



= social =

OLD TOWN FORT COLLINS



WHY THE PINEAPPLE?

PINEAPPLES HAVE BEEN A SYMBOL OF HOSPITALITY SINCE THE EUROPEAN DISCOVERY OF THE NEW WORLD, WHEN ROYALTY WOULD GIVE THE PRECIOUS FRUIT, IMPORTED AT GREAT EXPENSE, TO THEIR MOST DISTINGUISHED GUESTS. OVER TIME, THE PINEAPPLE EVOLVED INTO AN INTERNATIONAL SYMBOL OF HOSPITALITY.

AT SOCIAL, WE HUMBLY TRY TO CONTINUE THIS TRADITION IN EVERYTHING WE DO. OUR PINEAPPLE LOGO IS A DAILY REMINDER THAT PROVIDING TRUE HOSPITALITY FOR OUR GUESTS IS OUR NUMBER ONE PRIORITY.

THANK YOU FOR JOINING US TONIGHT, AND CHEERS!

SOCIAL STANDARDS

WHISKEY SMASH BOURBON, FRESH LEMON, MINT SYRUP, FRESH MINT	7.75	LAVENDER SOUR VODKA, GINGER COGNAC, HOUSE-CRAFTED LAVENDER-INFUSED SOUR	8.25
SOCIAL'S G & T SPRING 44 GIN, HOUSE- MADE TONIC SYRUP, SODA WATER, JUNIPER BERRIES	8.25	LA BICYCLETTE GIN, ELDERFLOWER LIQUEUR, LILLET BLANC, APPLE BITTERS	10.25
TRUST FROM A DISTANCE PASSIONFRUIT LIQUEUR, BOURBON, FRESH LEMON, PINEAPPLE, HABANERO TINCTURE	8.75	SANGRE DE DRAGO TEQUILA, GINGER SHRUB, FRESH LIME, HABANERO TINCTURE, BLOOD ORANGE ITALIAN SODA	9.50
OLD STOGIE RYE WHISKEY, BROWN SUGAR, CITRUS BITTERS, SMOKED PEACH-EARL GREY TEA	11.50	MARBLE RYE RYE WHISKEY, BÉNÉDICTINE, PUNT E MES, CYNAR, TOASTED CARAWAY BITTERS	11.50
BLACK MAGIC GIN, BLACKBERRY PURÉE, SAGE SYRUP, CELERY BITTERS, FRESH LEMON	10.75	DOPPELGÄNGER BEAR CREEK SPICED RUM, GREEN CHARTREUSE, ABSINTHE, FRESH LIME, PINEAPPLE, HOUSE-MADE TONIC SYRUP, SODA WATER	10.50
TEA TIME IN ITALY PEACH EARL GRAY TEA-INFUSED CAMPARI, MEZCAL, PUNT E MES	10.50	SNOWBIRD COGNAC, AMARO BRAULIO, BYRRH GRAND QUINQUINA, TAWNY PORT, TIKI BITTERS	10.75
SEPTEMBER 2020 FEATURED COCKTAIL "JOHNNY SILVERHAND" TEQUILA, MEZCAL, SHISHITO AND JALAPEÑO SYRUP, ORANGE BITTERS, MODELO ESPECIAL BY MITCHELL	9.25	HONEST LIVING BOURBON, AMARO NONINO, AMARO AVERNA, CRANBERRY- CINNAMON SYRUP	11.25

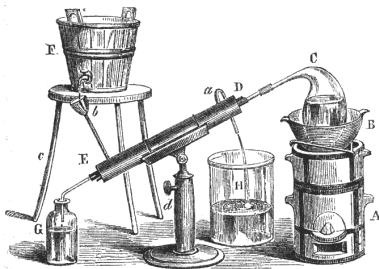


AUTUMNAL OFFERINGS

FALL FASHION	9.75	DARK & WARMY	9.75
APPLE, CINNAMON, AND VANILLA BEAN-INFUSED BOURBON, BROWN SUGAR, BITTERS BLEND, CARAMEL APPLE SLICE		AGED RUM, ALLSPICE DRAM, FRESH LIME, GINGER BEER	
		 TODDY BEAR	8.75
		BOURBON, BÉNÉDICTINE, HONEY, LEMON, HOT WATER	
HARVEST SPRITZ	9.75	WOOLLY MAMMOTH	10.50
PEAR COGNAC, PEAR LIQUEUR, ALLSPICE DRAM, KÜMMEL, HARD APPLE CIDER		GIN, YELLOW CHARTREUSE, TRAKAL, ABSINTHE	
 LES NOISETTES	9.50	FUNKY BUNCH	10.50
HAZELNUT LIQUEUR, COGNAC, 151-PROOF RUM, FRESH LEMON, HONEY, HOT MULLED CIDER, NUTELLA QUENELLE		THREE RUM BLEND (SILVER, AGED, JAMAICAN), BANANA LIQUEUR, MAPLE-ALLSPICE SYRUP, FRESH LIME	

THROWBACKS

OLD FASHIONED	9.25	WHISKEY HIGHBALL	8.75
RYE WHISKEY, DEMERARA SUGAR, BITTERS BLEND, LEMON PEEL • CIRCA 1806		BLENDED AND SINGLE MALT SCOTCH, SODA WATER • CIRCA 1894	
MEXICAN FIRING SQUAD	8.50	ABSINTHE FRAPPÉ	10.25
TEQUILA, FRESH LIME, HOUSE-MADE GRENADINE, BITTERS, SODA WATER • CIRCA 1937		ABSINTHE, FRESH LEMON, MINT SYRUP, SODA WATER • CIRCA 1874	
		FRENCH 75	9.25
		GIN, FRESH LEMON, SUGAR, BRUT SPARKLING WINE • CIRCA 1915	



DESSERT COCKTAILS

LOWRIDER AMARETTO, VODKA, FRESH LEMON, ANGOSTURA BITTERS, BLOOD ORANGE SODA	9.25	JIMINY CRICKET CRÈME DE CACAO, CRÈME DE MENTHE, BRANCA MENTA, COGNAC, MINT, CREAM	9.25
DÉJÀ BREW AGED RUM, COGNAC, COLD BREW ESPRESSO, OAT MILK, FALL SPICE-INFUSED HONEY	10.25	SHMOKE & A PANCAKE MEZCAL, DRAMBUIE, MAPLE-ALLSPICE SYRUP, ORANGE BITTERS	10.75

BOTTLED COCKTAILS

MADE AND BOTTLED IN-HOUSE FOR YOUR GROUP'S IMBIBING PLEASURE.
EACH BOTTLE SERVES 3-4 PEOPLE.

LA BICYCLETTE DRY GIN, ELDERFLOWER LIQUEUR, LILLET BLANC, APPLE BITTERS	28	BLACK MANHATTAN BOURBON, AMARO AVERNA, BITTERS BLEND	28
OLD FASHIONED RYE WHISKEY, DEMERARA SYRUP, BITTERS BLEND	29	MARBLE RYE RYE WHISKEY, CYNAR, BÉNÉDICTINE, PUNT E MES, CARAWAY BITTERS	29

DRY DRINKS

CREATIVE NON-ALCOHOLIC COCKTAILS

YABBA DABBA DOO COLD BREW ESPRESSO, FALL SPICE-INFUSED HONEY, OAT MILK	5.50	CHINOOK CRANBERRY-CINNAMON SYRUP, FRESH LIME, LEMON-LIME SODA	5.75
WRINKLE IN THYME FRESH LEMON & LIME, THYME SYRUP, GINGER BEER	5.75	STUBBORN MULE PINEAPPLE, FRESH LIME, GINGER BEER	5.75
 AUTUMN PANACEA HOT CIDER, MULLING SPICES, N/A AROMATIC BITTERS, PEACH EARL GRAY TEA, LEMON OIL	5.75	WILD CARD FRESH ORANGE, VANILLA BEAN SYRUP, CARDAMOM, SODA WATER, FRESH THYME	5.50

OTHER SPIRITOUS OPTIONS

NOT WANTING A FULL COCKTAIL TONIGHT? EXPLORE OUR WALL OF DELICIOUS SPIRITS AND LIQUEURS. HERE ARE A FEW SELECT OPTIONS FROM OUR FULL SPIRIT LIST.

SELECT APÉRITIFS

MEANING "TO OPEN", APÉRITIFS ARE ALCOHOLIC BEVERAGES USUALLY SERVED BEFORE A MEAL TO STIMULATE THE APPETITE. THEY TEND TO BE LIGHT AND SOMEWHAT DRY AND/OR BITTER.

MONTENEGRO • ITALY, BALANCED AND LIGHT (23%)	7	CYNAR • ITALY, BITTERSWEET, ARTICHOKE (16.5%)	7
ANTICA TORINO • ITALY, SEMI-SWEET (35%)	7	CONTRATTO APÉRITIF • ITALY, BITTERSWEET, HERBACEOUS (13.5%)	7
RICARD PASTIS • FRANCE, BALANCED, ANISE (45%)	7	SUZE • FRANCE, BITTERSWEET, GENTIAN (20%)	7



SELECT DIGESTIFS

DIGESTIFS ARE ALCOHOLIC BEVERAGES TAKEN AFTER A MEAL TO AID DIGESTION. USUALLY HERBACEOUS, THEY CAN BE BITTER BUT ARE FREQUENTLY SWEETENED AS WELL.

FERNET BRANCA • ITALY, BITTER, STRONG (39%)	7	CHARTREUSE, GREEN/YELLOW • FRANCE, SWEET, HERBACEOUS (55% / 40%)	9
UNDERBERG • GERMANY, BITTER, COMPLEX (20 ML, 44%)	5	SAMBUCA • ITALY, SWEET, ANISE (38%)	7

SELECT CORDIALS

CORDIALS ARE ALCOHOLIC BEVERAGES TYPICALLY CONSUMED AFTER A MEAL. THEY TEND TO BE ON THE SWEETER SIDE, WITHOUT THE HERBAL NOTES OF DIGESTIFS.

LEOPOLD BROS. TART CHERRY • COLORADO, CHERRY LIQUEUR (20%)	7	BELLE DE BRILLET • FRANCE, PEAR COGNAC LIQUEUR (30%)	9
GRAND MARNIER • FRANCE, ORANGE COGNAC LIQUEUR (40%)	7	LIMONCELLO • ITALY, SEMI-SWEET LEMON LIQUEUR (26%)	8

SELECT FORTIFIED WINES

PORT, SHERRY, AND VERMOUTH ALL FALL WITHIN THIS BROAD CATEGORY. THESE WINES HAVE BEEN "FORTIFIED" WITH A SPIRIT (OFTEN BRANDY) TO INCREASE ABV AND SHELF LIFE.

LUSTAU LOS ARCOS SHERRY • AMONTILLADO, JEREZ-XÉRÈS, DRY (18.5%)	7	SALERS GENTIAN APÉRITIF • FRANCE, AROMATISED WHITE VERMOUTH (16%)	8
KOPKE 20 YEAR TAWNY PORT • PORTUGAL, RICH AND BALANCED (20%)	12	BYRRH GRAND QUINQUINA • CATALONIA, AROMATISED RED VERMOUTH [18%]	9

SOCIAL PLATES

PLEASE INQUIRE WITH YOUR SERVER ABOUT OPTIONS FOR ANY DIETARY RESTRICTIONS
GLUTEN FREE CHIPS AVAILABLE UPON REQUEST; \$2

ROSEMARY POTATO SOUP YUKON GOLD, ONION, GARLIC, CHIVES • CUP OR BOWL	4/7
OLIVES SICILIAN CASTELVETRANO OLIVES	5.75
HASH AU GRATIN POTATO HASH, BECHAMEL, GARLIC, RED ONION, CHEDDAR	6.00
BAVARIAN PRETZEL ROSEMARY SEA SALT, HOUSE MADE BRIE MUSTARD	6.75
TOASTED SPICE HUMMUS TOASTED PINE NUT, OLIVE OIL, PAPRIKA, PITA, CUCUMBER, CARROT	8.75
SMOKED SALMON PÂTÉ HONEY SMOKED SALMON, CAPERS, FRESH DILL, LEMON HERB CROSTINI	9.75
DEVEILED EGGS CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO	6.50
BLISTERED SHISHITO PEPPERS JAPANESE MILD PEPPERS, OLIVE OIL, SEA SALT	8.50
GOAT CHEESE DIP CREAMY HERBED CHÈVRE, PITA, SEASONAL JAM	9.50
ROASTED BEET SALAD GOAT CHEESE, POMEGRANATE-BALSAMIC REDUCTION, PISTACHIOS, THYME	9.75
ARANCINI RISOTTO, CHEDDAR, ROLLED IN BREADCRUMB, ROASTED TOMATO CREMA	10.25
BURRATA CAPRESE BEEFSTEAK TOMATOES, BASIL, BURRATA, POMEGRANATE-BALSAMIC REDUCTION, OLIVE OIL, BLACK SEA SALT	11.75
BBQ PORK WINGS SMOKED PROSCIUTTO-APPLE-BBQ, ROASTED PORK SHANKS, CHEESE-POLENTA	12.75
CHILI LIME STEAK SKEWERS GRILLED, DRY RUBBED FLANK STEAK, ROASTED POTATOES, CRÈME FRAÎCHE	14.50
WILD GAME BRAT PLATTER FOUR WILD GAME BRATS, PICKLED RED ONIONS, HOUSE-MADE BRIE MUSTARD, HORSERADISH CREAM, WHOLE GRAIN MUSTARD, OLIVES, SOURDOUGH	21.25

*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

CHEESE & CHARCUTERIE

SERVED WITH CRACKERS, PICKLED VEGETABLES, NUTS, OLIVES & WHOLE GRAIN MUSTARD
GLUTEN FREE CRACKERS AVAILABLE UPON REQUEST; \$2

WALNUT

JAMÓN SERRANO, FINOCCHIONA, SPECK
• 12.75 •

OAK

JAMÓN SERRANO, FINOCCHIONA, CAPOCOLLO, SPECK
• 19.75 •

BAMBOO

ROASTED TOMATOES, SEASONAL FRESH FRUIT AND VEGGIES, HEARTS OF PALM,
CUCUMBER SALAD, PICKLED VEGETABLES, CITRUS-OLIVE SALAD, CANDIED PEANUTS,
CANDIED ALMONDS
• 13.25 •

CHEESE

THREE FEATURED CHEESES, NUTS, DRIED FRUIT, SEASONAL HOUSE JAM
• 14.75 •

CHEESE & CHARCUTERIE

JAMÓN SERRANO, SPECK, FINOCCHIONA, THREE FEATURED CHEESES, HOUSE JAM,
PICKLED VEGETABLES, OLIVES, DRIED FRUIT, NUTS, WHOLE GRAIN MUSTARD
• 29.75 •

CHARCUTIER'S SANDWICH

MARINATED ROASTED BEETS, ARUGULA, PICKLED RED ONIONS, BLUE CHEESE,
DIJON-HORSERADISH, CIABATTA
• 10.25 •

DESSERTS

CHOCOLATE-DIPPED CANNOLIS

RICOTTA-HONEY-CAYENNE FILLING, PISTACHIO POWDER

9.25

BROWNIE

GLUTEN-FREE BROWNIE, CARAMEL, WHIPPED CREAM

8.50

FALL SPICED RICE PUDDING

ARBORIO RICE, COCONUT MILK, ALMOND MILK, CINNAMON, TOASTED
COCONUT AND ALMOND, ORANGE ZEST

7.25

BEER AND CIDER

DRAFT

AYINGER BAVARIAN PILS [5.3%]	5	NEW BELGIUM ROTATING SOUR	8
EQUINOX SPACE GHOST IPA	6	LOCAL ROTATING DRAFT #1	MKT
HORSE AND DRAGON ROTATING	6	LOCAL ROTATING DRAFT #2	MKT

BOTTLES AND CANS

LIGHT AND QUAFFABLE

BUD LIGHT • LAGER [4.2%]	4	COORS BANQUET • LAGER [4.2%]	4
NEW BELGIUM OLD AGGIE • LAGER [4.7%]	4	STELLA ARTOIS • PALE LAGER, 330ML CAN [5%]	4
MODELO ESPECIAL • MEXICAN-STYLE LAGER [4.4%]	4	AYINGER • BAVARIAN PILSNER [5.3%]	5
NEW BELGIUM DAYBLAZER • LIGHT GOLDEN ALE [4.8%]	4	ODELL EASY STREET • WHEAT [4.6%]	5
DOGFISH HEAD SEAQUENCH • KÖLSCH, GOSE BLEND [4.9%]	5	NEW BELGIUM/PRIMUS MURAL • AGUA FRESCA CERVEZA [4%]	4

HOPPY AND FLAVORFUL

BEAR REPUBLIC RACER 5 • WEST COAST-STYLE IPA [7%]	6	ODELL INDIA PALE ALE • AMERICAN-STYLE IPA [7%]	5
NINKASI BREWING PRISMATIC • EAST COAST-STYLE IPA [5.9%]	7	BELL'S TWO HEARTED ALE • AMERICAN-STYLE IPA [7%]	7

A LITTLE BIT DARKER NOW

NEW BELGIUM FAT TIRE • AMBER ALE [5%]	5	ODELL 90 SHILLING • AMBER ALE [5.3%]	5
ORVAL • BELGIAN TRAPPIST DUBBEL ALE [6.2%]	11	DUVEL • BELGIAN STRONG GOLDEN ALE [8.5%]	10

A LOTTA BIT DARKER NOW

ROGUE HAZELNUT BROWN NECTAR • BROWN ALE [5.6%]	7	DESCHUTES BLACK BUTTE • PORTER [5.2%]	7
MAUI BREWING COCONUT HIWA • COCONUT PORTER [6%]	7	GUINNESS • STOUT, 14.9 OZ CAN [6%]	6

SOUR AND SOUR-ISH

FUNKWERKS TROPIC KING • IMPERIAL SAISON WITH MANGO [6.8%]	7	PETRUS AGED PALE • BELGIAN BARREL-AGED SOUR ALE [11.2%]	11
ODELL SIPPIN' PRETTY • SOUR ALE WITH GUAVA, 16 OZ CAN [4.5%]	8	DUCHESSE DE BOURGOGNE • FLANDERS RED SOUR ALE [6.2%]	13

CIDERS AND NON-ALCOHOLIC

MAGNERS • OFF-DRY APPLE CIDER, 375 mL [4.5%]	6	AVAL CIDRE ARTISANAL ROSÉ • FRENCH FARMHOUSE CIDER, 11.2 OZ [6%]	10
SAMUEL SMITH'S ORGANIC PERRY • ENGLISH DRY PEAR CIDER, 550 mL [5%]	9	ERDINGER WEISSBIER ALKOHOLFREI • NON-ALCOHOLIC HEFEWEIZEN [0.4%]	6

WINE

BUBBLES

MOSCATO D'ASTI, BRICCO RIELLE, PIEDMONT, ITALY	10/36
BRUT, PAUL CHEVALIER, VIN MOUSSEUX, FRANCE	8/30
ROSÉ, BOUVET-LADUBAY, LOIRE VALLEY, FRANCE	10/36
CHAMPAGNE, NICOLAS FEUILLATTE 'BRUT RESERVE', FRANCE SPLIT (187 ML BOTTLE)	15

WHITES

CHENIN BLANC, FLEUR DU CAP, STELLENBOSCH, SOUTH AFRICA	8/30
PINOT GRIS, COOPER HILL, WILLAMETTE VALLEY, OREGON	10/36
RIESLING, S.A. PRUM, DRY 'LUMINANCE', MOSEL, GERMANY	10/36
SAUVIGNON BLANC, LA PETITE PERRIÈRE, LOIRE VALLEY, FRANCE	9/32
CHARDONNAY, STOLLER FAMILY ESTATE, DUNDEE HILLS, OREGON	11/40
ROSÉ, SEASONAL ROTATING, SOMEWHERE ON EARTH	10/36

REDS

MALBEC, LES JAMELLES 'CÉPAGE RARE', LANGUEDOC, FRANCE	10/36
ITALIAN BLEND, PICCINI MEMORO ROSSO, TUSCANY, ITALY	8/30
PINOT NOIR, ANGELINE VINEYARDS, 'RISERVA' MENDOCINO COUNTY CA	11/40
NEBBIOLO, LUIGI VOGHERA, PIEDMONT, ITALY	12/44
CABERNET SAUVIGNON, ALTOCEDRO 'ANO CERO', MENDOZA, ARGENTINA	11/40
TEMPRANILLO, DEHESA LA GRANJA, CASTILLA Y LEÓN, SPAIN	11/40

WHAT TY'S DRINKING

PINOT GRIS - LUCIEN ALBRECHT - ALSACE, FRANCE
APRICOT, WHITE PEACH, YELLOW APPLE, WHITE FLOWERS
12/44



SOCIAL HOUR

OFFERED EVERY EVENING FROM 4-6 PM AND ALL EVENING TUESDAY

DRINK

WHISKEY SMASH

BOURBON, FRESH LEMON, MINT
SYRUP, FRESH MINT
• 5.75 •

SOCIAL'S G & T

SPRING 44 GIN, HOUSE-CRAFTED
TONIC SYRUP, SODA WATER
• 5.75 •

FALL FASHION

APPLE, CINNAMON, AND
VANILLA BEAN-INFUSED BOURBON,
BROWN SUGAR, BITTERS BLEND,
CARAMEL APPLE SLICE
• 7.75 •

FLEUR DU CAP

CHENIN BLANC
• 6 •

PAUL CHEVALIER

SPARKLING WINE
• 6 •

LAVENDER SOUR

VODKA, GINGER COGNAC,
HOUSE-CRAFTED LAVENDER-INFUSED
SOUR, FRESH LAVENDER
• 6.25 •

TRUST FROM A DISTANCE

PASSIONFRUIT LIQUEUR, BOURBON,
FRESH LEMON, PINEAPPLE,
HABANERO TINCTURE
• 7.50 •



TODDY BEAR

BOURBON, BÉNÉDICTINE, HONEY,
LEMON, HOT WATER
• 7.25 •

PICCINI MEMORO ROSSO

RED BLEND
• 6 •

AYINGER BAVARIAN PILS

PILSNER
• 4 •

EAT

BAVARIAN PRETZEL 5

ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD

OLIVES 3

SICILIAN CASTELVETRANO OLIVES

BLISTERED SHISHITO PEPPERS 5

JAPANESE MILD PEPPERS, OLIVE OIL, SEA SALT

SMOKED SALMON PÂTÉ 7

HONEY SMOKED SALMON, CAPERS, FRESH DILL, LEMON HERB TOAST

DEVEILED EGGS 5

CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO

CHARCUTERIE BOARD 9

JAMÓN SERRANO (IT), FEATURED CHEESE, WHOLE GRAIN MUSTARD, BREAD STICKS,
NUTS, PICKLED VEGETABLES

HALF SANDWICH 5

MARINATED, ROASTED BEETS, ARUGULA, PICKLED RED ONIONS, BLUE CHEESE,
HORSERADISH-DIJON, CIABATTA

TO-GO MENU

CONTINUE THE PARTY AT HOME WITH SOCIAL'S TO-GO BOTTLED COCKTAILS,
OR HAVE US MAKE YOU ANY CLASSIC OR MENU COCKTAIL IN A SINGLE-SERVING TO-GO CUP!

LAVENDER SOUR BOTTLE 26

VODKA, GINGER COGNAC,
HOUSE-CRAFTED
LAVENDER-INFUSED SOUR
• 4 SERVINGS AT A \$7 DISCOUNT

DOUBLE WINDSOR BOTTLE 35

BOURBON, PEAR COGNAC,
FRESH LEMON, HONEY,
SAIGON CINNAMON
• 4 SERVINGS AT AN \$8 DISCOUNT

SOCIAL MULE BOTTLE 27

VODKA, FRESH LIME,
PINEAPPLE, GINGER BEER
• 4 SERVINGS AT A \$7 DISCOUNT

WHISKEY SMASH BOTTLE 25

BOURBON, FRESH LEMON,
MINT SYRUP
• 4 SERVINGS AT A \$6 DISCOUNT

SOCIAL'S G&T BOTTLE 26

GIN, HOUSE-CRAFTED
TONIC SYRUP, SODA WATER
• 4 SERVINGS AT A \$7 DISCOUNT

TRUST FROM A DISTANCE BOTTLE 28

BOURBON, PASSIONFRUIT
LIQUEUR, FRESH LEMON,
PINEAPPLE, HABANERO
TINCTURE
• 4 SERVINGS AT A \$7 DISCOUNT



BLACK MANHATTAN BOTTLE 35

BOURBON, AMARO AVERNA,
ANGOSTURA BITTERS,
ORANGE BITTERS
• 4 SERVINGS AT AN \$8 DISCOUNT

FLOWER POWER BOTTLE 34

VODKA, ELDERFLOWER
LIQUEUR, CHAREAU ALOE
LIQUEUR, DRY VERMOUTH,
ROSE WATER
• 4 SERVINGS AT AN \$8 DISCOUNT

LA BICYCLETTE BOTTLE 32

GIN, ELDERFLOWER
LIQUEUR, LILLET BLANC,
APPLE BITTERS
• 4 SERVINGS AT A \$7 DISCOUNT

OLD FASHIONED BOTTLE 36

100-PROOF RYE WHISKEY,
DEMERARA SYRUP,
ANGOSTURA BITTERS,
ORANGE BITTERS
• 5 SERVINGS AT A \$9 DISCOUNT

DON'T SEE YOUR FAVORITE COCKTAIL ON THE LIST? NOT ALL COCKTAILS WORK IN A BOTTLE
BUT ASK US AND WE'LL MAKE IT FOR YOU IF WE CAN.

PLEASE NOTE: WE ARE REQUIRED TO SELL YOU AT LEAST ONE FOOD ITEM IN ORDER TO SELL
YOU ALCOHOL TO-GO.

SOCIAL IS LOCAL

THANKS FOR BEING HERE TONIGHT FOR THE PARTY WE'RE THROWING.
WE WOULD LOVE TO INTRODUCE YOU TO SOME OF OUR FRIENDS!

LOCAL BUSINESSES WE LOVE: OUR SUPPLIERS

WE SOURCE MANY OF THE HIGH-QUALITY NON-ALCOHOLIC PRODUCTS
WE USE IN THIS BAR FROM THESE OUTSTANDING LOCAL MERCHANTS.

HAPPY LUCKY'S TEAHOUSE

TEA, INCLUDING OUR CUSTOM-BLENDED PEACH
EARL GREY TEA IN THE OLD STOGIE

KILWINS

CARAMEL AND OTHER CONFECTIONS

LAMBSPUN OF COLORADO

RAW WOOL FOR WOOLLY MAMMOTH GARNISH

SAVORY SPICE SHOP

HIGH QUALITY LAVENDER, JUNIPER, SPICES,
ESSENTIAL OILS, ORGANIC EXTRACTS, ETC.

HARBINGER COFFEE

LOCALLY ROASTED COFFEE BEANS

OLD TOWN SPICE SHOP

BITTERING AGENTS FOR HOUSE-MADE TONIC,
SYRUPS, AND BITTERS

LOCAL BUSINESSES WE LOVE: EATERIES

OUR SISTER RESTAURANTS AND OTHER EXCELLENT DINING OPTIONS

UNION

SODA FOUNTAIN AND ELEVATED DINER FOOD,
PLUS THE BEST PATIO DOWNTOWN

RARE ITALIAN

SCRATCH KITCHEN, HOUSE-MADE PASTA,
DRY-AGED STEAKS, AND AN AMAZING STAFF

THE EMPORIUM

MODERN FRENCH FARE IN A WARM AND ELEGANT
SPACE AT THE ELIZABETH HOTEL

THE MELTING POT

GOURMET CHEESE FONDUE, SALADS, ENTRÉE
FONDUES, AND DECADENT CHOCOLATE FONDUES

RODIZIO GRILL

BRAZILIAN-STYLE GRILL WITH A GREAT SALAD
BAR AND UNLIMITED ROTATION OF MEATS

LITTLE

SMALL, 40-SEAT NEIGHBORHOOD EATERY WITH
A SEASONAL MENU AND AN INCREDIBLE STAFF

LOCAL BUSINESSES WE LOVE: OTHER BARS

WE'RE SO GLAD YOU'VE JOINED US! BUT IF YOUR NIGHT ISN'T OVER YET,
HERE ARE SOME GREAT PLACES FREQUENTED BY OUR STAFF.

THE WHISK(E)Y

THIRD-LARGEST WHISKEY SELECTION IN THE US
AND A KNOWLEDGEABLE STAFF

ELLIOT'S MARTINI BAR

CLASSIC MARTINI BAR WITH A FUN VIBE

THE FORGE PUBLIC HOUSE

INTIMATE PUB WITH A GREAT LOCAL AND
INTERNATIONAL BEER SELECTION

SUNSET LOUNGE / THE MAGIC RAT

ROOFTOP COCKTAIL LOUNGE AND INTIMATE LIVE
MUSIC SPACE AT THE ELIZABETH HOTEL

LUCKY JOE'S

IRISH PUB OPEN UNTIL 2:00 AM

COOPERSMITH'S

BILLIARDS, PIZZA, HOUSE-BREWED BEER, AND A
GREAT SPACE FOR PRIVATE EVENTS

