



## APPETIZERS

### Yellowtail Tuna Tataki \$22

Togarashi Spice | Ginger Soy Vinaigrette | Crisp Nori

### Colorado Elk Sausage \$20

Mustard Sauce | Grilled Sourdough Bread  
Tomato-Bacon Marmalade | House Pickle

## SOUP AND SALAD

### Butternut Squash Bisque (GF-V) \$14

Quinoa | Bourbon Crème Fraiche | Spiced Marcona Almonds

### Bibb Salad (V) \$14

House Herb Vinaigrette | Pecorino Romano Cheese  
Cherry Tomatoes | Sourdough Croutons

## ENTREES

### Tasmanian Salmon\* \$42

Garlic Potato Puree | Charred Tomato Pine Nut Relish  
Asparagus | Fresh Horseradish

### Stout Braised Buffalo Short Rib\* \$50

Crispy Brussels Sprouts | Lions Mane Mushrooms  
Fruition Ricotta Polenta | Coffee and Chili Braising Liquid

### Roasted Jidori Chicken (GF) \$38

Old Fashioned Brine | Amarena Glace  
Ancient Amaranth Grains and Rice

### Cauliflower Steak (VG-GF) \$32

Golden Cous Cous | Black Butte Chickpeas  
Asparagus | Romesco Sauce

### 21 Day Dry Aged Prime Bone In New York Steak\* (GF) \$60

Smashed Yukon Potatoes | Colorado Green Chilis  
Red Chili Beef Jus

## DESSERT

### Hazelnut Torte \$12

Chocolate Hazelnut Paint | Feuilletine Flakes

### Turtle Cheesecake \$12

Whiskey Caramel Candied Pecans  
Milk Chocolate Croquants

### Sweet Action Ice Cream and Sorbets - Denver, CO \$8

Vanilla Ice Cream | French Chocolate  
Stranahans Whiskey Brickle Ice Cream  
Mango Sorbet | Italian Lemon Sorbet

An 18% gratuity will automatically be added to parties of 6 or more. Colorado State law prohibits smoking in any restaurant or service area.

\*We advise in accordance with the law that "thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food borne illness."

Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify the server if you have food allergies or require special food preparation and we will be happy to accommodate your needs.

## Children's Dinner Menu

**AVAILABLE 5:00 P.M. TO 8:00 P.M.**

**\*All Natural Chicken Breast** **\$14**

*Mashed Potatoes | Broccoli*

**\*Roasted Salmon Filet** **\$17**

*Mashed Potatoes | Broccoli*

**Cauliflower Steak** **\$13**

*Mashed Potatoes | Broccoli*

**\*Strauss Free Raised Grass-fed Beef Hamburger** **\$12**

*Natural Cheddar*

**Applegate Organics Chicken Strips** **\$12**

**Mac 'n Cheese** **\$12**

**BEVERAGE** **\$4**

*Milk, Hot or Chilled Milk Chocolate, Chilled Juice*

**Ice Cream** **\$4**

*Vanilla or Chocolate*

# COCKTAIL LIST

## CLASSIC COCKTAILS *Iconic, Timeless, Versatile, Sophisticated.*

---

### **Barrel Aged Manhattan** 16

Woody Creek Bourbon | Carpano Antica Sweet Vermouth | Lillet Dry Vermouth | Angostura Bitters | Luxardo Cherry | Aged in Charred American White Oak Barrels

### **Vesper Martini** 16

Nolet's Silver Gin | Ketel One Vodka | Lillet Blanc | Shaken and Finished with Lemon Twist

### **Hendrick's Martini** 16

Hendrick's Gin | Dry Vermouth | Muddled Cucumber | Cucumber Wheel

### **Patron Perfect Margarita** 16

Patron Silver | Orange Citron | Lime Juice | Agave Nectar

### **Bloody Mary** 16

Chili-Chili Vodka | Preservation & Co. Bloody Mary Mix | Olives | Celery Heart | Lime

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

## SIGNATURE COCKTAILS *Artisanal, Handcrafted, Contemporary.*

---

### **Haymeadow Fox** 16

Grey Goose Cherry Noir | Cherry Herring | White Crème de Cacao | Baileys

### **Wayward Easterner** 16

Bulleit Rye | Maple | Grapefruit Juice

### **Smugglers' Chute** 16

Illegal Mezcal | Averna | Kaluah | Orange Bitters

### **P-12** 16

Gin | Tarragon | Lemon | Simple Syrup | Sparkling Wine

## Hot Drinks *Warm, Comforting.*

---

### **Thin Mint** 12

Hot Chocolate | Rumplemintz

### **Traditional Irish Coffee** 15

Jameson | Coffee | Crème de Menthe | Whipped Cream

### **Double Black** 16

Hot Chocolate | Coffee | Amaretto | Grand Marnier

### **K - Day** 16

Gin | Green Chartreuse | Hot Cider

# BEER LIST

## FEATURED BOTTLED BOMBERS & LOCAL BEER *Additional selections available*

---

<b>Eddyline Brewing   “Crank Yanker” IPA   7.8% ABV</b>	<b>8</b>
An insanely drinkable IPA with enough malt to balance the incredible citrus aroma and finish.	
<b>Left Hand Brewing   Nitro Milk Stout   6% ABV</b>	<b>8</b>
Initial rasty, mocha, with slight hop & roast bitterness in the finish.	
<b>Bonfire Brewing   Firestarter   6.6% ABV</b>	<b>8</b>
West Coast style IPA, Amarillo and Centennial in the kettle add some bitterness and amazing aroma.	
<b>Steamworks Brewing   Colorado Kolsch   4.9% ABV</b>	<b>8</b>
An award winning light and crisp derivative of German-style Kolsch beer with a hint of sweetness. This quenching ale is a perfect outdoor companion!	
<b>Vail Brewing Company   Rotating Cans</b>	<b>8</b>
<b>New Belgium Brewing   Trippel   8.5% ABV</b>	<b>12</b>
Brewed with Pilsner and Munich malts, Trippel is classically smooth and complex, and sings with a high note of sweet citrus before a pleasantly dry finish delivers a warm, strong boozy bite.	
<b>Bonfire Brewing   Kilt Dropper   7.5% ABV</b>	<b>20</b>
A traditional strong scotch ale, features hints of caramel aroma, with distinct sweet and malty flavors, balanced by a robust mouthfeel. A touch of black barley gives the beer most of its color.	

## FROM THE TAP *AVAILABLE IN 8100 BAR ONLY.*

---

<b>Coors Brewing   Coors Light   Golden, Colorado</b>	<b>8</b>
<b>Bonfire Brewing   “Kindler” Pale Ale   Eagle, Colorado</b>	<b>8</b>
<b>Avery Brewing   “White Rascal” Belgian White Ale   Boulder, Colorado</b>	<b>8</b>
<b>Vail Brewing   “Gore Creek” IPA   Vail, Colorado</b>	<b>8</b>
<b>Outer Range Brewing   “In the Steep” Hazy IPA   Frisco, Colorado</b>	<b>8</b>
<b>Dry Dock Brewing   Vanilla Porter   Aurora, Colorado</b>	<b>8</b>



## WINE LIST

### BY THE GLASS [Vintages Subject to Change]

8oz 5oz

#### SPARKLING

NV	<b>Prosecco</b> , Borgo Magredo, Extra Dry, Veneto, Italy.....	14
NV	<b>Champagne</b> , Veuve Clicquot "Yellow Label," Brut, Reims, France.....	30
2014	<b>Sparkling</b> , Domaine Carneros, Brut, Carneros, California.....	17
NV	<b>Sparkling</b> , Schramsberg "Mirabelle", Rosé, California.....	18

#### WHITE

2017	<b>Pinot Grigio</b> , Barone Fini, Valdadige, Italy.....	22	14
2017	<b>Sauvignon Blanc</b> , Kim Crawford, Marlborough, NZ.....	24	15
2016	<b>Chardonnay</b> , Sonoma-Cutrer, Russian River Valley, California.....	25	16
2018	<b>Pinot Grigio</b> , Santa Margherita, Valdadige, Italy.....	28	20
2016	<b>Chardonnay</b> , Hess Collection "Panthera" Russian River Valley, California.....	40	26

#### ROSÉ and RIESLING

2018	<b>Riesling</b> , Frisk Prickly, Alpine Valleys, Australia.....	22	14
2017	<b>Cotes De Provence</b> , Chateau d'Esclans "Whispering Angel," France.....	24	15

#### RED

2016	<b>Malbec</b> , Terrazas, Mendoza, Argentina.....	22	14
2015	<b>Merlot</b> , Trefethen, Napa Valley, California.....	26	18
2018	<b>Cabernet Sauvignon</b> , Oberon, Napa Valley, California.....	26	18
2018	<b>Pinot Noir</b> , Maison L'envoye "Straight Shooter," Willamette Valley, Oregon.....	26	18
2016	<b>Bordeaux</b> , Chateau d'Arcins, Haut-Medoc, France.....	28	20
2016	<b>Red Blend</b> , Hess Collection "Lion Tamer," Mount Veeder, California.....	40	26
2017	<b>Cabernet Sauvignon</b> , Hess Collection "Lion Tamer," Mount Veeder, California.....	40	26