

ROOFTOP PATIO & BAR

## HAPPY HOUR 4-6 PM DAILY

## HOUSE SIGNATURE MIXED DRINKS 7

SUMMER SANGRIA

red wine, cherry-infused brandy, orange, blood orange Pellegrino

JACK RABBIT

tequila, carrot juice, basil, blood orange liqueur, lime, ginger beer

GINGER RUSH

peach-infused bourbon, orange-honey syrup, ginger liqueur, lemon, orange bitters

POUDRE RIVER PUNCH

rum, coconut, blood orange, blackberry, pomegranate

WINE BY THE GLASS 6

red, white, sparkling

WELL DRINKS 6

CLASSIC WELL COCKTAILS 8

COLORADO BEER - BOTTLES AND CANS 3.5

Odell, 90 Shilling, Amber Ale

New Belguim, Fat Tire, Amber Ale

New Belgium, Fat Tire White

Upslope, Kolsch

Avery, Go Play IPA

Coors Light, Lager



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HAPPY HOUR BITES

CHILLED SUMMER SOUP OF THE DAY 6

chef's daily inspiration

MELON CUCUMBER SALAD 8

pickled onion, avocado, cotija, Marcona almonds, crispy prosciutto, lemon vinaigrette

HOUSE SMOKED SALMON MOUSSE 9

chive cream, fried caper, red onion, preserved lemon, grilled baguette

HUMMUS & VEGGIES 6

seasonal vegetables, pine nuts

CHARCUTERIE\* 8

cured meats, cheeses, fruit, pickled vegetables, nuts, grilled baguette

MUSSELS 8

tomato pancetta broth, grilled baguette

HAND-CUT FRIES 5

truffle or plain

CHICKEN WINGS 6 FOR 6

choice of house sweet BBQ, buffalo with blue cheese dip, or teriyaki

HAPPY HOUR BURGER\* 12

swiss, bacon, arugula, beefsteak tomato, truffle aioli, house brioche bun

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.