



# RUSTIQUE

**Cocktails** ~~14.00~~ / 7.00  
1/2 Price Happy Hour

### Aspen Fresh

Pearl Pomegranate Vodka, fresh lime,  
POM Wonderful pomegranate juice,  
muddled English cucumber, shaken & served up

### Beet Gin and Tonic

Beet infused Fords Gin, Domaine de Canton Ginger Li-  
queur, fresh Mint and lime Juice, Served on the Rocks  
with Tonic Water

### French Blonde

Tangeray Gin, Lillet Blanc, St Germain shaken with  
Fresh Grapefruit Juice and Served up with a Twist

### Jalapeño Margarita

jalapeño infused Suaza tequila with agave nectar,  
orange liqueur and fresh lime juice on the rocks

### Watermelon Mojito

Bacardi Rum muddled with fresh Watermelon, Lime,  
Mint and topped with club Soda

### Blackberry Rye Smash

Woody Creek Rye Whiskey with muddled fresh Blackber-  
ries, Mint, Agave Nectar and Lemon Juice served on the  
rocks with a splash of Soda

### Strawberry Basil Mule

Ciroc Vodka with Muddled fresh Strawberries, Basil, Sim-  
ple Syrup, Lime and Fever Tree Ginger Beer

# Happy Hour

4:30-6:00

Daily

1/2 Price  
Specialty  
Cocktails  
& many more  
Discounts

## Food Specials

Cone of Pommes Frites / 6

Truffle Frites  
with Parmesan / 10

Brie, Parma Ham  
& Honey Mustard  
Profiteroles / 10

Tartare du Salmon / 10  
with Radish and Caviar

Wild Boar Sopressata \$8

Crispy Calamari / 8  
with Spicy Romana Sauce

Charcuterie Board / 19  
Country Pate and a  
Selection of aged Meats

Caesar Salad Provencal / 10

**Cheeses** / 18 for 3 / 22 for 4

Broken Shovels Chevre  
Roquefort Blue  
Double Cream Brie  
Ossau Iraty

## Happy Hour Beer

~~4.50~~ / 3.00

**BUD LIGHT & BUDWEISER  
KALIBER N.A.**

~~6.50~~ / 4.00

**NEW BELGIUM RANGER I.P.A.  
ASPEN BREWERY BLONDE ALE  
NEWCASTLE BROWN ALE  
COLORADO NATIVE AMBER LAGER  
STELLA ARTOIS, BELGIUM  
PILSNER URQUEL, CZECH  
GUINNESS STOUT, IRELAND  
KRONENBOURG 1664  
WEIHENSTEPHANER HEFEWEISS**

**Wine Special / 5.00 GL**

