



## BEERS ON TAP

- New Belgium - Citradelic IPA.....\$5.5

A blend of citrus (orange fruit/candy), tropical fruit (pineapple), and pine hop up front. Lighter are the herbal and caramel notes.

- New Belgium - Fat Tire.....\$5.5

Toasty malt, gentle sweetness, flash of fresh hop bitterness. The malt and hops are perfectly balanced.

- Rotating Seasonal.....\$6

Seasonal beers from local breweries.....ask us what's on tap!

## BEERS - CANS & BOTTLES

- O'Dell - Rupture.....\$5

O'Dells built a special machine to incorporate a unique fresh grind process. By grinding the whole hop they "rupture" the lupulin inside – releasing the oils that give the beer its fresh, hoppy character.

- O'Dell - 90 Shilling.....\$5

A medium-bodied amber ale with a distinct burnished copper color and a deeply pleasant aroma

- O'Dell - Drumroll..... \$5

An unfiltered hazy Pale Ale with a bold, juicy, citrus inspired hazy pale ale. Tropically hop forward with flavors of pineapple, orange, mango and grapefruit.

- New Belgium - Old Aggie..... \$4

An easy-drinking lager brewed with the finest malts and brightest hops, with a citrusy snap of Cascade and Chinook hops to punctuate each delightful sip.

- Seasonal.....\$5-6

Seasonal beers in cans and bottles from local breweries.....ask us what we have available.

- Climb Hard Cider (ask about flavors!) .....\$5



## White Wines

## Red Wines

*glass/carafe/bottle*

### FULL

- **Chardonnay** \$8.00/ \$17/\$26

*Vigilance (California)*

A full-bodied wine with lush flavors of melon and citrus combined with lightly toasted oak.

### MEDIUM

- **Savignon Blanc** \$8.00/\$17.00/\$26.00

*Prisma (Chile)*

Fresh and crisp flavors of citrus, guava and Pineapple predominate in this off-dry gem.

- **Chardonnay-HOUSE WINE** \$5.5/\$12/\$18

*Pepperwood Grove (Chile)*

Ripe tropical fruit notes with a bright acidity framed with layers of generous oak flavors.

### LIGHT

- **Pinot Grigio** \$7.50/\$16/\$24

*Pasqua (Italy)*

Pleasant, fruity wine with notes of pear and apricot and floral hints. Fresh, harmonious and well balanced.

- **Riesling** \$7.5/\$16/\$24

*Barnard Griffin (Washington)*

Floral with notes of lime sorbet, rose petals, and fennel with a tinge of sweetness.

- **Prosecco** \$8

*Astoria (Italy); 6.3 oz bottle*

- **Mimosa** \$9.50 or 2 bottles for \$16.00

*Astoria (Italy); 6.3 oz bottle with orange juice*

- **Moscato** \$8

*Gemma di Luna (Italy); 6.3 oz bottle*

**Red or White Sangria.....\$8.00**

*Decadent Saint (Louisville, Colorado)*

*glass/carafe/bottle*

### FULL

- **Cabernet Sauvignon** \$10.5/\$22/\$31.5

*Chop Shop (California)*

Juicy, full bodied wine with notes of plum and red cherry spice. Fermented in stainless steel and aged in a combination of stainless steel and French oak.

- **Merlot** \$7/\$15/\$23

*Mountain Merlot (Washington)*

Aromas of dark cherries, plums, and pomegranates backed by ripe tannins and chocolate.

- **Petite Sirah** \$9/\$19/\$29

*Plungerhead (California)*

A beautiful dark purple color with supple tannins and dark chocolate and espresso flavors that linger.

### MEDIUM

- **Malbec** \$8/\$17/\$26

*Alma Mora (Argentina)*

Full-bodied with ripe red berry and plum flavors finishing with a long elegant touch of toasty vanilla.

- **Tempranillo** \$6.50/\$14/\$21.5

*Flaco (Spain)*

Fresh red berry and spicecake aromas are complemented by deeper hints of cola and licorice. Silky with a floral quality and a gently tannic, tightly focused finish.

- **Cab Sauvignon-HOUSE WINE** \$5.5/\$11/\$18

*Pepperwood Grove (Chile)*

Fruit forward with moderate tannins and lively acidity. Ripe red currant and blackberry flavors predominate with hints of sage and dried strawberry.

### LIGHT

- **Pinot Noir** \$8/\$16/\$26

*Nia (California)*

Notes of black cherries, mulberries and earthy nuances, supported by velvety tannins and finishing long and refreshing.