

Ben's Famous Margarita

Fresh-squeezed lime, orange or grapefruit, with blanco tequila, orange liqueur, on the rocks \$10

Mexican Mule

Tequila, lime juice mixed with ginger beer \$10

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 \$10

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 \$10

Denver Cosmo

The 90s revisited with vodka, orange liqueur mixed with lime and pomegranate juice \$10

Banker's Lunch

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

Breckenridge Vodka Martini

Martini with Breckenridge Vodka, vermouth and orange bitters \$10

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 \$10

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 \$10

Adonis

An easy-drinking sipper with Fino Sherry and sweet vermouth \$9

The Major Manhattan

Cornerstone of craft cocktails as crafted in the late 1800s in NYC. Rye whiskey, vermouth and bitters \$10

Americano

James Bond's first order in Casino Royale, but actually originated in the 1860s. The Campari, sweet vermouth and chilled soda is light and bubbly. \$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. \$10

Aperitif

Orangecello \$5
Limoncello \$5

Wines

Per Glass / Per Bottle

Bottle may be corked for home

Reds

Caricature Cabernet \$8 \$30

La Crema Pinot Noir \$11 \$40

Murphy Goode Red Blend \$9 \$32

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

Rice

Tommasi Merlot California 2017 \$8 \$30

Jacuzzi Primitivo California 2017 \$8 \$30

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

Lacryma Christi Italy 2017 \$9 \$35

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

Holy Cross Canon City Apple Blossom 2018
\$7 \$30

Holy Cross Canon City Riesling 2018 \$7 \$30

Tenuta Di Nozzole Chardonnay Italy 2019 \$9
\$35

Beers

Cerberus: Tiny Umbrella IPA \$6

Bristol Brewing: Lab, Beehive, Compass,
Death Ray \$5

Denver Brewing: IPA, Porter, Raspberry
Kolsch, Citrus Sour \$5

Stone Brewing Calif. Hazy IPA, Tangerine
Express, Dbl IPA, West Coast IPA \$5

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 table \$4

Fresh Brewed Iced Tea \$2

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

Sanpellegrino Lemon or Orange \$2

Mexican Coke \$2

Jarritos Fruit Soda, various flavors \$2

Ginger Ale \$1