

Ben's Famous Margarita

Fresh-squeezed lime, orange or grapefruit, with blanco tequila, orange liqueur, on the rocks \$9

Mexican Mule

Tequila, lime juice mixed with ginger beer \$9

Oaxacan Old Fashioned

Reposado tequila and mezcal mixed with agave and bitters \$9

Paloma

A refreshing cooler combining tequila, lime juice and grapefruit Jarritos soda \$9

Mega Mojito

1350 Bluejacket Rum mixed with muddled fresh mint leaves and lime, topped with club soda \$9

Downtown Daiquiri

A classic approach: 1350 Bluejacket Rum blended with lime juice and demerara syrup, on the rocks \$9

Moscow Mule

The original mule with 1350 Minuteman Vodka, lime juice topped with ginger beer \$9

Denver Cosmo

The 90s revisited with 1350 Minuteman Vodka, orange liqueur mixed with lime and pomegranate juice \$9

Banker's Lunch

Sweet and tangy, a freshly squeezed grapefruit cocktail mixed with 1350 Minuteman Vodka, dry vermouth and orange liqueur \$9

Classic Mudslide

Vodka shaken with coffee liqueur, Irish cream, rimmed with chocolate sauce \$9

French Martini

Fruity and balanced, featuring Chambord raspberry liqueur and pineapple juice \$9

1350 Vodka or Gin Martini

Martini with 1350 Minuteman Vodka or Wingman Gin as desired, vermouth and orange bitters and lemon twist \$9

Old Fashioned

Classic for the whiskey lover: 1350 Guardian Bourbon stirred with sugar and bitters and gourmet cocktail cherry \$9

Boulevardier

Translated: the person about town. A rich and warming variation of the Negroni: 1350 Guardian Bourbon, Campari and sweet vermouth with an orange twist \$9

The Summer Negroni

Refreshingly bitter, equal parts 1350 Wingman Gin, Campari and vermouth stirred \$9

Nevada Sidecar

The classic tart, dry cognac cocktail. Cognac, orange liqueur and lemon juice \$9

The Major Manhattan

Cornerstone of craft cocktails as crafted in the late 1800s in NYC. 1350 Leatherman Whiskey, vermouth and bitters \$9

The Moab Orange Blossom

Based on the Orange Blossom, its rich color reminds you of Moab, UT, one of Ben's favorite riding areas. 1350 Wingman Gin, vermouth and fresh squeezed orange juice. \$9

Aperitif

Orangecello \$5

Limoncello \$5

Wines

Per Glass / Per Bottle

Bottle may be corked for home

Reds

Flight of the Condor Malbec, Arg. \$10 \$36

pairs well with Chicken Tajine

High Heaven Sea of Tranquility Merlot, WA

\$10 \$36 *pairs well with Godfather Carbonara*

Caricature Cabernet \$8 \$30 *pairs well with*

Fettuccine Bolognese

Toscana Sangiovese \$9 \$32 *pairs well with*

Carbonara and Bolognese

La Crema Pinot Noir \$11 \$40

Murphy Goode Red Blend \$9 \$32

Cline Ancient Vines Zinfandel \$9 \$32

Faustino Rioja \$8 \$30 *pairs well with Cuban*

Rice

Remole Toscana Italy 2019 \$7 \$30 *pairs well*

with Chicken Marsala

Chianti Classico Riserva, Banfi Italy 2017 \$10

\$40 2017 *pairs with Spaghetti & Meatballs*

Whites

Harken Chardonnay \$10 \$36

Glazebrook Sauvignon Blanc \$10 \$36

Tenuta Di Nozzole Chardonnay Italy 2019 \$9

\$35

Orvieto Classico \$6 \$20

Holy Cross Canon City Apple Blossom 2018

\$7 \$25

Holy Cross Canon City Riesling 2018 \$7 \$25

Pighin Friuli Sauvignon Blanc \$6 \$20

Beers

Cerberus: Tiny Umbrella IPA \$6

Bristol Brewing: Lab, Beehive, Compass,

Mango, Pale Ale \$5

Denver Brewing: IPA, Porter, Raspberry \$5

Stone Brewing: Hazy IPA, Tangerine, Dbl IPA,

Delicious IPA \$5

Modelo \$4

Peroni \$3

Birra Moretti \$3

Heineken \$3

Coors Light \$3

Coffee

Offering the finest coffee from **Master**

Roaster Glenn Powell, from *Barista Espresso*

Cup \$3

Add dessert liqueur such as Frangelico or

Amaretto for \$2

Soft Drinks

Bottle of Pellegrino for the table \$5

Fresh Brewed Iced Tea \$2

The William Palmer: 50/50 iced tea and

lemonade \$2

Mexican Coke \$2

Jarritos Fruit Soda, various flavors \$2

Coke, Diet Coke, Sprite, 7-Up, Dr Pepper,

Root Beer \$2

Ginger Ale \$1