

happy hour

in the lounge or decks {daily from 4pm to 6pm}

\$5 small plates

crispy colorado goat cheese
*panko crusted jumpin' good goat dairy goat cheese;
palisade peach preserve*

sesame crusted alaskan halibut
crispy wonton; cucumber; tomato; ginger; sesame soy vinaigrette

spicy beef tenderloin tacos
housemade corn tortillas; pico de gallo; chipotle sour cream

blackened salmon
lemon tarragon lobster sauce; tomatillo salsa; tortilla strips

colorado lamb meatballs
roasted garlic tomato sauce

jalapeño stuffed shrimp
jalapeño-chipotle cream cheese; beer battered

brie & basil quesadilla
palisade peach serrano salsa

\$3.50 colorado microbrews \$2.50 domestic beers

\$7 house crafted cocktails

moscow mule
svedka vodka; gosling's ginger beer; hand squeezed lime juice

spring-thyme
*lunazul silver tequila; housemade limoncello; st. germaine;
fresh lime juice; thyme simple syrup*

cucumber-basil smash
*gordon's gin; fresh squeezed lemon juice; simple syrup;
muddled cucumber and fresh basil*

14er recovery
*gosling's black seal rum; coco lopez; pineapple juice;
fresh pressed orange juice; nutmeg*

peach brandy shandy
*peach street peach brandy; pyramid apricot ale;
lemonade*

\$9 house crafted martinis

barrel aged manhattan
*breckenridge distillery bourbon; sweet vermouth;
bitters; oak cask aged one month*

dirty bleu martini
svedka vodka; olive juice; hand stuffed bleu cheese olives

strawberry serrano martini
*svedka vodka house infused with strawberries
& serrano peppers; simple syrup; fresh lime juice*

featured wine by the glass

\$6
cupcake, malbec
laliana, pinot grigio

\$8
rare wines, "black blend"
yalumba, "unoaked", chardonnay

{all prices are happy hour}