



## House Made Cocktails

15.00

### Aspen Fresh

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

### Colorado's Best Manhattan

Woody Creek Rye Whiskey, Carpano Antica 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 Juice, Lime, and Pinch of Espelette Pepper, On the Rocks, and A 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

## Beer

6.50

New Belgium Ranger I.P.A., Aspen Brewery Blonde Ale, Pug Ryan Peacemaker Pilsner, Odell Shilling 90, Odell Cutthroat Porter, Colorado Native Amber Lager Stella Artois, Pilsner Urquell, Guinness Stout, Weihenstephner Hefeweizen, Kronenbourg 1664 Lager

5.00

Bud Light, Budweiser, Kaliber N.A.

## Food

Classic Onion Soup Gratinée \$9

Soup du Soir \$8

Profiteroles \$12  
Brie, Parma Ham & Haricot Vert

Tartare du Salmon  
with Shaved Fennel and Caviar \$14

Macaroni and Cheese  
With Roasted Mushrooms and Truffle \$15

Wild Boar Soppresatta \$8

Grilled Salmon on Mixed Greens  
With Haricot Vert, Dice Radish, and Dijon Vinaigrette \$23

Petite Steak Au Poivre  
Pommes Puree & House Vegetables \$25

Pulled Short Rib Beef Risotto  
with Roasted Red Peppers, Horseradish Creme & Pine nuts \$24

Rustique Burger  
Certified Angus Beef with Caramelized Onions, & Gruyère Cheese  
with Choice of Pomme Frites, Mixed Greens or Caesar \$18

Crispy Calamari  
with Spicy Romana sauce \$15

Charcuterie Board  
Country Pates and a Selection of  
Aged Meats \$23

Basil Caesar Salad  
With Crispy Calamari \$15

Artisanal Cheese Plate  
3 Cheeses 19.00  
4 Cheeses 23.00

# Bar Menu

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