



Beverage Specials

Beer

~~5.00~~ / **3.00**

BUD LIGHT, BUDWEISER, KALIBER N.A.

~~6.50~~ / **4.00**

**NEW BELGIUM RANGER I.P.A.
ASPEN BREWERY BLONDE ALE
ODELL CUTTHROAT PORTER
COLORADO NATIVE AMBER LAGER
STELLA ARTOIS, PILSNER URQUEL
GUINNESS STOUT
WEIHENSTEPHANER HEFEWEIZEN
KRONENBOURG 1664 LAGER
ODELLS 90 SHILLING
PUG RYAN PEACE MAKER PILSNER**

Wine Specials 6.00

Selection of the Day

Daily Red Selection - Daily White Selection - Daily Bubbles Selection

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Cocktails

~~15.00~~ / **7.50**
1/2 Price Happy Hour

Aspen Fresh

Pearl Pomegranate Vodka, fresh Lime, POM Wonderful Pomegranate Juice, muddled Cucumber, shaken & served up

Colorado's Best Manhattan

Woody Creek Rye Whiskey, Casa Martelletti Vermouth, DRAM Black Colorado Bitters, True Luxardo Cherries

Jalapeño Margarita

Jalapeño infused Milagro Tequila, Orange Liqueur, Agave Nectar, fresh Lime Juice on the Rocks

Luxardo Fizz

Citadelle French Gin, Fresh Lemon Juice, Luxardo Cherry Syrup, On the Rocks, Topped with Soda and Luxardo Cherry

Normandy Crisp

Coquerel Calvados, Cointreau, Splash of OJ Served Up and Topped with Normandy Cider, Garnished with Caramelized Apple

The Barcelonnette

Peligroso Reposado Tequila, Fresh Grapefruit, Lime, and Pinch of Espelette Pepper, On the Rocks, Pink Salt-Citrus-Pepper Rim

Enlightenment

Boodles Dry Gin, St Germaine Liqueur, Twist of Lemon, Splash of Sancerre Wine, Served Up with a White Rose Petal

Provence Sipper

House Infused Raspberry Basil Vodka, Yellow Chartreuse, Bergamont Lemon Syrup, Over a Big Raspberry Basil Ice cube

Pirator

Dark and Light Rums House Infused with Pineapple, Shaken with OJ and Orgeat, On the Rocks and Topped with Citrus Foam

Food Specials

Cone of Pommes Frites / 6

Truffle Frites / 12
with Parmesan

Brie Parma Ham Profiteroles
Caramelized Shallot/ 10

Tartare du Salmon* / 12
Shaved Fennel and Caviar

Wild Boar Sopressata \$8

Crispy Calamari / 12
with Spicy Romana Sauce

Charcuterie Board / 20
Country Pate and a
Selection of aged Meats

Basil Caesar Salad/ 10
Provencal

Cheese Board
18 for 3 / 22 for 4

Cured Ham
and House Olives /8

Happy Hour Menu