

Wesley & Rose

LOBBY BAR

SALADS

Grilled Romaine Caesar 9
crisp romaine hearts, parmigiano, crostini

The Gatherer
Full 10 | Half 6
organic mixed greens, Jumpin' Good Goat Bleu Cheese, blood orange, blackberries, spiced pepitas, citrus rye vinaigrette

SOUPS

Roasted Tomato 5
Rotating Surf's Choice 5



SMALL PLATES

Fries 5
herbs, parmesan

Bread Board 5
half baguette served with smoked, salted butter, honey and olive oil

Calamari 12
black garlic aioli, marinara, hot peppers, caramelized lemon

Skirt Steak* 14
5oz beef skirt steak, chimichurri, bordelaise, arugula
- add potatoes au gratin 5 -

Baked Cheese Skillet 10
fontal, fresh herbs, white wine, heirloom cherry tomatoes, fresh baked sourdough baguette
- add artichokes 3 -

SANDWICHES

served with choice of fries or soup
- add 1/2 The Gather 2 -

Skirt Steak Sandwich* 16
manchego, chimichurri, arugula
served on housemade sourdough baguette

BBQ Brisket Sandwich 16
coffee rubbed brisket, housemade BBQ sauce, sharp white cheddar, fresh jalapeno slaw (dairy free)
served on housemade focaccia bun

Grilled Cheese Sandwich 11
fontina, gruyere, sharp white cheddar
served on housemade French loaf

Blackened Chicken Sandwich 15
pepper jack cheese, bacon, lettuce, heirloom tomato, avocado aioli
served on housemade focaccia bun

PIZZA

a lust for crust! made in-house the old-fashioned way...

Cheese Pizza 12

surf's red sauce, 3 cheese blend...A classic on its own (build your own base)

Pine Creek 15 *vg*
pesto base, buffalo mozzarella, sun dried tomatoes, pine nuts, artichokes, kale

Mt. Massive 15
surf's red sauce, 3 cheese blend, spicy salami, housemade fennel sausage, peppadew peppers

The Squeeze 15
housemade BBQ sauce, smoked brisket, cheddar-jack cheese, fried onions, fresh jalapeños

The Selby 16
our take on the classic margarita pizza...
surf's red sauce, 3 cheese blend, buffalo mozzarella, arugula pesto, basil, marinated heirloom tomato
- meatlovers add fennel sausage! 2 -



- gluten-free crust on request 4 -

TOPPINGS

Cheese 2

3 cheese blend, fresh mozzarella, goat feta, parmesan
- fresh soft goat cheese 3 -

Meats 2

spicy salami, pepperoni, prosciutto, fennel sausage, bacon, Tasso ham, grilled chicken

Veggies 1

fresh basil, fresh jalapeno, peppadew peppers, red onion, artichoke hearts, olives, pineapple, roasted garlic, fresh mushrooms, arugula, spinach
heirloom cherry tomatoes,
- marinated heirloom tomatoes 2 -

Sauces

surf's red, olive oil, garlic olive oil, house-made BBQ,
- herbed ricotta 2, arugula pesto 2, balsamic reduction on top 1 -

HEARTIER PLATES

Lasagna 14
fresh pasta, marinara, pesto, zucchini, mozzarella, parmesan
- add local grass fed beef meatballs or housemade fennel sausage 5 -

Lobster Mac & Cheese 25
4oz cold water lobster tail, creamy white cheddar mornay sauce, cavatappi pasta, lemon
- just mac & cheese, no lobster, same delicious cheese sauce 13 -

Duroc Pork Chop* 28
creamy herb potato, seasonal veggies

Mediterranean Chicken 23
5oz free-range chicken breast, grilled local carrots, chickpeas, artichoke, kale salad, tahini, lemon

Cauliflower Steak *vg* 16
rice & grains, veggies, baby greens

Colorado Trout 26
7oz Colorado trout filet, lemon caper beurre blanc, riced cauliflower, veggies

Butcher's Cut* MKT
chef's choice

SOMETHING SWEET

Flourless Dulce de Leche Chocolate Cake *gf* 10
housemade caramel & cherry bourbon ganache

Basque Burnt Cheesecake
a specialty of San Sebastian, Spain
bourbon caramel sauce & caramelized orange
- slice 5 -
- family style (for the table /serves 3-4) 16 -

Key Lime Almond Cake *gf* 8
macadamia nut whipped cream, toasted coconut

Ice Cream Sandwich 5
housemade chocolate chip cookies & vanilla bean ice cream

Ice Cream 5
choice of vanilla, bourbon butter pecan, or rotating
vegan ice cream

White Chocolate Martini 11
Godiva White Chocolate Liqueur, Woody Creek Vodka, Creme de Cacao, cream

* These items may be served raw or undercooked based on your specifications, or may contain raw or undercooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We provide Gluten-Free options to most of our menu items, however, we are a bakery, our kitchen is not a GF environment.

Wesley & Rose

LOBBY BAR

CRAFT COCKTAILS

Chateau Standard 10

[the quintessential cocktail of the chateau]

Deerhammer Bourbon, Angostura bitters, honey, ginger, lemon, mint

The BV Beach 11

[a Mai Tai meets a Negroni]

Deerhammer Dutch Style Gin, pineapple, Campari, lime, orgeat

B.V. Lavender 7

[to have fun doesn't require alterations]

coconut water, lavender syrup, citrus

- add Woody Creek Vodka 4 -

- add lavender CBD bitters 4 -



Cucumber Gimlet 11

[classic, fresh and crushable for any warm day]

Deerhammer Dutch Style Gin, lime, simple syrup, cucumber

Hopped Up Collegiate Sunset 7

[low alcohol - crushable]

Suerte Reposado, lemon, hops, Topo Chico

The Wizard Trick 10

[like a Spritz from a magical river trip]

Sparkling Rosé, Aperol, grapefruit

Quiver w/ CBD 16

[adding depth and smoke to the Old-Fashioned]

Camus Cognac, Plantation O.F.T.D. Rum, Old Grand Dad Kentucky Bourbon, 10mg CBD bitters

Lemon Drop Martini 11

[light, refreshing, everything you need after an intense day]

Woody Creek Vodka, Leopold Bros. Orange Liqueur, simple syrup, lemon



Spicy Watermelon Margarita 11

[sweet, spicy, perfect for any day]

Suerte Blanco Tequila, Ancho Reyes Poblano, watermelon, agave, lime, smoked salt

Shacked Margarita 10

[tastes like a margarita because it is, but a better one]

Suerte Blanco Tequila, agave, lime, smoked salt

Mojito of the Mountains 11

[Rum from across the divide]

Montanya Platino Rum, lime, simple syrup, mint, bitters

Paper Plane 12

[a bold, tart, complex take on a Manhattan]

Deerhammer Bourbon, Aperol, Amaro Nonino, lemon

BARREL-AGED COCKTAILS

timeless classics with Colorado Whiskey

Barrel-Aged Manhattan 12

[the classic, barrel-aged for 4-6 weeks for added depth and flavor]

291 Colorado Rye Whiskey, house blended Vermouth, Angostura bitters

Smoked Cherry Old Fashioned 12

[a pleasant fruity twist on an old favorite using organic cherries]

Cherry-Infused Colorado 291 Bourbon, Angostura bitters

- add 10mg of CBD bitters to any cocktail 5 -

- all citrus is fresh squeezed -

DRAUGHT BEER

H2Roads Grapefruit Craft Hard Seltzer 4.5% 6
[real fruit. real color. real refreshing.]

Stratford, Connecticut - 100% Real Fruit

Avery Brewing Co. Stampede Colorado Lager 4.5% 5
[clean, crisp, crushable]

Boulder, Colorado

Ska Brewing Co. Mexican Logger 5.2% 6
[light & refreshing, perfect with a lime]

Durango, Colorado

Telluride Brewing Co. Russell Kelly Pale Ale 6.7% 6
[strong pale ale, bold & balanced]

Telluride, Colorado

Elevation Beer Co. First Cast IPA 6% 6
[well balanced IPA, grapefruit, citrus & pine]

Poncha Springs, Colorado

Good River Beer Hey, Fishy Fishy Hazy IPA 6.5% 6
[hazy, juicy, aromatic, hoppy, satisfying]

Denver, Colorado - 2% for rivers

Left Hand Brewing Co. Nitro Sawtooth Amber Ale 5.3% 6
[smooth, sessionable, nutty malt, herbal hops]

Longmont, Colorado

ROTATING BEER TAPS

Rotating IPA

explore a little, IPAs from around the world

Seasonal Specialty

house choice

- please ask for our current selection -

DRAUGHT WINE

hand selected house choice, always fresh, no compromises

Long Meadow Ranch 12 / 45
Sauvignon Blanc, Napa Valley, CA

Folk Machine 11 / 42
Pinot Noir, Central Coast, CA

Monvin 10 / 38
Sparkling Rosé, Italy

Broadside 12 / 45
Cabernet Sauvignon, Paso Robles, CA

CHAMBONG

Because it's Awesome 8

Served with Monvin Sparkling Rosé
- and a virtual high five! -

5oz

SUMMER SPECIAL

Coronabongs 4

a bottle of Corona served in two bong flutes
with lime

- and a virtual high five! -

NON-ALCOHOLIC BEVVIES

BOTTLED WATER Topo Chico Sparkling Water 750ml (glass bottle) 4

SODA Coke, Diet Coke, Sprite, Root Beer, Dr Pepper, Ginger Ale, Cranberry Juice 3

FRESH SQUEEZED JUICE Lemonade 3, Orange 5, Grapefruit 5

BOTTLED JUICE Big B's Apple 4

COFFEES [coffee by Buena Vista Roastery] Brewed Coffee 3, Decaf Brewed Coffee 3, Americano 3, Espresso 3, Cortado 3.5, Cappuccino 4, Latte 4.5

TEA POTS Specialty Green Tea 5, Black Tea 5, Herbal Tea 5, Earl Grey 5

MILKS House Chocolate Milk 4, Organic Milk & Almond Milk 3

Wesley & Rose

LOBBY BAR BRUNCH

BRUNCH BEVVIES

sparkling, refreshing, eye-opening

BLOODY S

Bacon Bloody 12

[correct, a bacon bloody]

Deerhammer Bourbon paired with Chateau Bloody Mix & Bacon

It's Firing 10

[if you go out have one, if you don't go out have one]

Suerte Blanco Tequila & Ancho Reyes with Chateau Bloody Mix

ROYALS

Layback Bellini 12

*[your day is done. claim your awesomeness]
fruit puree with Domanda sparkling wine*

Party Wave 50

*[sharing is caring, and you care about partying]
fresh orange juice and a frickin bottle of Domanda*

Perfect Right 11

*[when everything lines up for the perfect Mimosa]
Domanda Prosecco, fresh orange juice*

The Wizard Trick 10

*[like a Spritz from a magical river trip]
Monvin Sparkling Rosè, Aperol, fresh grapefruit juice*

Collegiate Sunrise 10

*[you missed it this morning, make up for it]
Suerte Blanco Tequila, fresh orange juice, pomegranate*

INDULGENCES

Signature Surf Toast 11

*[our favorite French Toast, similar to a soufflé]
house-made baguette, extra rich with a hint of orange, whipped butter, warm maple syrup, fruit*

Beignets 5

French Quarter-style donuts dusted with powdered sugar

BENEDICTS

made with W&R sourdough English muffin

Prosciutto* 14

*olive tomato relish, basil,
2 organic poached eggs, hollandaise
W&R English muffin*

Jumbo Lump Crab*

*Full 10 | Half 6
avocado, cherry tomatoes,
2 organic poached eggs, hollandaise,
W&R English muffin*

Heirloom Tomato* 14

*spinach, mozzarella,
2 organic poached eggs, hollandaise,
W&R English muffin*

* These items may be served raw or undercooked based on your specifications, or may contain raw or undercooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Wesley & Rose

LOBBY BAR BRUNCH

MAINS



Two Organic Eggs* 12

served to order with *crispy hash browns or cheesy grits*, toast
choice of *bacon, country ham, elk chorizo, or avocado*

Vegan Breakfast Bowl 10 *gf,v*

gluten-free ancient grains and rice, borracha beans, green chili sauce, pico de gallo, cashew sour cream, avocado, spiced pepitas
- add 2 eggs to order* 4 -

Biscuits & Gravy 10

buttermilk biscuits and creamy sausage gravy

Huevos Rancheros* 12

two organic eggs any style, borracha beans, green chili sauce, avocado, pico de gallo, sour cream
- served on *two crispy fried corn tortillas* -

Frittata 12 *gf*

fresh avocado, heirloom tomato, Jumpin' Good Goat Feta, baby arugula

Fried Organic Egg Sandwich* 8

served on a W&R english muffin with aged cheddar

- add *fresh avocado* 2 -

- *applewood bacon or country ham* 4 -

Fresh Fruit Parfait 9 *gf*

yogurt, granola, wildflower honey

SIDES

W&R English Muffin or Buttermilk Biscuit 3 | Two Organic Eggs Any Style 4 | Housemade Elk Chorizo Patties 4*

Applewood Bacon 4 | Country Ham 4 | Hash Browns 4 | Cheesy Grits 4

Avocado 3 | Fresh Fruit 7 | Fries 5

LUNCH



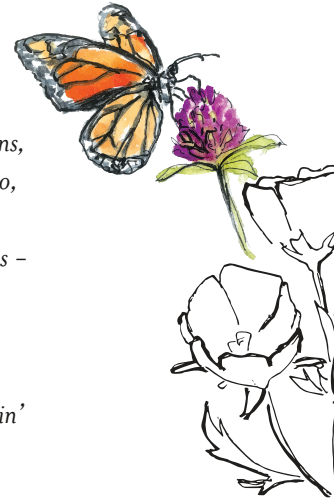
Skirt Steak Sammy 15

manchego, chimichurri, arugula
- served with *fries* -

The Gatherer *gf*

Full 10 | Half 6

organic mixed greens, Jumpin' Good Goat Bleu Cheese, blood orange, blackberries, spiced pepitas, citrus rye vinaigrette



Wesley & Rose

LOBBY BAR

BOTTLES & CANS

Holiday Brewing Co. Favorite Blonde Ale
(Gluten Free) (16oz) 5% 8
Golden, Colorado

Elevation Beer Co. 8 Second Kolsch 5% 5
Poncha Springs, Colorado

Good River Beer River Right Tropical Fruit Ale 5% 5
Denver, Colorado - 2% for Rivers

Good River Beer Fu Fighter Belgian Golden Ale 8.9% 7
Denver, Colorado - 2% for Rivers (GABF Gold Winner)

Crooked Stave Colorado Wild Sage Saison 7% 6
Denver, Colorado

New Image Brewing Co. Double IPA % 5
Arvada, Colorado

Left Hand Brewing Co. Nitro Milk Stout 6% 5
Longmont, Colorado

Avery Brewing Co. Bourbon Barrel-Aged
Vanilla Bean Stout (16oz) 10.8% 14
Boulder, Colorado

New Image Brewing Co. Dyad Sour 7.5% 5
Arvada, Colorado

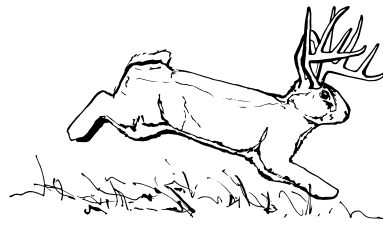
Crooked Stave Petite Sour Palisade Peach 4.5% 12
Denver, Colorado

Crooked Stave Origins Barrel-Aged Sour (750ml) 6.5% 22
Denver, Colorado

Stem Ciders Off-Dry Cider 5.8% 5
Denver, Colorado

Grüvi N/A Beer 5
Denver, Colorado

Boochcraft Hard Kombucha 7% 7
San Diego, California



WINE LIST

RED

La Crema Pinot Noir 17 / 61
Russian River Valley, CA 2016

Gary Farrell Pinot Noir 22 / 84
Russian River Valley, CA 2016

Vietti Barbara d'Asti Tre Vigne 11 / 42
Castiglione Falletto, Italy 2017

Decoy Merlot 11 / 42
Sonoma County, CA 2017

Duckhorn Merlot 25 / 95
Napa Valley, CA 2016

Pride Mountain Vineyards Merlot 107
77% Napa County,
23% Sonoma County, CA 2016

Broadside Cabernet Sauvignon 12 / 45
Paso Robles, CA 2017

Hunt & Harvest Cabernet Sauvignon 18 / 68
Napa Valley, CA 2017

Matthiasson Cabernet Sauvignon 27 / 103
Napa Valley, CA 2016

The Prisoner Red Blend 23 / 85
Napa Valley, CA 2017

Jim Barry Shiraz 46
Clare Valley, Australia 2016

Peay Vineyards Estate
La Bruma Syrah 105
Sonoma Coast, CA 2015



SPARKLING

Domanda 9 / 32
Prosecco, Italy

Raventós I Blanc 54
Blanc de Blancs
Conca Del Riu Anoia, Spain 2017

Veuve Clicquot 107
Brut Champagne, France

Raventós I Blanc 'De Nit' 1.5L 101
Sparkling Rosé
Conca Del Riu Anoia, Spain 2015

ROSÉ

VRAC 35
France 2017

Minuty "M" Rose 56
Provence, France



DESSERT

La Fleu D'Or 375ml 13 / 49
Sauternes, France 2014

W. & J. Graham's
Six Grapes Reserve Port 375ml 11 / 41
Reserve Port, Portugal

WHITE

Tiefenbrunner Pinot Grigio 46
Italy 2018

Schiopetto Collio Pinot Grigio 17 / 63
Friuli-Venezia Giulia, Italy, 2015

Freakshow Chardonnay 10 / 38
Lodi, CA 2018

Walter Scott La Combe Verte Chardonnay 17 / 61
Willamette Valley, OR 2018

Ceritas Peter Martin Ray Vineyard Chardonnay 22 / 81
Sanoma Coast, (Santa Cruz Mtns) CA 2016

Joel Gott Sauvignon Blanc 35
Napa Valley, CA 2018

Twomey Cellars by Silver Oak Sauvignon Blanc 17 / 63
48% Napa County, 52% Sonoma County, CA 2018

Lail Vineyards Sauvignon Blanc 22 / 81
Sauvignon Blanc, Napa Valley, CA 2017

Dr. Loosen Bros. Riesling 38
Mosel, Germany 2018

Trimbach Riesling Réserve 20 / 73
Alsace, France 2013



- thank you for visiting W & R -

Wesley & Rose

LOBBY BAR

SPIRITS

AGAVE

Suerte Blanco
Suerte Reposado
Fortaleza Blanco
Mezcal Vago Espadin
Alipús San Juan Mezcal
Don Julio Blanco
Grand Mayan Silver
Roca Patrón Reposado
Tequila Ocho Añejo
Clase Azul Reposado
Don Julio 1942 Añejo



GIN

Deerhammer Dutch Style
Tanqueray
Old Tom Ransom Barrel Aged
Empress
Tanqueray Ten
Ki No Bi Sei Kyoto Dry

VODKA

Grey Goose
Vanjak
Tito's
Reyka
Woody Creek



CANE

Bicardi
Flor de Cana Extra Secco
Captain Morgan Spiced
Plantation Original Dark
Kalani Coconut Rum
Gosling's Black Seal
Montanya Platino
Montanya Oro
Plantation O.F.T.D
Plantation Pineapple
The Scarlet Ibis
Novo Fogo Silver Cachaca
Plantation Barbados XO
Foursquare Zinfandel Cask Blend
By the Dutch Batavia Arrack
Montanya Exclusiva

COGNAC & BRANDY



Camus Cognac VS
Pierre Ferrand Réserve Double Cask Cognac
Laird's Applejack Brandy
Millard Fillmore Brandy
Deerhammer Signature Brandy

JAPANESE WHISKY

Nikka Coffey Grain
Ichiro's Malt & Grain
Hakushu 12yr Single Malt

IRISH WHISKEY

Jameson
Glendalough Double Barrel
Glendalough 13yr Mizunara Finish Single Malt
Tyrconnell 15yr

& SCOTCH WHISKY

Aberfeldy 12yr Single Malt
Spring Bank 10yr
Kilchoman Loch Gorm
The GlenDronach 15yr
The Balvenie 21yr

AMERICAN WHISKEY

Leopold Bros. Whiskey
Redemption Rye
Buffalo Trace Bourbon
Honey House Distillery Cinnamon Whiskey
Gentleman Jack Whiskey
291 Distillery Whiskey (Assorted)
Boulder Bourbon
Boulder Single Malt Whiskey
High West Distillery Bourbon
Wood's High Mountain Tenderfoot Whiskey
Stranahan's Rocky Mountain Sherry Cask
Stranahan's Rocky Mountain Whiskey
10th Mountain Bourbon



Crown Royal Northern Harvest Rye (Canadian)
Woody Creek 4yr Bourbon
Deerhammer Rough & Tumble
Deerhammer Bourbon
Deerhammer Single Malt Whiskey
Balcones Baby Blue Whiskey
Balcones Texas Single Malt Whiskey
Weller Bourbon (Limited)
Woodford Reserve Bourbon
Eagle Rare Bourbon
291 Barrel Proof Colorado Whiskey
Laws Bonded Bourbon
Laws Bonded Secale Rye



NON ALCOHOLIC BEVVIES

BOTTLED JUICE

Big B's Apple 4

SODA

Coke Sprite
Diet Coke Root Beer

Dr Pepper
Ginger Ale

- 3 -

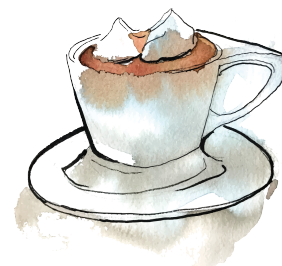
FRESH SQUEEZED JUICE

Lemonade 3
Orange 5
Grapefruit 5

COFFEES

[coffee by Buena Vista Roastery]

Brewed Coffee 3
Decaf Brewed Coffee 3
Americano 3
Espresso 3
Cortado 3.5
Cappuccino 4
Latte 4.5



MILKS

House Chocolate Milk 4
- served hot or cold -
Organic Milk 3
Almond Milk

TEA POTS

[tea by Smith's Teas]

Mao Feng Shui Tea 5
British Brunch Black Tea 5
Meadow Chamomile Tea 5
Earl Grey 5

Ask a server for our Special Reserve Spirits & House Infusions