

CRAFT COCKTAILS

– timeless cocktails with premium spirits –

Wizard Trick 10

[like a Spritz from a magical river trip... and a Surf favorite]
Monvin Sparkling Rosé, Aperol, grapefruit

Gypsy Eyes 12

[“gypsy eyes has found me and
I’ve been saved”]
Deerhammer Gin, Aperol, Green
Chartreuse, lime, grapefruit, simple syrup

River Spritz 10

[May I have another?]
Woody Creek Vodka, Lillet Aperitif,
passionfruit, vanilla, Domanda
Prosecco, basil

Shacked Margarita 11

[tastes like a margarita because it is,
but a better one]
Suerte Blanco Tequila, agave,
lime, smoked salt

Blackberry Sage Margarita 12

[balanced, fruity, herbal]
Espolón Reposada Tequila, Leopold Bros.
Blackberry Liqueur, lime, agave,
sage, smoked salt

Chateau Standard 11

[the quintessential cocktail of the chateau]
Deerhammer Bourbon, honey, ginger, lemon, mint, Angostura bitters
(make it a non-alcoholic, CBD cocktail with Seedlip
Garden & CBD bitters)

Naked & Famous 12

[smokey, citrusy, herbaceous]
Del Maguery Vida Mezcal, Yellow
Chartreuse, Aperol, lime

The Spiced Apple 10

[everything nice...just the right spice-
served hot]
Breckenridge Distillery Spiced Rum,
The Decc Citrus Clove liqueur,
Big B’s Colorado Apple Cider

Smoke on the Mountain 12

[smokey & sultry...one for the books]
291 Colorado Bourbon, Gracias a
Dios Mezcal, lemon, maple,
clove, cinnamon, star anise

Vanilla Chai White Russian 12

[just what a white Russian always
needed]
Woody Creek Vodka, Kahlua,
Chai, heavy cream, vanilla

Sparkling Gingerade [N/A] 7

[sweet, tangy, spicy, a little woody, and a bit of fizz...refreshingly cool]
sparkling water, honey, lemon, ginger, rosemary
– spike it with any spirit or CBD Bitters 4 –

BARREL-AGED COCKTAILS

timeless classics

Distrito Federal 12

[the Mexican cousin of the Manhattan]
Espolón Añejo, house-blended vermouth
Bitterman’s Xocolatl Mole Bitters

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 Mountain Elixirs CBD Bitters to any cocktail 5 –
– all citrus is fresh squeezed –

SPECIALTY

Smoked 291 Barrel-Proof Old Fashioned 19

[straight from the barrel, into your glass]
specialty, allocated barrel-proof Distillery 291
whiskey built into a seasonal Old Fashioned

Bartender’s Choice 15

[feeling adventurous? Let your talented bartender
make you something special!]
Pick your base liquor...

FLIGHTS

– ask your server for a flights menu –

Whisk(e)y, Tequila, Mezcal, Wine

DRAUGHT BEER

– 7 –

Prost Brewing Co. Pilsner 4.9%

[classic German-style lager]
Denver, Colorado

Elevation Beer Co. 8 Second Kölsch 5%

[perfectly crafted, easy drinking German style ale]
Poncha Springs, Colorado

Oskar Blues Brewing Co. Dales Pale Ale 6.5%

[a balance of sweet malt and citrusy floral hops]
Longmont, Colorado

Elevation Beer Co. First Citrus IPA 6%

[well balanced IPA, grapefruit, citrus & pine]
Poncha Springs, Colorado

New Image Brewing Co. Coriolis Effect Hazy IPA 6.5%

[hazy, juicy, aromatic, hoppy, satisfying]
Arvada, Colorado

Ska Brewing Co. Mexican Lager Dark 5.2% ABV

[smooth and slightly malty-sweet with mild hop bitterness]
Durango, Colorado

ROTATING BEER TAPS

Left Hand Brew. Co. Nitro Stout (Rotating)

[the original nitro stout brewery]
Longmont, Colorado

House IPA Selections

[explore a little, IPAs from around the world]

House Seasonal Selections

[brewer’s specialties to top you off in the season]

BOTTLES & CANS

New Image Brewing Co. Single by Choice Hazy Pale Ale 5% ABV 6

Arvada, Colorado

Holiday Brewing Co.

(Gluten Free) (16oz) 5% 7
Golden, Colorado

Coors Banquet 5% 5

Golden, Colorado

Belgian Golden Ale or Saison 7

Denver, Colorado

Odell Brewing Co. 90 Schilling Amber Ale 5.3% ABV 6

Fort Collins, Colorado

Telluride Brewing Co. Russell Kelly Mosaic IPA 6.5% 6

Telluride, Colorado

Avery Brewing Co. Bourbon Barrel-Aged Vanilla

Bean Stout (16oz) 10.8% 14
Boulder, Colorado

Athletic Brewing Co. N/A Beer 0% 6

San Diego, California

Hard Kombucha 7

United States

Rotating Selection of Sours, Seltzers & Ciders

Ask server for details

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
Volpago del Montello, Italy

Broadside 12 / 45

Cabernet Sauvignon,
Paso Robles, CA

CHAMBONG

Because it’s Awesome 8

Served with Monvin Sparkling Rosé
– and a high five! –
5oz

WINE LIST

SPARKLING

Domanda 9 / 32

Prosecco, Italy

Raventós I Blanc 54

Blanc de Blancs or De Nit (Rosé)
Conca Del Riu Anoia, Spain 2018

Veuve Clicquot 107

Brut Champagne, France

La Crema Brut Rosé 101

Russian River Valley, CA

Raventós I Blanc ‘De Nit’ 1.5L 101

Sparkling Rosé
Conca Del Riu Anoia, Spain 2018

ROSÉ

VRAC 10 / 35

France 2020

Minuty “M” Rose 17 / 56

Provence, France 2019

WHITE

Tiefenbrunner Pinot Grigio 13 / 46

Italy 2020

Livio Felluga Pinot Grigio 17 / 58

Friuli-Venezia Giulia, Italy 2019

Château Rieussec Bordeaux Blanc Sec 23 / 81

Bordeaux, France 2018

Raeburn Chardonnay 12 / 45

Russian River Valley, CA 2019

Walter Scott La Combe Verte Chardonnay 18 / 61

Willamette Valley, OR 2019

Flowers Chardonnay 18 / 73

Sonoma Coast, CA 2018

Château Montelena Winery Chardonnay 29 / 81

Napa Valley, CA 2018

Nautilus Estate Sauvignon Blanc 14 / 49

Marlborough, New Zealand 2019

Twomey Cellars by Silver Oak Sauvignon Blanc 19 / 67

48% Napa County, 52% Sonoma County, CA 2020

Lail Vineyards Sauvignon Blanc 29 / 81

Napa Valley, CA 2019

Dr. Loosen Bros. Riesling 10 / 38

Mosel, Germany 2020

RED

Evesham Wood Pinot Noir 18 / 61

Willamette Valley, OR 2019

La Crema Pinot Noir 19 / 63

Russian River Valley, CA 2019

Gary Farrell Pinot Noir 29 / 81

Russian River Valley, CA 2016

Argiano Brunello di Montalcino Sangiovese 35 / 109

Tuscany, Italy 2015

Fattoria di Sammontana Chianti 14 / 49

Tuscany, Italy 2019 (Organic)

Tenuta di Nozzole Chianti Classico Riserva 17 / 55

Tuscany, Italy 2017

Vietti Barbara d’Asti Tre Vigne 12 / 45

Castiglione Falletto, Italy 2019

Decoy Merlot 11 / 42

Sonoma County, CA 2019

Duckhorn Merlot 21 / 65

Napa Valley, CA 2018

Pride Mountain Vineyards Merlot 33 / 107

77% Napa County, 23% Sonoma County, CA 2018

Zuccardi Q Malbec 13 / 47

Mendoza, Argentina 2019

Hunt & Harvest Cabernet Sauvignon 23 / 69

Napa Valley, CA 2018

Matthiasson Cabernet Sauvignon 31 / 103

Napa Valley, CA 2017

Palmaz Vineyards Cabernet Sauvignon 47 / 175

Napa Valley, CA 2015

Conundrum Red Blend 15 / 53

California 2019

Paraduxx Red Blend 23 / 69

Napa Valley, 2018

The Prisoner Red Blend 29 / 89

Napa Valley, CA 2019

Timeless Red Blend 75 / 275

[crafted by Silver Oak ~ Extremely Limited]
Napa Valley, CA 2017

Domaine de Rosiers Moulin-à-Vent 25 / 71

Burgundy, France 2019

Jim Barry Shiraz 14 / 46

Clare Valley, Australia 2017

DESSERT

Quady Essensia Orange Muscat 375ml 11 / 59

Madera, CA 2017

W. & J. Graham’s Six Grapes

Reserve Port 375ml 11 / 41
Reserve Port, Portugal

NON ALCOHOLIC BEVVIES

FRESH

SQUEEZED

JUICE

Lemonade 3

Orange 5

Grapefruit 5

BOTTLED

JUICE

Big B’s Apple 4

~ served hot or cold ~

SODA

Coke

Diet Coke

Sprite

Root Beer

Dr Pepper

Ginger Ale

– 3 –

TEA POTS

[tea by Smith’s Teas]

Mao Feng Shui Tea 5

British Brunch Black Tea 5

Meadow Chamomile Tea 5

Earl Grey 5

COFFEES

[coffee by Brown Dog Coffee Co.]

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, Almond Milk,

Oat Milk 3 –

Thank you, for visiting WeR