

## HAIR OF THE DOG

**WE WERE ON A BREAK** .....\$15  
*peach pecan whiskey, ginger liqueur,  
orange, lemon, vitamin c bitters*

**LET'S GO GO** .....\$16  
*vodka, epsresso, coffee liqueur, bitters,  
vanilla*

**THYME TO HEAL** .....\$15  
*rosemary & thyme infused tequila,  
housemade bloody mary mix*

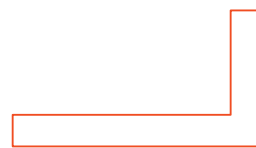
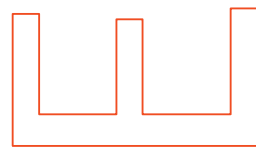
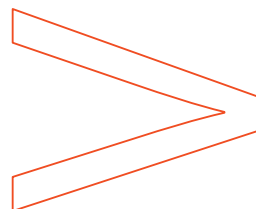
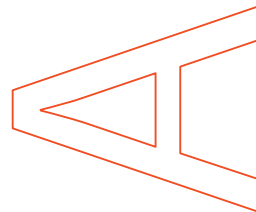
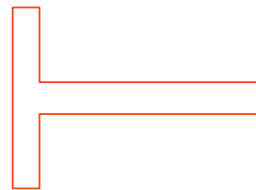
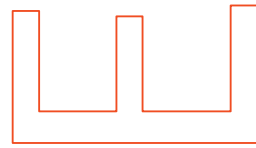
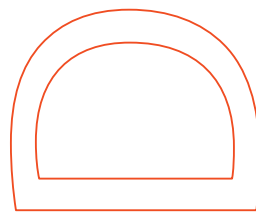
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## DESSERT

**RASPBERRY POPSICLE** ..... \$9

**MILK CHOCOLATE HAZELNUT POPSICLE** . \$9

**FRUIT PALETA** ..... \$9



## ELEVATED ROOFTOP HOURS

THURS - SUN | 11 AM TO 10 PM  
MON - WED | 2 PM TO 10 PM

## COCKTAILS

- SATURDAY DETENTION** .....\$16  
*pineapple-jalapeno tequila, lime, bitters, club*
- BEAR NECESSITIES** .....\$16  
*spiced rum, campari, honey, guava puree, lime*
- JUST KEEP SWIMMING** .....\$15  
*wheatley vodka, apricot liqueur, orgeat, blue curacao, lemon*
- DESTINY'S OTHER CHILD**.....\$15  
*gin, lychee puree, lime, white tea, mint syrup*
- WOOGITY WOOGITY** .....\$16  
*plantation pineapple rum, banana liqueur, coconut puree, orange*
- THE BURN BOOK**.....\$16  
*altos tequila, ginger liqueur, cantaloupe juice, lemon, mezcal bitters*
- POP & LOCKE** .....\$16  
*rose & orange liqueur, sparkling wine, house-made popsicle*
- add overproof rum float to any cocktail \$4*



## BELVEDERE ORGANIC INFUSION SPRITZ

- CHOOSE YOUR BELVEDERE** .....\$16  
*pear-ginger/ lemon-basil / blackberry-lemongrass  
garnished with soda and citrus*



## WINE

- WHISPERING ANGEL** .....\$18  
*Rose | France*
- ALLAN SCOTT**.....\$14  
*Sauvignon Blanc | New Zealand*
- FILIUS** .....\$16  
*Chardonnay | Australia*
- ERATH REPLESEDENT** .....\$16  
*Pinot Noir | Oregon*
- VEUVE CLICQUOT**.....\$24  
*Champagne | France*
- MCBRIDE SISTERS** .....\$16  
*red blend sparkling wine*
- MCBRIDE SISTERS** .....\$14  
*fresh white*

## LET'S GET CANNED

- COORS LIGHT** .....\$6  
*tap the rockies*
- SKA TROPICAL HAZY IPA** .....\$8  
*pineapple papaya*
- PRINCESS YUM YUM** .....\$8  
*raspberry kolsch*
- OFF STEM** .....\$7  
*chipotle guava cider*
- VENGA**.....\$8  
*mexican lager*
- HIGH NOON** .....\$8  
*rotating flavors*



## SALADS & SMALL PLATES

- MELON SALAD**.....\$13  
*feta, mint, fresno chili, lime*
- FARMERS GREENS** .....\$12  
*grilled and marinated zucchini, almond, goat cheese, sherry vinaigrette*
- \*TUNA TARTARE**.....\$17  
*cucumber, pickled mustard seed, dill vinegar, potato chips*
- \*SHRIMP CEVICHE**.....\$17  
*pineapple, grilled peppers and onions, cilantro, chips*
- \*ADULT LUNCHABLE** .....\$19  
*local charcuterie and cheese, fresh berries, crackers*
- CHIPS 'N'DIP**.....\$10  
*grilled scallion dip or guacamole, house-made chips*



## SUBSTANTIALS

- CHICKEN SKEWERS** .....\$19  
*bell pepper, eggplant, vincotto glaze, served on a bed of farmers greens*
- \*LJ SMASH BURGER**.....\$18  
*griddled onion, smoked cheddar, burger sauce, b&b pickles*
- DENVER DOG** .....\$13  
*river bear all beef hot dog, green chili salsa, pickled jalapeno, sour cream*

*\*Some items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*