



# Beer & Wine

You'll want some time to look this over.



## Wines by the Glass



House \$6/glass \$24/bottle

Pinot Grigio Sauvignon Blanc Chardonnay  
Merlot Malbec Cabernet Sauvignon

Castello Poggio Moscato d'Asti	\$7.50	bottle \$27
Zonin <b>Prosecco</b> , Trentino	187 ml	\$6
Santa Margherita <b>Pinot Grigio</b> , Alto Adige	\$10	bottle \$39
Fetzer <b>White Zinfandel</b> , California	\$6.50	bottle \$25
Chateau Ste. Michelle <b>Riesling</b> , Columbia Valley	\$6.50	bottle \$25
Parducci Sustainable White, Mendocino County	\$8	bottle \$31
Markham <b>Sauvignon Blanc</b> , Napa	\$8	bottle \$31
LaCrema <b>Chardonnay</b> , Sonoma	\$10	bottle \$39
Dante <b>Pinot Noir</b> , CA	\$8	bottle \$31
La Crema <b>Pinot Noir</b> , CA	\$10	bottle \$39
Giacosca Tratelli <b>Barbera d'Alba</b>	\$10	bottle \$39
Umani Ronchi <b>Montepulciano d'Abruzzo</b>	\$10	bottle \$39
Corragio Chianti, Italy	\$6	bottle \$23
Antinori Chianti Classico Péppoli, Toscana	\$9	bottle \$35
Concha y Toro <b>Malbec</b> Gran Reserve, Chile	\$8	bottle \$31
Edna Valley <b>Merlot</b> , CA	\$8	bottle \$31
Parducci Sustainable Red Mendocino County	\$8	bottle \$31
Hess Allomi <b>Cabernet Sauvignon</b> , Napa	\$9	bottle \$36
Columbia Crest <b>Shiraz</b> , Washington	\$6.50	bottle \$26

See our full wine list on the back cover.

## Draught Beer

See our separate menu for today's options.

# House Beer

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## Estes Park Brewery

Raspberry Wheat 12 oz bottle \$4.50  
Stinger Honey Wheat 12 oz bottle \$4.50

Bud Light Platinum 12 oz \$3.50  
Coors Light 12 oz \$3.50

Corona Extra, Mexico, 12 oz \$4  
Budweiser 12 oz \$3.50

Colorado Native, 12 oz, \$4.50

Grand Teton Sweet Grass 12 oz \$4.50 American Pale Ale  
Fat Tire, New Belgium Brewery, Fort Collins. Popular amber ale. 12 oz \$4.50

Dead Guy, Rogue Brewery 12 oz \$4.50 Maibock

Damnation Belgian Style Strong Golden Ale 375ml \$8  
Bottle fermented, with rich vanilla, pear and apple aromas followed by tropical fruit and an earthy, cedary finish.

Widmer Omission Gluten-Free \$4.50

1554, New Belgium, Ft. Collins 12 oz \$4.50 Black ale

90 Shilling, O'Dell's 12 oz \$4.50

Guinness Stout 12 oz \$5

Oskar Blues (Lyons CO):

Deviant Dave's 16 oz can \$6

G'Night Imperial Red 16 oz can \$6



# Guest Beers

**DeuS** Brut des Flanders Cuvée Prestige (the Champagne of beers)  
Buggenhout, Belgium and Champagne, France. 750ml oz \$45

Brewed in Belgium and then shipped to France, where secondary fermentation in the exacting style of Champagne takes place. Aromas of fresh apple, white pepper, white ginger, cinnamon, allspice, and a sweet, spicy flavor evokes the best of both beer and sparkling wine. The semi-dry finish and brilliant golden hues will put you in the mood to celebrate.

## **Ommegang 3 Philosophers**

**A limited edition strong ale with cherry, dried fruit, chocolate, spice and caramel aromas. Subtle maltiness comes through on the finish, with notes of dark fruit and cherry.**

**12 oz \$5**

## **Aecht Schlenkerla Rauchbier Märzen Smoked Märzen**

16.9 oz \$9

Smoky, malty aromas and a touch of sweetness. Smoky cocoa and molasses notes, with smoked BBQ notes and a chewy finish. Unique!

Brasserie d'Achouffe

## **Chouffe Houblon Dobbelen IPA Tripel,**

Achouffe, Belgium  
750ml oz \$15

**With a style between traditional English and American Imperial, and brewed in the classic Belgian manner, this ale is strong but balanced. Aromas of fruity trappist yeasts and spicy hops, with flavors of spice, wood, citrus, and a bitter, balanced finish**

My favorite way to end a day is listening to the quiet of the restaurant after everyone has gone home, enjoying a glass of

## **Duchesse de Bourgogne.**

“The Duchess” is a refined sour ale from the West Flanders region of Belgium, with balsamic aromas and complex wine-like flavors. It’s both sweet and sour, both rich and light. A unique beer. I’ve never had anything like it.

12 oz \$6

# Beer by Style

## Lambic

Fermented with naturally occurring, wild yeasts and brewed with aged hops for very little bitterness. Fermented and aged in wooden casks. Interesting balance between yeast and acidity. Generally light and sweet.

Lindemans Cuvée Renee, Belgium	Green apple peel, tart citrus, and biscuity aromas.	12 oz \$10
Lindemans Pomme, Belgium	Crisp and refreshing apple lambic.	12 oz \$10
Lindemans Peche, Belgium	Delicate ripe peach flavors.	12 oz \$10
Lindemans Kriek, Belgium	Sweet, tart cherry.	12 oz \$10
Lindemans Framboise, Belgium	A sweet, refreshing blend of lambic and fresh raspberries. Recently acquired on tap!	\$9 pitcher \$36
Lindemans Faro, Belgium	A light red faro lambic with sugar added for a candylike finish. A light, sweet brew.	12 oz \$10

## Wheat

Brisk and light, with thirst-quenching acidity and delicate yeast aromas.

O'Dell's Easy Street Wheat, Fort Collins CO	A fun summer regional favorite.	12 oz \$4.50
Pinkus Organic Hefe-Weisen, Munster, Germany	Flavors of cookie dough, citrus, and banana.	16.9 oz \$6
St Bernardus Wit, Waltau, Belgium.	Citrusy lemon flavors followed by a lightly buttery finish.	12 oz \$7
Plank Hefeweisen		16.9 oz \$6

### Other light and refreshing styles

Magnus Belgoo Binche, Belgium	4 grain specialty ale.	11.2 oz \$5
Duvel (strong golden ale) Belgium.	Flavors of pear brandy and green apples, with a slight dryness.	12 oz \$7

## Pale Ales

Dry, crisp and snappy bitterness, each showcasing the unique character of different hops.

Shipyard Chamberlain Pale Ale, Maine	English-Style pale ale	12 oz \$4.50
Grand Teton Brewing Co Sweetgrass Pale Ale, ID	Crisp and bold, with grassy hops aromas and a citrusy, spicy finish.	12 oz \$4.50
Greenwich Brewery Meantime IPA, (English Ale) London	Earthy Fuggle & Golding hops with European malts.	750 ml \$15
Bear Republic Racer 5 IPA, CA	Hoppy and full-bodied, with floral and citrus aromas and a balanced malt finish.	12 oz \$4.50

## Brown Ales

Dark and fruity. Hints of caramel, chocolate, and coffee.

Samuel Smith Nut Brown Ale, England	Rich hazelnut and walnut flavors.	12 oz \$5.50
Brasserie Caracole Nostradamus, Falmignoui, Belgium	Hints of plum, dried fruit, and figs.	12 oz \$6

# Ales

Brasserie d'Achouffe La Chouffe, (golden ale) Achouffe, Belgium	Sweet and spicy.	750 ml \$15
Rogue 'Dead Guy Ale', (Maibock) Newport, OR	Floral hop aromas with a fruity, malty finish.	12 oz \$4.50
St Bernardus Abt 12, (quadrupel) Watau, Belgium	A dark ivory ale with smooth, fruity flavors.	12 oz \$7
Bear Republic Red Rocket Ale, Healdsburg Ca	American Strong Ale	12 oz \$9
New Belgium 1554 (Black Ale) Fort Collins	Dark, but very smooth and mellow.	12 oz \$4.50
Dupont Saison, (Belgian farmhouse ale) Belgium	Rustic and spicy, with firm hops.	375 ml \$9
Dupont Foret (Organic Saison) Belgium		330 ml \$7
Brasserie d'Achouffe McChouffe (Scottish Style Ale) Achouffe, Belgium		750 ml \$15

# Trappist Ales

Only seven breweries can use the term "Trappist", and only six allow their beer to leave the Abbey. Brewed by Trappist monks, these are strong, complex ales with centuries of tradition behind them.

Westmalle Tripel	Complex, fresh, and lively.	330 ml \$9
Westmalle Dubbel	Reddish-brown color and fruity malt palate.	330 ml \$9
Orval	Potent herbal aromas and a dry flavor with a hint of tart berry.	330 ml \$9
Koningshoeven La Trappe Quadrupel Tilburg, Netherlands	Medium body, with fruity sweetness and a mild, pleasantly bitter finish.	330 ml \$9
Koningshoeven La Trappe Tripel Tilburg, Netherlands	Dark and fruity, with a bittersweet finish and malty notes.	330ml \$9
Koningshoeven Isid'or	125th anniversary ale. Light and refreshing, with slight spice.	330 ml \$9
Rochefort "8"	Spicy, wine-like flavors and aromas.	330 ml \$9
Rochefort "10"	Rich and dark, flavored with a one-of-a-kind, secret blend of spices.	330 ml \$10
Chimay Blanche-Tripel	Aromas of fresh hops & Belgian yeast, with fruity muscat, raisins and a touch of bitterness. Low acidity.	\$9 Pitcher \$35
Chimay- Rouge	Hints of apricot and black currant with a dry, spicy finish.	330 ml \$8
Chimay- Bleue	Port-like, with hints of sandalwood, nutmeg, and pepper.	330 ml \$9

# Porters & Stouts

Very dark, with coffee, chocolate, and toffee flavors and a satisfying hop finish.

Samuel Smith Taddy Porter, England	Fruit and roasted malt aromas. Smooth and balanced.	12 oz \$5
Samuel Smith Oatmeal Stout, England	Medium-dry, with a silky texture.	12 oz \$5
Shipyard Blue Fin Stout, Portland Maine	Jet black, with caramel and malt flavors and a dry finish.	12 oz \$4.50
Guinness Stout, Ireland	Do you really have to ask?	11.2 oz \$5
Meantime London Porter		750 ml \$15
St Peter's Cream Stout, Suffolk	Notes of coffee and chocolate with dark fruit and a full palate.	16.9 oz \$7
Bear Republic Big Bear Black Stout, Healdsburg, CA	Hefty black Russian Imperial style.	12 oz \$9
Lion Stout, Biyagama, Sri Lanka	Dark chocolate aromas with a hint of cream and cherries.	330 ml \$6
Moylen Old Blarney Barley Style Wine, Ca	Full-bodied, with rich hops.	22 oz \$12

# Wine

## House Wines

\$6/glass \$24/bottle

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Chardonnay

Merlot Malbec Chianti  
Cabernet Sauvignon

## White by the Glass

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## White by the Bottle Only

Taittinger Champagne Cuvée Prestige Brut, Riems, France n/v	One of the classics.	\$50
Claude Val White, France	Grenache Blanc, Chasan, Sauvignon Blanc, Vermentino, Chenin, Mauzac	\$26
Singing <b>Grüner Veltliner</b> , Austria	Apple notes, with a light, slightly peppery finish.	\$24
Kendall-Jackson Avant <b>Chardonnay</b> , CA	Crisp, flavors of pineapple, minerally apple, Meyer lemon.	\$38
MacMurray <b>Chardonnay</b> Russian River	Rich, with aromas of melon and apple and a vanilla-laced finish.	\$28

## Red by the Glass

Dante <b>Pinot Noir</b> , CA	\$8	bottle \$31
La Crema <b>Pinot Noir</b> , CA	\$10	bottle \$39
Giacosca Tratelli <b>Barbera d'Alba</b>	\$10	bottle \$39
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## Red by the Bottle Only

MacMurray <b>Pinot Noir</b> Central Coast	Elegant aromas of red cherry, cola and briar with a sweet vanilla finish.	\$34
Valley of the Moon <b>Barbera</b> Sonoma County	Bright red plum and black fruit aromas with a soft, toasty finish.	\$24
OZV ( <b>Zinfandel</b> ), CA	Jammy black fruit flavors.	\$28
Layer Cake <b>Primitivo</b> Puglia	Aromas of cocoa-laced blackberry, tobacco, and plum.	\$28
Greg Norman Shiraz, Limestone Coast	Plum and black cherry aromas, with rich, spicy tannin.	\$34