

HAPPY HOUR

3 PM - 5 PM | MON - THUR

BEER \$5

NEW BELGIUM | BREWED DOWNSTAIRS

UP IN THE SOURCE IPA 6.5% ABV, 25 IBU, JUICY, DANK, GUAVA

CHOCOLATE PORTER 7.0% ABV 15 IBU MOCHA, DARK, CREAMY

SUNSHINE WHEAT | 4.8% ABV | 14 IBU ORANGE, CORIANDER, HONEY

HOPPY PILSNER 6.5% ABV 45 IBU GRASSY, LIGHT, CRISP

CHECKOUT STOUT 10.0% ABV 8 IBU NUTTY, CHOCOLATE, COCONUT

LEMON MERINGUE SELTZER 4.7% ABV 0 IBU FRESH LEMON, VANILLA, SPRITZ

NEW BELGIUM | BREWED IN FORT COLLINS

1554 BLACK LAGER 5.6% ABV 21 IBU FRUITY, BITTER, CHOCOLATE

FAT TIRE AMBER ALE 5.2% ABV 22 IBU TOASTED MALT, FRESH, BALANCED

MOUNTAIN TIME LAGER 4.4% ABV 6 IBU LIGHT, CRISP, CLEAN

VOODOO RANGER GOLDEN IPA 7% ABV 50 IBU TROPICAL, SWEET AND BITTER

COLORADO BREWERIES

ELEVATION PILSNER

RATIO ANTIDOTE - IPA

COCKTAILS \$10

FROSÉ ROSÉ, FAMILY JONES VODKA, STRAWBERRY BASIL, FRESH LEMON JUICE

WOOD'S ADVICE BOULDER GINSKY, LEMON JUICE, GINGER LIQUEUR, SAGE

CHINO-NEGRONI ESFUERZO MEZCAL, LILLET BLANC, CARPANO BIANCO, ANCHO REYES, APPLE BITTERS

FROZEN IRISH COFFEE BUSHMILLS IRISH WHISKEY, OZO COFFEE, DEMERERA, COFFEE LIQUEUR, ICE CREAM

HONEY BADGER HANGAR ONE HONEYCOMB VODKA, CARPANO BIANCO, LIME, TONIC

DAILY SPECIAL ASK YOUR SERVER FOR DETAILS

WINE

LA MARCA - PROSECCO, VENETO, ITALY

\$8

CANYON ROAD- CABERNET, MERLOT OR CHARDONNAY

\$6

FOOD

CHICKEN WINGS* - 6 PIECES, BRINED WITH NEW BELGIUM MOUNTAIN TIME LAGER. TOSSED WITH TRADITIONAL BUFFALO SAUCE

\$13

SOFT PRETZELS - 1554 BLACK LAGER MUSTARD BUTTER

\$10

GRILLED SHISHITO PEPPERS (GF)- SEA SALT, COTIJA CHEESE

\$9

GRILLED CHEESE- TILLAMOOK CHEDDAR, SWISS, WHITE AMERICAN, BRIE, TEXAS TOAST

\$11

*These items may be served raw or undercooked based on your specifications 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.