

# DINNER

## SMALL PLATES

### PO' BOY SLIDERS | 5

ALL SERVED WITH FRIES

CHOICE OF ONE OF THE FOLLOWING:

BRISKET - ROASTED RED PEPPER, ARUGULA, BALSAMIC

SHRIMP - HEIRLOOM TOMATO, SPINACH, SPICY TARTAR

OYSTER - HEIRLOOM TOMATO, SPINACH, SPICY TARTAR

### MAC & CHEESE - V | 6

ELBOW MACARONI, CHEDDAR, GRUYERE,

GOUDA, BAKED IN A CAST IRON SKILLET

ADD LOBSTER +4

### FRIED FINGERLING POTATOES - GF | 6

PORK PANCETTA, GARLIC, DUCK FAT

### PORK SHOULDER EMPANADAS | 8

3 SMOKED PORK SHOULDER EMPANADAS, GREEN CHILI,

CILANTRO, LIME, PASTRY WRAP, HOUSE HOT SAUCE

### CORN-FRIED SHRIMP - GF | 8

ARUGULA, PICKLED FENNEL, LEMON AIOLI

### JERK VEGETABLE VOL AU VENT - V | 8

ROASTED SUMMER VEGETABLE QUICHE, PUFF PASTRY

### BOUDIN BALLS | 8

ANDOUILLE SAUSAGE, RICE, PICKLED CURRIED

CABBAGE SLAW, CREOLE MUSTARD ROUILLE

### VEGETABLE NAPOLEON - V\*, GF | 10

MEDITERRANEAN VEGETABLES, ANCIENT GRAINS,

POTATO ROSTI, RED PEPPER COULIS, BALSAMIC

### PAN SEARED PORK BELLY - GF | 12

CREAMED LEEKS, SWEET & SPICY MUSTARD

### CRAB CAKES - GF | 16

TWO WILD CAUGHT LUMP CRAB CAKES, REMOULADE

### COLORADO LAMB LOLLIPOPS\* - GF, DF | 17

3 LOLLIPOPS, MACERATED BLUEBERRIES, MINT,

ARUGULA, BALSAMIC VINAIGRETTE

### SEAFOOD COCKTAIL - GF | 18

POACHED LOBSTER, GRILLED SHRIMP,

HOUSE CURED SALMON, TARRAGON-FRISEE SALAD

### FROMAGE & CHARCUTERIE\* - GFO | 26

CHEF'S SELECTION 3 MEATS

CHEF'S SELECTION 3 CHEESES

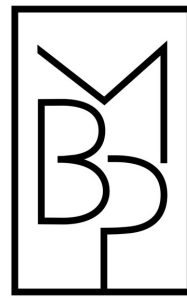
MIXED OLIVES, MUSTARD, SEASONAL JAM

POACHED PEARS, GRILLED BAGUETTE

### OYSTERS ON THE HALF SHELL\* - GF | MP

RED SHALLOT MIGNONETTE, COCKTAIL SAUCE

FRESH SHREDDED HORSERADISH



MOODS  
BEATS  
POTIONS

## LARGE PLATES

### JAMBALAYA - GF | 15

GULF SHRIMP, ORGANIC DICED CHICKEN THIGH,

ANDOUILLE SAUSAGE, BELL PEPPER, TOMATO,

BASMATI RICE, SCALLION

### SHRIMP & GRITS - GF | 16

SEARED SHRIMP, COLLARD GREENS, BELL PEPPERS,

ONIONS, CHEDDAR GRITS, BLACKENED BEURRE BLANC

### CREOLE FRIED CHICKEN DINNER - GF | 18

ORGANIC FRIED CHICKEN THIGH, COLLARD GREENS,

RED BEANS & RICE

### THE MATTIE B. BURGER\* - V\*O, GFO | 18

7OZ ANGUS BEEF OR IMPOSSIBLE PATTY,

LETTUCE, TOMATO, HORSERADISH AIOLI,

TOASTED BRIOCHE, FRENCH FRIES

### SEARED SALMON\* - GF | 22

SEARED KALE, PARSNIP PUREE, PORK PANCETTA,

SWEET BOURBON-CHIPOTLE GLAZE

### BRAISED SHORT RIB - GF | 25

CHEDDAR GRITS, ROASTED RED PEPPERS, TOMATO RAGU

## SALADS

### HOUSE SALAD - V\*, GFO | 10

SPRING MIX, HEIRLOOM TOMATO, CUCUMBER, ONION,

TOASTED PEPITAS, GARLIC ROASTED CROUTONS,

BALSAMIC VINAIGRETTE

### ARTISAN SALAD - V\*O, GF | 14

ARTISAN BLEND LETTUCE, BLUEBERRY, RED ONION,

CANDIED WALNUTS, PARMESAN, BALSAMIC VINAIGRETTE

## SIDES | 4

RED BEANS AND RICE - V

BRAISED COLLARD GREENS - V\*, GF

TRUFFLE-PARM FRIES - V, GF

CHEDDAR GRITS - V, GF

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



# HAPPY HOUR

WED-SAT 4P-6:30P  
ALL BRUNCH,

## SMALL PLATES

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OYSTER - HEIRLOOM TOMATO, SPINACH, SPICY TARTAR

### MAC & CHEESE - V | 4

ELBOW MACARONI, CHEDDAR, GRUYERE,  
GOUDA, BAKED IN A CAST IRON SKILLET  
ADD LOBSTER +4

### FRIED FINGERLING POTATOES - GF | 4

PORK PANCETTA, GARLIC, DUCK FAT

### PORK SHOULDER EMPANADAS | 6

3 SMOKED PORK SHOULDER EMPANADAS, GREEN CHILI,  
CILANTRO, LIME, PASTRY WRAP, HOUSE HOT SAUCE

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CABBAGE SLAW, CREOLE MUSTARD ROUILLE

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MEDITERRANEAN VEGETABLES, ANCIENT GRAINS,  
POTATO ROSTI, RED PEPPER COULIS, BALSAMIC

### PAN SEARED PORK BELLY - GF | 8

CREAMED LEEKS, SWEET & SPICY MUSTARD

### OYSTERS ON THE HALF SHELL\* - GF | MP

RED SHALLOT MIGNONETTE, COCKTAIL SAUCE  
FRESH SHREDDED HORSERADISH

## DESSERT

ANY TIME

### SCOOP OF VANILLA ICE CREAM | 2

### AFFOGATO | 4

### PEACH COBBLER - V, GF | 5

ROASTED PEACH GLAZE, VANILLA ICE CREAM

### POT DU CREME TRIO - V, GF | 5

CHOCOLATE CHEESE, CARAMEL, PISTACHIO  
SINGLE POT DU CREME | 2

### PARADISE PIE - V | 5

CARAMEL DRIZZLE, VANILLA ICE CREAM

### LEMON TARTE - V | 5

FRESH WHIPPED CREAM

### CHOCOLATE BREAD PUDDING - V | 5

BITTERSWEET CHOCOLATE GANACHE, VANILLA ICE CREAM

## HAPPY HOUR DRINKS

### MOODS

HH COCKTAILS

### NO DIGGITY | 7

MILES GIN, CÔTE DES ROSES ROSÉ,  
ALISON'S LEMONADE, UNSWEET TEA

### AIN'T NO SUNSHINE | 8

EXOTICO TEQUILA, ROOIBOS TROPICAL FRUIT TEA,  
ST. GERMAIN ELDERFLOWER LIQUEUR, LIME

### BAD HABITS | 9

JAMESON IPA CASKMATES, COLD BREW,  
DEMERARA SUGAR, HAND-WHIPPED CREAM

### SUPERSTITION | 10

WILD TURKEY 101 BOURBON, BHAKTI CHAI,  
CARDAMOM BITTERS, CHERRY

### WINES | 7

#### SPARKLING - PROSECCO

NAONIS - FRUILLI, ITALY

#### WHITE - ESPORÃO

BICO AMARELO - VINHO VERDE, PORTUGAL

#### ROSÉ - GRENACHE BLEND

BERTRAND CÔTE DES ROSES - LANGUEDOC, FRANCE

#### RED - CABERNET SAUVIGNON BLEND

COPPOLA DIAMOND - SONOMA, CALIFORNIA

### DRAFT BEER | 5

#### BRECKENRIDGE JUICE DROP

AMERICAN IPA - DENVER, COLORADO

#### DENVER BEER PBGC PORTER

PORTER - DENVER, COLORADO

#### STELLA ARTOIS

LAGER - LEUVEN, BELGIUM

### BEER & A SHOT SPECIAL | 5

#### PICK A BEER

BUD LIGHT

BUDWEISER

MICHELOB ULTRA

STELLA ARTOIS

#### PICK A SHOT

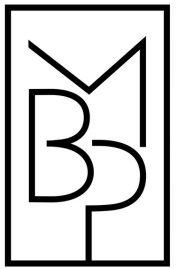
WHEATLEY VODKA

DON Q CRISTAL RUM

EXOTICO TEQUILA

WILD TURKEY 101 BOURBON

FERNET BRANCA



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# COCKTAILS

## MOODS

HAPPY HOUR COCKTAILS FEATURING BREWED TEAS AND COFFEE, AFTER 6:30, +4

### NO DIGGITY | 7 / 11

MILES GIN, CÔTE DES ROSES ROSÉ, ALISON'S LEMONADE, UNSWEET TEA

### AIN'T NO SUNSHINE | 8 / 12

EXOTICO BLANCO TEQUILA, ROOIBOS TROPICAL FRUIT TEA, ST. GERMAIN ELDERFLOWER LIQUEUR, LIME

### BAD HABITS | 9 / 13

JAMESON IPA CASKMATES, COLD BREW, DEMERARA SUGAR, HAND-WHIPPED CREAM

### SUPERSTITION | 10 / 14

WILD TURKEY 101 BOURBON, BHAKTI CHAI, CARDAMOM BITTERS, CHERRY

## BEATS

SEASONAL SIGNATURE COCKTAILS

### GIN AND JUICE | 10

FAMILY JONES GIN, FEVER TREE ELDERFLOWER TONIC, BUTTERFLY PEA FLOWER, CUCUMBER

### LOVE TRAIN | 12

EXOTICO TEQUILA, LOS VECINOS MEZCAL, FAMILY JONES TRIPLE SEC, GOYAVE, LIME, GINGER

### I BELIEVE | 12

EXOTICO TEQUILA, AGUA DE JAMAICA HIBISCUS TEA, PINEAPPLE, LIME, CANE SUGAR, BLACK CHILI SALT

### RICKY RO RO | 13

WHEATLEY VODKA, GIFFARD CRÈME DE MÛRE, GÉRARD BERTRAND CREMANT ROSÉ, ROSEMARY, LEMON

### LETHAL INJECTION | 13

SUNTORY TOKI JAPANESE WHISKY, DOMAINE DE CANTON, APRICOT, LEMON, BITTERS, CLUB SODA

### N.Y. STATE OF MIND\* | 14

LUXARDO AMARETTO, SPRING 44 OLD TOM GIN, ORGEAT, LEMON, EGG WHITE, ANGOSTURA BITTERS

### ELECTRIC RELAXATION | 14

VODKA, GIN, RUM, TEQUILA, TRIPLE SEC, BLACKBERRY SHRUB, LEMON, COCA-COLA

### UNDERCOVER AGENT | 15

BOMBAY SAPPHIRE GIN, SPRING 44 OLD TOM GIN, LIFT VODKA, LILLET ROSÉ APERITIF, ORANGE BITTERS

### THA CROSSROADS | 15

MAKER'S MARK 46, BENEDICTINE, LUXARDO MARASCHINO, DEMERARA SUGAR, BITTERS, SMOKE

## POTIONS

NON-ALCOHOLIC HANDCRAFTED BEVERAGES (ADD BOOZE- +4)

### LOVELY DAY | 8

TANGERINE TEA, WATERMELON SYRUP, BLUEBERRY, CUCUMBER, LIME, GINGER

### SUPERFREAK | 8

THYME, TURMERIC, HONEY, LIME, CARDAMOM, SODA

### REGULATE | 8

DARJEELING TEA, CHOCOLATE BITTERS, SUGAR, CHERRY

### CANDY SHOP\* | 10

DHOS "GIN", BUTTERFLY PEA FLOWER, LEMON, EGG WHITE

## NIGHTCAPS

BEST ENJOYED AFTER DARK (ADD BUMBU RUM CRÈME +2)

### ESPRESS YOURSELF | 12

VANILLA VODKA, COFFEE LIQUEUR, ESPRESSO

### LET'S GROOVE TONIGHT | 16

CALIROSA CABERNET-AGED AÑEJO TEQUILA, CRÈME DE CACAO, CRÈME DE MÛRE, CHERRY-VANILLA BITTERS



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# WINE BTG

## SPARKLING

NAONIS – PROSECCO – VENETO, ITALY | GLS 10 | BTL 40  
LANGLOIS 'CREMANT DE LOIRE' – BRUT – LOIRE, FRANCE | GLS 14 | BTL 56  
ROEDERER ESTATE – BRUT – ANDERSON VALLEY, CALIFORNIA | GLS 16 | BTL 64  
SCHRAMSBERG – BLANC DE BLANCS – NAPA VALLEY, CALIFORNIA | GLS 25 | BTL 100  
GERARD BERTRAND – BRUT ROSÉ – LANGUEDOC-ROUSSILLON, FRANCE | GLS 14 | BTL 56

## WHITE

VINO – MOSCATO – WASHINGTON STATE | GLS 11 | BTL 44  
BICO AMARELO – ESPORÃO – VINHO VERDE, PORTUGAL | GLS 12 | BTL 48  
S.A. PRUM 'ESSENCE' – RIESLING – MOSEL, GERMANY | GLS 12 | BTL 48  
ARCHERY SUMMIT – PINOT GRIS – WILLAMETTE VALLEY, OREGON | GLS 14 | BTL 56  
SONOMA CUTRER – CHARDONNAY – SONOMA COUNTY, CALIFORNIA | GLS 15 | BTL 60  
JAX VINEYARDS – Y3 – SAUVIGNON BLANC – NAPA VALLEY, CALIFORNIA | GLS 14 | BTL 56  
MARGERUM SYBARITE – SAUVIGNON BLANC – HAPPY CANYON, SANTA BARBARA | GLS 14 | BTL 56  
LADOUCETTE 'LES DEUX TOURS' – SAUVIGNON BLANC – LOIRE VALLEY, FRANCE | GLS 18 | BTL 72  
LOUIS JADOT – POUILLY-FUISSE – CHARDONNAY – BURGUNDY, FRANCE | GLS 19 | BTL 76

## ROSÉ

BERTRAND 'COTES DE ROSES' – GRENACHE BLEND – LANGUEDOC-ROUSSILLON, FRANCE | GLS 12 | BTL 48  
BROWNE FAMILY WINES – GRENACHE ROSÉ – COLUMBIA VALLEY, WASHINGTON | GLS 12 | BTL 48  
J. DE VILLEBOIS – SANCERRE ROSÉ – LOIRE, FRANCE | GLS 12 | BTL 48  
D'ESCLANS 'WHISPERING ANGEL' – GRENACHE BLEND – PROVENCE, FRANCE | GLS 14 | BTL 56  
MIRAVAL – CINSAULT BLEND – PROVENCE, FRANCE | GLS 16 | BTL 64

## RED

SEA SUN BY CHARLIE WAGNER – PINOT NOIR – FAIRFIELD, CALIFORNIA | GLS 9 | BTL 36  
COPPOLA DIAMOND COLLECTION – RED BLEND – SONOMA COUNTY, CALIFORNIA | GLS 12 | BTL 48  
REYNEKE 'VINEHUGGER ORGANIC RED' – SYRAH BLEND – WESTERN CAPE, SOUTH AFRICA | GLS 13 | BTL 52  
COPPOLA DIAMOND COLLECTION – CLARET – GEYSERVILLE, CALIFORNIA | GLS 14 | BTL 56  
CH DE PARENCHÈRE – BORDEAUX SUPÉRIEUR – MERLOT – BORDEAUX, FRANCE | GLS 14 | BTL 56  
JOSH CELLARS 'LEGACY' – RED BLEND – PASO ROBLES, CALIFORNIA | GLS 15 | BTL 60  
STARMONT – CABERNET SAUVIGNON – NAPA VALLEY, CALIFORNIA | GLS 16 | BTL 64  
RÉGNARD BOURGOGNE – PINOT NOIR – BURGUNDY, FRANCE | GLS 17 | BTL 68  
DOMAINE FAIVELEY – PINOT NOIR – BURGUNDY, FRANCE | GLS 18 | BTL 72  
RIDGE 'THREE VALLEYS' – ZINFANDEL BLEND – SONOMA COUNTY, CALIFORNIA | GLS 20 | BTL 80  
CAYMUS-SUISUN 'GRAND DURIF' – PETITE SIRAH – SUISUN VALLEY, CALIFORNIA | GLS 20 | BTL 80  
FAMILLE PERRIN – COUDOULET DE BEAUCASTEL – GRENACHE BLEND – CÔTES DU RHÔNE, FRANCE | GLS 21 | BTL 84

## PORT

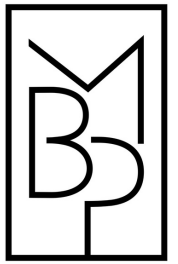
WARRE'S KING'S TAWNY PORT – UPPER DOURO, PORTUGAL | 12  
WARRE'S OTIMA 10YR OLD TAWNY PORT – UPPER DOURO, PORTUGAL | 20

# DRAFT BEER

STELLA ARTOIS – LAGER – BELGIUM | 7  
BRECKENRIDGE JUICE DROP – IPA – COLORADO | 7  
DENVER BEER PBGC- PORTER – COLORADO | 7

# CANNED BEER

STELLA ARTOIS – LAGER – BELGIUM | 5  
BUDWEISER – LAGER – DOMESTIC | 5  
BUD LIGHT – LIGHT LAGER – DOMESTIC | 5  
MICHELOB ULTRA – MALT LAGER – DOMESTIC | 5  
BRECKENRIDGE AGAVE WHEAT 12 OZ – ALE – COLORADO | 7  
BRECKENRIDGE AVALANCHE 19 OZ – AMBER – COLORADO | 10  
BRECKENRIDGE JUICE DROP 19 OZ – IPA – COLORADO | 10



# WINE LIST



## SPARKLING

MOET IMPERIAL BRUT CHAMPAGNE - FRANCE | 100  
BILLECART-SALMON BRUT ROSÉ - FRANCE. | 120  
DOM PERIGNON 2010 VINTAGE CHAMPAGNE - FRANCE | 290  
LOUIS ROEDERER 'CRISTAL' BRUT CHAMPAGNE - FRANCE | 325

## WHITE

JOSEPH DROUHIN 'DROUHIN-VAUDON' - CHABLIS - CHARDONNAY - BURGUNDY, FRANCE | 50  
LADOUCETTE - POUILLY FUME - SAUVIGNON BLANC - LOIRE VALLEY, FRANCE | 75  
LOUIS JADOT - POUILLY-FUISSE - CHARDONNAY - BURGUNDY, FRANCE | 76  
CHATEAU FUISSE 'TETE DE CRU' - POUILLY FUISSE - CHARDONNAY - BURGUNDY, FRANCE | 90  
CHATEAU MONTELENA - CHARDONNAY - NAPA VALLEY, CALIFORNIA | 95  
MATROT 'LES CHEVALIÈRES' - CHARDONNAY - MEURSAULT, FRANCE | 140

## ROSÉ

ULTIMATE - PROVENCE, FRANCE | 40  
CHATEAU MINUTY 'PRESTIGE' - PROVENCE, FRANCE | 56  
CHATEAU DE PEYRASSOL - PROVENCE, FRANCE | 75  
GERARD BERTRAND 'CLOS DU TEMPLE' - LANGUEDOC-CABRIÈRES, FRANC | 225  
CHATEAU MINUTY 'M' - PROVENCE, FRANCE - MAGNUM | 60  
CHATEAU D'ESCLANS 'ROCK ANGEL' - PROVENCE, FRANCE - 100  
MIRAVAL - PROVENCE, FRANCE - MAGNUM | 100  
DOMAINE OTT - CHATEAU DE SELLE - PROVENCE, FRANCE - MAGNUM | 200

## RED

SOTER 'NORTH VALLEY' - PINOT NOIR - WILLAMETTE VALLEY, OREGON | 60  
TRUE STORY - PINOT NOIR - WILLAMETTE VALLEY, OREGON | 60  
FLOWERS - PINOT NOIR - SONOMA COAST, CALIFORNIA | 65  
PENNER ASH - PINOT NOIR - WILLAMETTE VALLEY, OREGON | 120  
STARMONT - CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA | 64  
SILVERADO - CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA | 72  
PRISONER - CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA | 75  
FAUST - CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA | 80  
JORDAN - CABERNET SAUVIGNON - ANDERSON VALLEY, CALIFORNIA | 100  
CHATEAU MONTELENA - CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA | 110  
CAYMUS CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA - 750M | 150  
SHAFER - ONE POINT FIVE - CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA | 190  
CAYMUS - 2019 VINTAGE - CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA - 1L | 200  
OPUS 'OVERTURE' - CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA | 200  
QUINTESSA - CABERNET SAUVIGNON - RUTHERFORD - NAPA VALLEY, CALIFORNIA | 230  
SPOTTSWOODE - CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA | 330

## RESERVE

CHATEAU GAZIN - 2017 VINTAGE - MERLOT - POMEROL, BORDEAUX, FRANCE | 400  
CHATEAU MALESCOT ST. EXUPÉRY - 2018 VINTAGE - CABERNET SAUVIGNON - MARGAUX, BORDEAUX, FRANCE | 400  
OPUS ONE - 2017 VINTAGE - CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA | 500  
OPUS ONE - 2018 VINTAGE - CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA | 500  
CHATEAU LA FLEUR-PÉTRUS - 2013 VINTAGE - MERLOT - POMEROL, BORDEAUX, FRANCE | 500  
CHATEAU LA FLEUR-PÉTRUS - 2011 VINTAGE - MERLOT - POMEROL, BORDEAUX, FRANCE | 600  
CHATEAU LA FLEUR-PÉTRUS - 2017 VINTAGE - MERLOT - POMEROL, BORDEAUX, FRANCE | 900  
CHATEAU LA CONSEILLANTE - 2010 VINTAGE - MERLOT - POMEROL, BORDEAUX, FRANCE | 1100  
CHATEAU LA FLEUR-PÉTRUS - 2017 VINTAGE - MERLOT - POMEROL, BORDEAUX, FRANCE - 1.5L | 1800  
VIEUX CHATEAU CERTAN - 2017 VINTAGE - MERLOT - POMEROL, BORDEAUX, FRANCE - 1.5L | 2000  
CHATEAU MARGAUX - 2017 VINTAGE - CABERNET SAUVIGNON - MEDOC, BORDEAUX, FRANCE | 2200

# SPIRITS LIST

## APERITIF/DIGESTIF

TRÄKÁL | 6  
FERNET BRANCA | 7  
LILLET APERITIF ROSE | 8  
APEROL | 8  
CAMPARI | 8  
AMARO NONINO | 9

BUMBU RUM CRÉME | 7  
LUXARDO AMARETTO | 7  
SKREWBALL PEANUT BUTTER WHISKEY | 8  
ST. GEORGE ABSINTHE VERTE - 1oz | 14

## AGAVE

EXOTICO BLANCO | 6  
CORAZON BLANCO | 9  
CALIROSA BLANCO | 9  
DON JULIO BLANCO | 12  
LALO BLANCO | 12

SUERTE REPOSADO | 8  
AVION REPOSADO | 9  
CORAZON REPOSADO | 10  
ANA MARIA JOVEN | 10

CALIROSA CABERNET BARREL ANEJO | 14  
DULCE VIDA LONE STAR ANEJO | 16

LOS VECINOS ESPADIN MEZCAL | 8

## GIN

MILES GIN | 6  
ST. GEORGE TERROIR | 7  
JONES HOUSE GIN | 8  
TANQUERAY | 8  
BOMBAY SAPPHIRE | 9  
BOMBAY BRAMBLE | 9  
BARR HILL GIN | 9  
HENDRICK'S | 10  
MONTGOMERY WHYTE LADY | 10

SPRING 44 OLD TOM GIN | 10  
BARR HILL TOMCAT | 11

## VODKA

WHEATLEY VODKA | 6  
TITO'S | 10  
LIFT | 12  
KETEL ONE | 12  
GREY GOOSE | 14  
LEOPOLD BROS SILVER TREE | 14

## RUM

DON Q CRISTAL RUM | 6  
MONTANYA PLATINO | 9  
BUMBU XO | 15  
FLOR DE CANA 12 | 15  
FLOR DE CANA 25 | 40

KRAKEN BLACK SPICED RUM | 10

## WHISK(E)Y

CROWN ROYAL | 8  
CLYDE MAYS ALABAMA WHISKEY | 10

HATOZAKI FINEST | 12  
SUNTORY TOKI | 12

PADDY'S IRISH | 6  
JAMESON IRISH | 12  
JAMESON CASKMATES IPA EDITION | 13

## STRAIGHT RYE

OLD FORESTER RYE | 6  
CLYDE MAYS STRAIGHT RYE | 10  
LAWS SAN LUIS RYE | 12  
LEOPOLD BROS MARYLAND RYE | 12  
SUDDEN WISDOM RYE | 22  
THOMAS HANDY SAZERAC RYE | 25

## STRAIGHT BOURBON

BRECKENRIDGE BOURBON | 10  
WILD TURKEY 101 BOURBON | 10  
WYOMING WHISKEY SMALL BATCH | 10  
MAKER'S MARK | 12  
MAKER'S MARK NO. 46 | 14  
ROWAN'S CREEK | 18  
ELMER T. LEE | 18  
GEORGE T STAGG | 25  
NOAH'S MILL | 25

OLD RIP VAN WINKLE 10YR - 1oz | 20  
VAN WINKLE SPECIAL RESERVE 12YR - 1oz | 60  
PAPPY VAN WINKLE 23YR - 1oz | 100

## AMERICAN SINGLE MALT

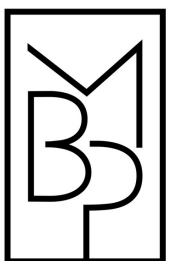
BOULDER SPIRITS NEW AMERICAN SINGLE MALT | 10  
BOULDER SPIRITS PEATED SINGLE MALT | 10  
BOULDER SPIRITS PORT CASK FINISH SINGLE MALT | 10  
DEERHAMMER AMERICAN SINGLE MALT | 12  
DEERHAMMER HICKORY SMOKED SINGLE MALT | 12  
SANTA FE COLKEGAN OAK SINGLE MALT | 13

## SCOTCH

MONKEY SHOULDER BLENDED MALT | 6  
JOHNNIE WALKER BLACK | 12  
LAPHROAIG 10YR | 16

## COGNAC AND BRANDY

HARTLEY V.S.O.P. | 6  
HENNESY V.S. | 10  
REMY MARTIN 1738 ACCORD | 12  
STEM CIDERS POMMEAU APPLE BRANDY | 16



# BRUNCH

## SMALL PLATES

### PO' BOY SLIDERS | 4

ALL SERVED WITH FRIES

CHOICE OF ONE OF THE FOLLOWING:

BRISKET - ROASTED RED PEPPER, ARUGULA, BALSAMIC

SHRIMP - HEIRLOOM TOMATO, SPINACH, SPICY TARTAR

OYSTER - HEIRLOOM TOMATO, SPINACH, SPICY TARTAR

### MAC & CHEESE - V | 4

ELBOW MACARONI, CHEDDAR, GRUYERE,

GOUDA, BAKED IN A CAST IRON SKILLET

ADD LOBSTER +4

### FRIED FINGERLING POTATOES - GF | 4

PORK PANCETTA, GARLIC, DUCK FAT

### PORK SHOULDER EMPANADAS | 6

3 SMOKED PORK SHOULDER EMPANADAS, GREEN CHILI,

CILANTRO, LIME, PASTRY WRAP, HOUSE HOT SAUCE

### CORN-FRIED SHRIMP - GF | 6

ARUGULA, PICKLED FENNEL, LEMON AIOLI

### JERK VEGETABLE VOL AU VENT - V | 6

ROASTED SUMMER VEGETABLE QUICHE, PUFF PASTRY

### BOUDIN BALLS | 6

ANDOUILLE SAUSAGE, RICE, PICKLED CURRIED

CABBAGE SLAW, CREOLE MUSTARD ROUILLE

### VEGETABLE NAPOLEON - V\*, GF | 7

MEDITERRANEAN VEGETABLES, ANCIENT GRAINS,

POTATO ROSTI, RED PEPPER COULIS, BALSAMIC

### PAN SEARED PORK BELLY - GF | 8

CREAMED LEEKS, SWEET & SPICY MUSTARD

### CRAB CAKES - GF | 16

TWO WILD CAUGHT LUMP CRAB CAKES, REMOULADE

### COLORADO LAMB LOLLIPOPS\* - GF, DF | 17

3 LOLLIPOPS, MACERATED BLUEBERRIES, MINT,

ARUGULA, BALSAMIC VINAIGRETTE

### SEAFOOD COCKTAIL - GF | 18

POACHED LOBSTER, GRILLED SHRIMP,

HOUSE CURED SALMON, TARRAGON-FRISEE SALAD

### FROMAGE & CHARCUTERIE\* - GFO | 26

CHEF'S SELECTION 3 MEATS

CHEF'S SELECTION 3 CHEESES

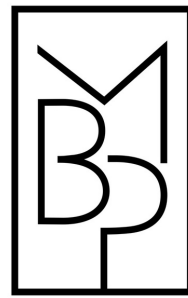
MIXED OLIVES, MUSTARD, SEASONAL JAM

POACHED PEARS, GRILLED BAGUETTE

### OYSTERS ON THE HALF SHELL\* - GF | MP

RED SHALLOT MIGNONETTE, COCKTAIL SAUCE

FRESH SHREDDED HORSERADISH



MOODS  
BEATS  
POTIONS

## LARGE PLATES

CHOICE OF KALE SALAD OR HOMESTYLE FRIES

### CREOLE HASH\* - GF, V\*O | 14

ANDOUILLE SAUSAGE, ROASTED SWEET POTATOES,

BELL PEPPERS, ONIONS, 2 FRIED EGGS

### CHIMICHURRI STEAK 'N EGGS\* - GF | 15

5OZ GRILLED PETITE TENDER STEAK,

CHIMICHURRI, 2 EGGS YOUR WAY

### PECAN PANCAKE STACK | 16

TOASTED PECANS, PEACHES FOSTER,

COMPOUND BUTTER, THICK CUT SMOKED BACON

### ROASTED MUSHROOM OMELET - V, GF | 18

EXOTIC MUSHROOMS, GRUYERE,

TRUFFLE OIL, MIXED HERBS

### THE MATTIE B. BURGER\* V\*O, GFO | 18

7OZ ANGUS BEEF OR IMPOSSIBLE PATTY,

LETTUCE, TOMATO, HORSERADISH AIOLI,

TOASTED BRIOCHE

ADD FRIED EGG AND HOLLANDAISE +2

### CRAB FLORENTINE BENEDICT\* - GFO | 20

WILD CAUGHT CRAB, SAUTÉED SPINACH, POACHED EGGS,

HOLLANDAISE, ENGLISH MUFFIN

## SALADS

### HOUSE SALAD - V\*, GFO | 10

SPRING MIX, HEIRLOOM TOMATO, CUCUMBER, ONION,

TOASTED PEPITAS, GARLIC ROASTED CROUTONS,

BALSAMIC VINAIGRETTE

### ARTISAN SALAD - V\*O, GF | 14

ARTISAN BLEND LETTUCE, BLUEBERRY, RED ONION,

CANDIED WALNUTS, PARMESAN, BALSAMIC VINAIGRETTE

## SIDES

HOUSEMADE BISCUIT | 3

GRILLED BAGUETTE | 3

TWO EGGS COOKED YOUR WAY\* | 4

THICK CUT SMOKED BACON | 6

## COCKTAILS

### WHEN THE SAINTS... | 10

HARTLEY V.S.O.P., ST. GERMAIN LIQUEUR,

SPARKLING WINE, LEMON, SUGAR

### BLOODY MARY | SHOT- 4 | FULL- 12

HOUSEMADE BLOODY MARY MIX,

BASE SPIRIT OF YOUR CHOICE, SEASONED RIM,

CANDIED BACON & GRILLED SHRIMP (FULL)