

THE WHITES

6 oz | bottle

- CA'DEI FRAITI LUGANA TURBIANA** — 14 | 61
LOMBARDY, ITALY
- HERA VINHO VERDE BRANCO** — 10 | 45
VINHO VERDE, PORTUGAL
- DOMAINE LE CAPITAINE
CHENIN BLANC ADRIEN** — 13 | 57
VOUVRAY, FRANCE
- SCARPETTA PINOT GRIGIO** — 13 | 57
FRIULI, ITALY
- DOG POINT SAUVIGNON BLANC** — 16 | 69
MARLBOROUGH, NEW ZEALAND
- MARQUIS DE GOULAIN SANCERRE** — 21 | 89
LOIRE, FRANCE
- LOUIS LATOUR
POUILLY-FUISSE CHARDONNAY** — 17 | 73
BURGUNDY, FRANCE
- CARL GRAFF RIESLING KABINETT** — 13 | 57
MOSEL, GERMANY
- GLISSADE CHARDONNAY** — 11 | 49
LODI, CALIFORNIA
- GRAN MORAIN
YAMHILL-CARLTON CHARDONNAY** — 92
WILLAMETTE, OREGON
- PATIENT COTTAT LE GRAND
CALLIOU SAUVIGNON BLANC** — 51
LOIRE, FRANCE

THE ROSES

6 oz | bottle

- D'ESCLANS WHISPERING ANGEL** — 15 | 65
COTES DE PROVENCE, FRANCE
- DAOU ROSE RESERVE** — 18 | 77
PASA ROBLES, CALIFORNIA
- DOMAINE OTT CHATEAU DE SELLE** — 96
COTES DE PROVENCE, FRANCE

MULLED WINE

by the glass

- VIN GLOGG SPICED** — 14
CALIFORNIA, USA

THE REDS

6 oz | bottle

- WILLAKENZIE ESTATE PINOT NOIR** — 21 | 89
WILLAMETTE, OREGON
- GLISSADE PINOT NOIR** — 11 | 49
LODI, CALIFORNIA
- FAUSTINO RIOJA TEMPRANILLO** — 12 | 53
RIOJA, SPAIN
- ARROWOOD CABERNET SAUVIGNON** — 17 | 73
SONOMA, CALIFORNIA
- GLISSADE CABERNET SAUVIGNON** — 11 | 49
LODI, CALIFORNIA
- GHOST PINES MERLOT
WINEMAKERS BLEND** — 20 | 85
CALIFORNIA, USA
- PIATELLI MALBEC** — 14 | 61
MENDOZA, ARGENTINA
- TENUTA DI ARCENO CHIANTI
CLASSICO SANGIOVESE** — 21 | 89
TUSCANY, ITALY
- THE PRISONER** — 24 | 101
NAPA, CALIFORNIA
- CHATEAU LA NERTHE COTES DU RHONE** — 15 | 65
RHÔNE, FRANCE
- DAOU CABERNET SAUVIGNON** — 89
PASA ROBLES, CALIFORNIA
- G.D. VAJRA BAROLA "ALBE" NEBIOLO** — 98
PIEDMONT, ITALY
- PIATELLI TRINITA GRAND RESERVE MALBEC** — 89
MENDOZA, ARGENTINA
- RODNEY STRONG SYMMETRY MERITAGE** — 106
SONOMA, CALIFORNIA

THE BUBBLES

4 oz | bottle

- LA GIOIOSA PROSECCO** — 14 | 61
VENETO, ITALY
- BOUVET-LADUBAY ROSÉ** — 14 | 61
LOIRE, FRANCE
- VEUVE CLICQUOT YELLOW LABEL** — 30 | 125
CHAMPAGNE, FRANCE
- DOMAIN CHANDON BRUT 187ML** — 14
CALIFORNIA, USA
- VEUVE CILCQUOT ROSE** — 190
CHAMPAGNE, FRANCE
- VEUVE GRANDE DAME** — 435
CHAMPAGNE, FRANCE
- DOM PERIGON** — 495
CHAMPAGNE, FRANCE

BEER

draft

BUD LIGHT — 6

LAGER | ANHEUSER-BUSCH | CO | 5%

STELLA ARTOIS — 8

EURO PALE LAGER | ANHEUSER-BUSCH | BELGIUM | 5%

AGAVE WHEAT — 8

PALE WHEAT | BRECKENRIDGE BREWERY | CO | 4.2%

DICTIONARY ROULETTE HAZY IPA — 8

HAZY IPA | BREWERY X | CA | 7.4%

90 SHILLING — 8

SCOTTISH AMBER ALE | ODELL BREWING CO. | CO | 5.3%

MOON EYES IMPERIAL IPA — 9

DOUBLE IPA | ASPEN BREWING CO. | CO | 9%

bottle & canned

INDEPENDENCE PASS IPA — 8

AMERICAN IPA | ASPEN BREWING CO. | CO | 7.5%

MOUNTAIN BEACH FRUITED SOUR — 8

SESSION SOUR | BRECKENRIDGE BREWING | CO | 4.5%

THIS SEASON'S BLONDE — 7

BLONDE ALE | ASPEN BREWING CO. | CO | 5.6%

BB VANILLA PORTER — 8

VANILLA PORTER | BRECKENRIDGE BREWING | CO | 5.4%

CORONA EXTRA — 7

MEXICAN LAGER | GRUPO MODELO | MEXICO | 4.5%

DALE'S PALE ALE — 8

PALE ALE | OSKAR BLUES BREWING | CO | 6.5%

FAVORITE BLONDE ALE — 8

GLUTEN FREE BLONDE ALE | HOLIDAILY BREWERY | CO | 5%

S.O.K. MEXICAN LAGER — 8

MEXICAN LAGER | BREWERY X | CA | 4.9%

BECK'S NON ALCOHOLIC — 6

PILSNER | BRAUEREI BECK & CO. | GERMANY | <0.5%

seltzer

HIGH NOON — 7

ASSORTED FLAVORS

non-alcoholic

RED BULL — 6

REGULAR - SUGAR FREE
RED EDITION (WATERMELON)
YELLOW EDITION (TROPICAL)

MONARCH STREET ORIGINALS — 17

TIS THE SEASON

GOSLING'S GOLD RUM, SPICED MAPLE, LEMON,
ANGOSTURA BITTERS, GINGER

MONARCH OLD FASHIONED

WOODY CREEK BOURBON, MOUNTAIN CHAI SYRUP,
STRONGWATER AROMATIC BITTERS

GRAN PARADISO

WOODY CREEK RYE, AMARO MONTENEGRO,
APRICOT, TURBINADO SYRUP, LEMON

THE LIMELIGHT FIZZ

BELVEDERE VODKA OR FORD'S GIN, CUCUMBER, BASIL,
CELERY BITTERS, LEMON, SPARKLING WATER

PRICKLY PEAR MARGARITA

LALO BLANCO TEQUILA, FRESH LIME JUICE,
PRICKLY PEAR, AGAVE NECTAR

MAIN STREET CLASSICS — 17

NEGRONI SBAGLIATO

BEEFEATER GIN, CAMPARI,
DOLIN ROUGE VERMOUTH, PROSECCO

ESPRESSO MARTINI

WOODY CREEK VODKA, COFFEE LIQUEUR,
TURBINADO SYRUP, ESPRESSO COLD BREW

PALOMA

LALO BLANCO TEQUILA, LIME, GRAPEFRUIT SODA,
PINCH OF SEA SALT

APRÈS — 17

hot

HOT BUTTER RUM

APPLETON RESERVE RUM, BUTTER, BROWN SUGAR, VANILLA,
CINNAMON, BLACK PEPPER, NUTMEG

CHAI TODDY

BOURBON OR RYE WHISKEY, CHAI TEA, HONEY

SPIRIT-FREE COCKTAILS — 11

BOOTSY COLLINS

GINGER, TURMERIC, FRESH LEMON JUICE, TURBINADO SYRUP,
SPARKLING WATER

happy hour

**3-5 PM
EVERY DAY**

GLISSADE WINES — 9

CHARDONNAY | PINOR NOIR | CABERNET SAUVIGNON

BUD LIGHT — 4

HOUSE MARGARITA — 12

CHEESE OR PEPPERONI PIZZA — 14