

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 grape Jarritos soda \$9

Mega Mojito

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

Downtown Daiquiri

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

Moscow Mule

The original mule with vodka, lime juice topped with ginger beer \$9

Denver Cosmo

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

Banker's Lunch

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

Vodka or Gin Martini

Martini with vodka or gin as desired, vermouth and orange bitters and lemon twist \$9

French Martini

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

Old Fashioned

Classic for the whiskey lover: 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: Bourbon, Campari and sweet vermouth with an orange twist \$9

The Summer Negroni

Refreshingly bitter, equal parts 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. Rye whiskey, vermouth and bitters \$9

Classic Mudslide

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

Sartori Di Verona Valpolicella \$7 \$25

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

with Chicken Marsala

Chianti Classico Riserva, Banfi Italy 2017 \$10

\$40 2017 *pairs with Spaghetti & Meatballs*

Pio Cesare Dolcetto d'Alba \$7 \$25

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

Stone Brewing: Hazy IPA, Tangerine, Dbl IPA,

Delicious IPA \$5

Peroni \$4

Birra Moretti \$4

Heineken \$4

Coors Light \$3

Modelo \$4

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 table \$5

Fresh Brewed Iced Tea \$2

The William Palmer: 50/50 iced tea and lemonade \$2

Topo Chico Mineral Water \$2

Mexican Coke \$2

Jarritos Fruit Soda, various flavors \$2

San Pellegrino Orange or Lemon sodas \$2

Coke, Diet Coke, Sprite, Root Beer \$2

Ginger Ale \$1

Old:
B.R. Cohn Cabernet Sauvignon California
2019 \$9 \$35