

HOTEL COLORADO
RESTAURANT & BAR



**SIGNATURE
COCKTAILS**

DEFIANCE MANHATTAN

Bulleit Rye, Carpano Antica Formula, Bitters, Chilled, Served Up with Bordeaux Cherry.

DOC'S OLD FASHIONED

Woodford Reserve, Orange Bitters, Simple Syrup, On the Rocks with Orange Peel & Bordeaux Cherry.

**TAFT'S PRESIDENTIAL
MARGARITA**

Olmeca Altos Silver Tequila, Grand Marnier, Fresh Lime, Orange, Simple Syrup, Shaken, Served Over Ice with Salted Rim.

CAPONE'S CORPSE REVIVER

Bombay Sapphire, Cointreau, Lillet, Fresh Lemon, Simple Syrup, Absinthe Spritz, Served Up with a Twist.

MOLLY'S COSMO

Absolut Elyx Vodka, Cointreau, Chambord, Cranberry, Fresh Lime, Shaken & Served Over Ice.

COLORADO BULLDOG

Woody Creek Vodka, Kahlua & Cream with a Splash of Coke, Served Tall.

VINTAGE SIDECAR

Martell V.S. Cognac, Cointreau, Fresh Lemon, Simple Syrup, Shaken, Served Up with Orange Peel.

PENELOPE'S PALOMA

Olmeca Altos Silver Tequila, Pama, Grapefruit, Soda & Lime, Served Over Ice.

YAMPAH SPRING ELYXIR

Absolut Elyx Vodka, St-Germain, Fresh Lemon, Simple Syrup & Soda.

**WINE BY
THE GLASS**

HOUSE

STONE CELLARS CHARDONNAY & CABERNET SAUVIGNON

SPARKLING

NEPOLEON BRUT-SPLIT
CHANDON BRUT-SPLIT

WHITE

CHARDONNAY, STERLING
CHARDONNAY, FOLIE A DEUX
MOSCATO, MEZZACORONA
PINOT GRIGIO, STERLING
SAUVIGNON BLANC,
BRANCOTT ESTATES
BELLERUCHE ROSE, M. CHAPOUTIER

RED

PINOT NOIR, A BY ACACIA
MERLOT, STERLING
MALBEC, GRAFFIGNA
CABERNET SAUVIGNON,
STERLING

**BEER BY
THE BOTTLE**

DOMESTIC

BUDWEISER
BUD LIGHT
COORS BANQUET
COORS LIGHT
MICHELOB ULTRA
ODELL'S 90 SCHILLING
ODELL'S IPA
BLUE MOON
ANGRY ORCHARD CIDER

IMPORTED

CORONA
MODELO ESPECIAL
STELLA ARTOIS
NEW CASTLE BROWN ALE
GUINNESS
BECK'S N.A.