

TAVERN WINE SELECTION

BUBBLES / ROSÉ

| | <u>6oz</u> | <u>9oz</u> | <u>BTL</u> |
|---------------------------------------|------------|------------|------------|
| Prosecco, La Marca Italy | 10 | 15 | 40 |
| Rosé Brut, Amelia Bordeaux, France | 12 | 17 | 48 |
| Brut, Korbel California [split] | | | 10 |
| Pinot Noir Rosé, Villa Wolf Germany | 10 | 15 | 40 |

WHITES

| | | | |
|--|----|----|----|
| Pinot Grigio, Benvolio Italy | 9 | 13 | 36 |
| Pinot Grigio, Maso Canali Trentino, Italy | 12 | 17 | 48 |
| Sauvignon Blanc, Whitehaven Marlborough, New Zealand | 12 | 17 | 48 |
| Chenin Blanc & Viognier, Pine Ridge California | 9 | 13 | 36 |
| Vinho Verde, Quinta da Raza Portugal | 8 | 12 | 32 |
| Riesling, Maryhill Washington | 9 | 13 | 36 |
| Chardonnay, William Hill Central Coast | 9 | 13 | 36 |
| Chardonnay, DeLoach Russian River Valley | 11 | 16 | 44 |
| Chardonnay, La Crema Sonoma Coast | 14 | 19 | 54 |

REDS

| | | | |
|---|----|----|----|
| Pinot Noir, Murphy-Goode California | 10 | 15 | 40 |
| Pinot Noir, A to Z Oregon | 12 | 17 | 48 |
| Merlot, Columbia Winery Columbia Valley, Washington | 10 | 15 | 40 |
| Red Blend, Cashmere California | 10 | 15 | 40 |
| Zinfandel, Ghost Pines Sonoma | 12 | 17 | 48 |
| Malbec, Terrazas Altos Mendoza, Argentina | 9 | 13 | 36 |
| Cabernet Sauvignon, Josh Cellars California | 10 | 15 | 40 |
| Cabernet, Joel Gott '815' California | 12 | 17 | 48 |
| Cabernet Sauvignon, Justin Paso Robles | 15 | 20 | 60 |

TAVERN BOTTLES

Budweiser 5

American Lager 5% ABV

Bud Light 5

Light Lager 4.2% ABV

Coors Light 5

Light Lager 4.2% ABV

Michelob Ultra 5

Light Lager 4.2% ABV

Amstel Light 6

Light Lager 3.5% ABV

Corona 6

Pale Lager 4.6% ABV

Michelob Golden Light 5

American Light Lager 4.1% ABV

Miller Lite 5

Light Lager 4.2% ABV

Newcastle 6

English Brown Ale 4.7% ABV

Fulton Lonely Blonde Tallboy 7

Blonde Ale 4.8% ABV

Burning Brothers Pyro Tallboy 8.50

Gluten Free American Pale Ale 4.6% ABV

White Claw 6

Black Cherry, Mango

NON-ALCOHOLIC

Bauhaus NAH 6

Low Alcohol .5% ABV

O'Doul's Amber 5

Low Alcohol .5% ABV

Cock'n Bull Ginger Beer 4

Fiji 4

San Pellegrino 4

1919 Root Beer 4

Housemade Lemonade 3.50

Regular, Strawberry, Pomegranate

TAVERN TAPS

Coors Light

Light Lager 4.2% ABV

5

Mich Golden Light

Light Lager 4.1% ABV

5

Unmapped Purgatory Pils

Pilsner 5.3% ABV

7

Kona Big Wave

Golden Ale 4.4% ABV

7

Blue Moon

Belgian Style Wheat Ale 5.4% ABV

6

Leinenkugel's Honey Weiss

American Wheat Beer 4.9% ABV

6

Excelsior Big Island

Blonde Ale 5.5% ABV

6

Tavern Shandy

Hefeweizen, scratch lemonade

7

Starry Eyed

Cream Ale 6.8% ABV

7

Deschutes Fresh Squeezed

IPA 6.4% ABV

7

Surly Furious

IPA 6.2% ABV

7

Bell's Two Hearted Ale

IPA 7% ABV

7

Badger Hill Traitor

American IPA 7% ABV

7

Modist False Pattern

Hazy Pale Ale 5.5% ABV

7

Summit Extra Pale Ale

EPA 5.1% ABV

6

Alaskan Amber

Amber Ale 5.3% ABV

6

Left Hand Milk Stout

Sweet Stout 6.0% ABV

7

Voyageur Palisade

Porter 5.3% ABV

7

Downeast Original Blend

Cider 5.1% ABV

7

Modist Rotator

Ask Your Server for Details

Featured Local

Ask Your Server for Details

Featured Seasonal

Ask Your Server for Details



Don't be a sucka, skip the straw!

TAVERN SPECIALTY COCKTAILS & MARTINIS

TAVERN DIAMOND MARGARITA tavern 4 & 5 custom barrel dobel diamante, agavero liqueur, fresh lime

ORANGE RYE MANHATTAN michter's rye, sweet vermouth, grand marnier, orange bitters

TAVERN CIDER downeast cider, scratch made apple whiskey

GRAPEFRUIT ROSE MULE ketel one grapefruit & rose vodka, rose lemonade, fresh lime, ginger beer

PINEAPPLE RUM PUNCH diplomatico reserva aged rum, fresh pineapple, lime, sugar

CRAFT COCKTAIL OF THE MONTH ask server for details

SPICY GRAPEFRUIT TINI grapefruit infused vodka, grapefruit juice, jalapeño syrup, sugar rim, fresh lime

MAPLE BOURBON SMASH bulleit bourbon, maple syrup, orange juice, lemon juice, bitters

SEASONAL SANGRIA mmm, mmm... delicious

TAVERN OLD FASHIONED house recipe of bourbon, rye, bitters and demerara

MULE OF THE MONTH ask your server for details

HOT SPICED CIDER scratch apple whiskey, hot cider, cinnamon stick

BOURBON, SCOTCH, TEQUILA & FLIGHTS

Bulleit Bourbon

Bulleit Rye

George Dickel #8

Four Roses

Maker's Mark

Basil Hayden's

Maker's Mark 46

Michter's Rye

Woodford Reserve

Knob Creek (100 proof)

High West Double Rye

Bulleit 10yr

Buffalo Trace

Blanton's

Eagle Rare

Knob Creek Single Barrel

Whistle Pig Whistle Back

Kurayoshi 8yr

Dewars

Johnnie Walker Red

Johnnie Walker Black

Glenfiddich

Glenlivet 12yr

Macallan 12yr

Glenlivet 18yr

Johnnie Walker Blue

STRANAHAN'S FLIGHT - 20.00

Stranahan's Whiskey 100% malted barley, aged in the Rockies

Stranahan's Blue Peak American oak, and Solera finished

Tavern 4 & 5 custom barrel charred american oak barrels, specially selected for our guests to enjoy

MAESTRO DOBEL FLIGHT - 16.00

Reposado aged in the finest oak barrels

Anejo defined and distinct character

Tavern 4 & 5 custom barrel hungarian oak: specially selected for our guests to enjoy

REDEMPTION FLIGHT - 17.00

Redemption Straight Rye 95% rye mash bill

Redemption High Rye Bourbon sweetness of bourbon with robust rye

Redemption Bourbon aged min 2yrs classic bourbon

TAVERN 4 & 5 CUSTOM BARREL STRANAHAN'S WHISKEY

hand crafted single malt whiskey aged in our custom charred american oak barrel, rested at the perfect humidity to create this one of a kind butterscotch and malt forward whiskey. all done using the freshest water in the rocky mountains.

TAVERN 4 & 5 CUSTOM BARREL MAESTRO DOBEL TEQUILA

a blend of extra anejo, anejo and reposado, this multi-aged tequila uses hungarian oak barrels from the balkan region of eastern europe. these barrels were chosen specifically for the unique flavors and aromas of caramel, honey, maple, with nutty vanilla.

TAVERN MOCKTAILS

RASPBERRY-LIME NO-JITO

housemade lemonade, raspberry purée, fresh lime juice, soda water

DOUBLE CHOCOLATE HOT CHOCOLATE

homemade whip cream, chocolate chips

ORGANIC KOMBUCHA MULE

organic kombucha, ginger beer, fresh lime juice

POM FIZZ

pomegranate, pineapple, fresh lime juice, ginger beer



Don't be a sucka, skip the straw!

Please Drink Responsibly
*consuming raw or undercooked seafood may cause food born illness.