

BRASS BEAR BAR MENU

SHARING

Cheese and Charcuterie Platter	\$34
Jumpin Good Habanero Gold Goat Cheese	
Haystack Mountain Cheddar James Ranch	
Durango Blue Elevation Lonza Salami Colorado	
Country Ham House Pickles Honeycomb Lavosh	
Handlebar Wings	\$20
Choice of : White Walker Hot Wing Sauce or	
Korean Kalbi BBQ	
Buttermilk Dill Dip Carrots & Celery	
Bavarian Pretzel	\$14
Beemster Cheese Dip Senf Mustard House Pickles	
From the Sea* (GF)	\$50
Cocktail Shrimp Alaskan King Crab	
Kushi Oysters Smoked Cocktail Sauce	
Mustard Sauce Apple Mignonette	
Horseradish Cream Caviar	
Kushi Oysters ½ Dozen Dozen*	\$20 \$38
Apple Mignonette Horseradish & Caviar Cream	
High Country Quesadilla	\$16
Red Chili Tortilla Guacamole Crema	
10 th Mountain Brined & Smoked Chicken	
Roasted Tomato Salsa	

HUNGRY FOLK

French Onion Soup	\$14
Brisket Chili	\$9 cup \$14 bowl
House Smoked Brisket Lime Crema Cilantro	
Cornbread Madeline	
The Local Burger*	\$25
Colorado Grass-Fed Beef Patty Tomato	
Haystack Mountain Cheddar House Special Sauce	
House Cured Bacon Crispy Onion Fritz	
Butter Crunch Farm Lettuce House Baked Bun	
Beyond Burger (V)	\$20
Onion Jam Avocado Shredded Iceberg	
Tomato Vegan Aioli	
Salmon Caesar Salad* (GF)	\$22
Icelandic Salmon Tuscan Greens Prosciutto	
Crispy Parmesan Bagna Cauda	

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

*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

SPARKLING | WHITES | ROSE

Borgo Magredo , Prosecco, Extra Dry, Vento, Italy	\$14
Moet & Chandon , "Imperial," Brut, France	\$25
Moet & Chandon "Dom Perignon", Brut, France	\$90
Cape Mentelle , Sauvignon Blanc, Margaret River California	\$14
Santa Margherita , Pinot Grigio, Valdadige, Italy	\$18
Rombauer , Chardonnay, Carneros, California	\$22
Ramey , Chardonnay, Russian River Valley, CA	\$32
Chateau d'Esclans , Rosé, "Whispering Angel" France	\$16

REDS

Benton Lane , Pinot Noir, Willamette Valley, OR	\$16
Castello di Monsanto , Chianti Classico Reserva, Tuscany	\$16
The Pessimist , Red Blend, Paso Robles, CA	\$18
Keenan , Merlot, Napa Valley, California	\$18
Decoy by Duckhorn , Cabernet Sauvignon, CA	\$18
Faust , Cabernet Sauvignon, Napa Valley California	\$32

CRAFTED COCKTAILS

Coquito	\$16
Bacardi White Rum Coconut Milk	
Sweetened Condensed Milk Cinnamon	
First Chair	\$16
Deep Eddy Ruby Red Vodka St~Germain	
Grapefruit Bitters Lime Basil	
Ski Breeze	\$16
Finlandia Vodka House-made Mint Syrup	
Lemon Prosecco	
Merry Mule	\$16
Ketel One Vodka Cranberry Allspice Dram	
Ginger Beer	
Park Paloma	\$16
El Jimador Silver Tequila Fresh Lime Juice	
Agave Fresh Grapefruit Juice Grapefruit Soda	
Rocky Mountain Dreamsicle	\$16
House-made Limoncello Stoli Vanilla Vodka	
Rocky Mountain Cream Soda	
Park Royale	\$16
Aperol St~Germain Antica Sweet Vermouth	
Prosecco	

BEER YOUR CHOICE \$8

Rotating Taps, Please Ask Your Server or Bartender