

Loosen Bros., “Dr L” Riesling, Mosel, Germany  12
Barone Fini, Pinot Grigio, Valdadige, Italy  14
Kim Crawford, “Signature Reserve,” Sauvignon Blanc, Marlborough, New Zealand  15
Hecht & Bannier, Rosé, Cotes De Provence, France  14
Chateau d’Esclans, Rose, “Whispering Angel,” Cotes De Provence, France  15

**CALIFORNIA REDS**

Lyric, Pinot Noir, Santa Barbara County  13
Sonoma-Cutrer, Pinot Noir, Sonoma Coast  16
Oberon, Cabernet Sauvignon, Napa Valley  16
Trefethen Family Vineyards, Merlot, Oak Knoll District, Napa Valley  18
Justin, Cabernet Sauvignon, Pasco Robles  22
The Prisoner, Red Blend, Napa Valley  25

**RED IMPORTS**

Campo Viejo, Tempranillo, Reserva, Rioja, Spain  12
Terrazas, Malbec, Reserva, Mendoza, Argentina  13
Chateau de Parenchère, Bordeaux Superieur  16
Tinta de Toro, Termes, Spain  16

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VG - Vegan | GF - Gluten Free | V - Vegetarian

10/08/2019
CRAFTED COCKTAILS
Artisanal, Handcrafted, Contemporary

The Rosa Maria 14
Ilegal Joven Mezcal | Grapefruit Rosemary | Lime | Agave

Beaver Creek Benson 14
Breckenridge Pear Vodka | Yuzu Thyme | Black Pepper | Grapefruit Bitters Simple Syrup

Mountain Mule 14
Ketel One Vodka | Ginger Beer | Lime Juice House-Made Triple Berry Puree

Backyard Sour 14
Buffalo Trace Bourbon | Lemon | Yuzu House-Made Fruit Shrub | Egg Whites

Sparkling Sangria 14
Deep Eddy Ruby Red Vodka | Prosecco House-Made Sour | Seasonal Fruits and Citrus

Razzle Basil 14
Bacardi Light Rum | Fresh Basil | Lemon Ginger Ale + Ginger Beer

Cucumber Cooler 14
Nolet’s Gin | St. Germaine Fresh Muddled Cucumber + Orange | Soda

SPARKLING COCKTAILS
Elegant, Social, Vibrant

Aperol Spritz 14
Borgo Magredo Prosecco and Aperol Apertivo over Ice with an Orange Slice

Clean and Crisp 12
Muddled Basil, Fresh Lemon, Falernum Liquor, House Prosecco

Wild Hibiscus Mimosa 16
Wild Hibiscus Flower, Rose Syrup, Rose Water, House Prosecco

Mimosa Rosé 14
Schramsberg Brut Rosé, Fresh Squeezed Orange Juice

CLASSIC COCKTAILS
Iconic, Timeless, Versatile, Sophisticated

Barrel Aged Manhattan 14
Angels Envy Bourbon, Carpano Antica Sweet Vermouth, Lillet Dry Vermouth, Angostura Bitters, Luxardo Cherry Aged in Charred American White Oak Barrels

French Quarter 14
Hennesy VS, Lucid Absinthe Superieure, Simple Syrup, Peychauds Bitters and a Lemon Twist

Vesper Martini 16
Nolet’s Silver Gin, Ketel One Vodka, Lillet Blanc, Shaken and Finished with a Lemon Twist

Hendrick’s Martini 14
Hendrick’s Gin, Dry Vermouth, Muddled Cucumber, Cucumber Wheel

Patron Perfect Margarita 14
Patron Silver, Orange Citron, Lime Juice, Agave Nector

Bloody Mary 14
Wheatley Vodka, Preservation & Co. Bloody Mary Mix, with Provole and Prosciutto Stuffed Peppers and Mixed Pickled Vegetables, Olives, Celery Heart and Lime

*Add some spice with our House-Infused Jalapeno Vodka or Tequila
**BEER**

Your Choice 8

*Mama’s Little Yella Pils* | 4% ABV | Oskar Blues Brewing  
Light bodied and refreshing, this quaffable pilsner is crisp with a smooth and clean hop profile.

**FROM THE TAP**

Mama’s Little Yella Pils | 4% ABV | Oskar Blues Brewing  
Coors Light | Coors Brewing  
Golden, Colorado | 8.00

*Apricot Sour* | 5% ABV | Dry Dock Brewing  
Refreshing tart and fruit with bright effervescence, packs a rich apricot flavor while retaining the right amount of acidity.

**FROM THE TAP**

Apricot Sour | 5% ABV | Dry Dock Brewing  
True Blonde Ale | Ska Brewing |  
Durango, Colorado | 8.00

*Dales Pale Ale* | 6.5% ABV | Oskar Blues Brewing  
If you don’t know this beer…just order it.

**FROM THE TAP**

Dales Pale Ale | 6.5% ABV | Oskar Blues Brewing  
Fat Tire Amber Ale | New Belgium Brewing Co.  
Fort Collins, Colorado | 8.00

*Drumroll APA* | 5.3% ABV | Odell Brewing  
Unfiltered American pale ale with a bold, juicy, citrus-inspired and tropically hop forward.

**FROM THE TAP**

Drumroll APA | 5.3% ABV | Odell Brewing  
Upslope | Upslope Brewing  
Denver, Colorado | 8.00

*Crank Yanker IPA* | 7.8% ABV | Eddyline Brewing  
An insanely drinkable IPA, with enough malt to balance the incredible citrus aroma and hop finish.

**FROM THE TAP**

Crank Yanker IPA | 7.8% ABV | Eddyline Brewing  
Seasonal Rotating Tap | 8.00

*The Maharaja Imperial IPA* | 10% ABV | Avery Brewing  
This Imperial IPA is regal, intense and mighty.

**FROM THE TAP**

The Maharaja Imperial IPA | 10% ABV | Avery Brewing  
Breckenridge Bourbon | Breckenridge | 15.00

*Nitro Milk Stout* | 6% ABV | Left Hand Brewing  
Initial roasty, mocha flavors rise up, with slight hop & roast bitterness in the finish.

**FROM THE TAP**

Nitro Milk Stout | 6% ABV | Left Hand Brewing  
Stranahan’s Whiskey | Denver | 17.00

*COLORADO BOURBON-WHISKEY*

**FROM THE TAP**

Nitro Milk Stout | 6% ABV | Left Hand Brewing  
Leopold’s Whiskey | Denver | 12.00

COLORADO BOURBON-WHISKEY

Breckenridge Bourbon | Breckenridge | 15.00

Stranahan’s Whiskey | Denver | 17.00

Leopold’s Whiskey | Denver | 12.00