

Libations

ENJOY A COMPLIMENTARY POUR OF OUR HOUSE-CRAFTED SANGRIA
DURING OUR SAGE SOCIAL HOUR FROM 4-5PM.



LOCAL BEERS // \$9

GRAHAM CRACKER PORTER

Denver Beer Company

MODUS HOPERANDI IPA

Ska Brewing Company

MEXICAN LOGGER

Ska Brewing Company

1265 PILSNER

Left Hand Brewing Company

MILK STOUT NITRO

Left Hand Brewing Company

APRICOT BLONDE

Dry Dock Brewing

WHITE RASCAL

Avery Brewing

BEER POKING // \$12

Ask your server for assistance

GRAHAM CRACKER PORTER

Denver Beer Company

MILK STOUT NITRO

Left Hand Brewing Company

COCKTAILS // \$18

THE GOLD RUSH

local honeycomb infused whiskey, house sour
mix, fresh lemon

AÑEJO OLD FASHIONED

añejo tequila, aztec chocolate bitters, agave,
cherry, orange

SMOKED OLD FASHIONED

leopold brothers small batch whiskey,
smoked and served over a large rock

PRICKLY PEAR MARGARITA

Blanco tequila, Cointreau, house margarita mix,
prickly pear puree, tajin rim

WATERMELON RANCH WATER

Don Julio Blanco tequila, fresh watermelon, lime,
soda

PALISADE PEACH BELLINI

local peach, prosecco

CANNED COCKTAILS // \$9

Epic Western

SPECIALTY LOCAL SODAS // \$5

Palisades Peaches & Cream

Boulder Birch Beer

Colorado Cola

Loveland Lemon-Limeade

Sparkling Water

Bar Snacks

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CO HUMMUS & CRUDITE // \$25

Roasted Red Pepper and Green Chile
Hummus, Farmers Market Vegetables

FRUIT AND CHEESE // \$20

Farners Market Fresh Fruites and Local Cheeses