

# COCKTAILS / WINES / BEERS

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## COCKTAILS

*[Freshly Juiced In-House]*

- ULTIMATE RASPBERRY & BUBBLES / 18**  
*Featuring Mumm Napa Brut 187ml Bottle*  
*Fresh raspberry mix, boba*
- POMEGRANATE HIBISCUS COSMO / 18**  
*Hibiscus infused Titos, St Germain, lemon, lime, ginger simple, house made grenadine*
- JAPANESE MANDARIN / 18**  
*Roku Gin, fresh mandarin, lemon, lime, Aperol*
- PRICKLY PEAR MARGARITA MARTINI / 17**  
*Suerte Blanco, prickly pear juice, lime, Luxardo bitter*
- TEQUILA JALAPENO VERDE / 18**  
*Cenote Blanco, Green Chartreuse, fresh pineapple juice, jalapeno, lime*
- SEASONAL MANHATTAN / 18**  
*Sweetens Cove Bourbon, Luxardo Maraschino, Cocchi vermouth, Grenadine, orange bitters*
- BROWN SUGAR CITRUS OLD FASHIONED / 16**  
*Bulleit Bourbon, house brown sugar citrus, cherry apple bitters*
- TURKISH FIG OLD FASHIONED / 18**  
*House-infused Turkish Fig and toasted pecan Woodford Reserve, bitters*
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## MOCKTAILS

*[Freshly Juiced In-House]*

- RASPBERRY LIMEADE / 10**  
*Raspberry, lime, club soda [Add Ketel One / 16]*
- LYCHEE LEMONGRASS / 12**  
*Lychee, lemon, lime, lemongrass simple, ginger ale [Add Fords Gin / 18]*
- SPICY CUCUMBER GIMLET / 12**  
*Fresh cucumber juice, lemon, muddled fresno, lime, ginger simple [Add Hendricks / 20]*
- CACTUS PEAR MARGARITA / 12**  
*Fresh prickly pear juice, lime, lemon, yuzu*
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## DESSERT DRINKS

- SUNORA CREAM DE BACANORA / 10**  
*[Better than Baileys] – Mocha coffee liqueur*
- ESPRESSO MARTINI / 18**  
*Van Gogh DBL Espresso Vodka, Amarula, Galliano Espresso, Espresso, Cream*
- CARAJILLO / 15**  
*Liquor 43, Three Cord Bourbon cream, espresso, cream [Add 1oz Casamigos Reposado / 24]*
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## BUBBLES

6oz / 9oz / BT

- TIAMO PROSECCO** 12 / 18 / 48  
*Prosecco, Italy*
- VEUVE DE VERNAY (sparkling)** 14 / 21 / 56  
*Sparkling Rosé, France*
- MUMM NAPA BRUT RESERVE (187ml)** / 16  
*Brut Champagne, CA*
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## WHITE WINE

- PAZO DAS BRUZAS** 15 / 23 / 60  
*Albarino, Spain*
- DOMAINE PICHOT** 15 / 23 / 60  
*Chenin Blanc, France*
- LA GARENNE** 18 / 27 / 72  
*Sancerre (Sauv Blanc), France*
- LOUIS JADOT (unoaked)** 15 / 23 / 60  
*Chardonnay, France*
- FRANK FAMILY (oaked)** 18 / 27 / 72  
*Chardonnay, CA*
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## RED WINE

- MACMURRY RANCH** 16 / 24 / 64  
*Pinot Noir, CA*
- WHOLE CLUSTERS** 17 / 26 / 68  
*Pinot Noir, OR*
- E. GUIGAL** 15 / 23 / 60  
*GSM, France*
- MARQUES DE CACERAS** 16 / 24 / 64  
*Rioja Reserva, Spain*
- PRISONER** 22 / 33 / 88  
*Red Blend, CA*
- AUSTIN HOPE (5 GL)** 22 / 33 / 110  
*Cabernet, CA*
- CAYMUS (Cab Blend)** 25 / 38 / 98  
*Cabernet Blend, CA*
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## BEERS

- PARTAKE NA / 7**                      **TRUMER PILS / 7**
- PERONI / 7**                              **NEGRA MODELO / 7**
- IPA / 7**                                      **WEIHENSTEPHANER / 7**
- SAPPORO / 9**
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• These menu items may be served raw or undercooked. Colorado State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses.

22% service charge will be added to groups of 5 ppl+ and to all Tasting Menus. Ambli Global has a Tip Pool Policy. Will provide individual checks up to 4 ppl; one check for 5+.