

HAPPY HOUR SNACKS

(at the bar, Tues - Sat, 4-6)

BACON WRAPPED DATES 8
marcona almond, chèvre mousse (3)

SHRIMP COCKTAIL 8
G&B cocktail sauce, lemon, 3 jumbo shrimp

TRUFFLE TOTS 6
4 housemade truffle tater tots, truffle oil,
garlic aioli

BISON CARPACCIO 12
pepper crusted bison tenderloin, Manchego, capers,
balsamic glaze, lemon oil, arugula, baguette

CHARCUTERIE PLATE 10
chef's selection of salami and cheese, dried fruit,
marcona almonds, crackers

HOUSEMADE WAGYU JERKY & CHIPS 10
wagyu beef from Little Cranberry Ranch,
yukon gold potato chips

— STEAK + WINE + WHISKEY —

HAPPY HOUR DRINKS

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DIRTY MARTINI 5
dry vermouth, olive juice, queen olives

BUFFALO TRACE OLD FASHIONED 10
simple, bitters, Luxardo cherry, orange

ROTATING WINE 10

BEER ON TAP 5
Horse & Dragon Seasonal
New Belgium Old Aggie Lager
New Belgium 1554 Dark Ale
Odell American IPA
Zwei Seasonal
Timnath Beerwerks Blood Orange Pale Ale
Weldwerks, Juicy Bits American IPA
Breckenridge Avalanche Amber
Michelob Ultra Lager
Athletic Brewing Run Wild IPA N/A
Rotating Tap

— STEAK + WINE + WHISKEY —