

TABERNASH, CO.

HECK'S

TAVERN

MENUS

Click the menu link below to be taken to that menu.

Breakfast

Lunch & Dinner

After Dinner Menu

Kids' Menu

Drink Menu

Wine List

Spirit List

Hours of Operation

Breakfast: 7:30 AM–10:30 AM | Lunch: 11 AM–5 PM | Dinner: 5 PM–9PM

Bar Open 11 AM–10 PM

Ext. 613 from your room or (970) 726-7013

Our Local Partners

Devil's Thumb Ranch Beef | Tabernash, CO

Sisu Family Farms | Granby, CO

Buckner Family Ranch | Longmont, CO

Bee Squared Apiaries | Berthoud, CO

Jumping Good Goat Dairy | Buena Vista, CO

Bovine & Swine | Jackson Hole, WY

MouCo Cheese Company | Fort Collins, CO

** \$5 service charge will be added to all take-out orders from Heck's | Menu options and pricing subject to change*

*Your bill includes a 3% service fee that goes directly to staff.
20% Service gratuity applied to parties of 7 or more | Split plate fee \$8 | All prices are subject to state and local taxes*

BREAKFAST

Entrées



Two Farm Fresh Eggs Your Way* *V DF* | \$18
Sunny Side Up, Over Easy, Over Medium, Over Hard, or Poached
Breakfast Potatoes & Choice of Toast

Wagyu Chicken Fried Steak Benedict* | \$30
Hand-Cut & Breaded Devil's Thumb Ranch Wagyu
Biscuit, Sausage Gravy, Two Eggs, Potatoes

Kendra's Garden Veggie Skillet* *V* | \$25
Local Mushrooms, Red Onions, Bell Peppers, Tomatoes
Spinach, Feta

Little Sawmill Skillet* | \$22
Bacon, Tomato, Smoked Gouda Cheese, Potatoes
Caramelized Onions, Two Eggs Your Way, Green Onions

Broken Barn Potato Huevos Skillet* | \$24
Devil's Thumb Ranch Wagyu Chili, Potatoes, Two Eggs Your Way
Cheddar Cheese, Sour Cream, Jalapeños

Nana Yager's Buttermilk Pancakes *V* | One \$10 | Three \$26
Fresh Berries & Warm Maple Syrup

Cabin Creek French Toast *V* | One \$13 | Two \$24
Challa Bread, Cinnamon, Fresh Berries, Warm Maple Syrup

Omelets & Scrambles

Available as scramble or omelet; served with potatoes and choice of toast.
Substitute egg whites or a biscuit-\$2 | Substitute fruit-\$3



Denver Omelet* *GF* | \$24
Onions, Bell Peppers, Applewood Smoked Ham, Cheddar Cheese

Punishment Hill* *GF* | \$26
Smoked Chicken, Local Mushrooms, Caramelized Onions, Feta

Ram's Curl* *GF* | \$23
Bacon, Cheddar Cheese

Little Cabin* *V GF* | \$22
Tomatoes, Mushrooms, Spinach

Double Pole* *GF* | \$24
Spinach, Mushrooms, Sausage, Swiss Cheese

Red Quill* *GF* | \$23
Bacon, Ham, Sausage, Smoked Gouda

Build Your Own Omelet* *GF* Choose up to Four Ingredients | \$28
Bacon, Ham, Sausage, Onions, Bell Peppers, Tomatoes, Mushrooms, Spinach, Cheddar Cheese, Swiss Cheese, Smoked Gouda Cheese
Each Additional Ingredient-\$2 Add Avocado-Market Price

Selections From Molly's Meadow



Cinnamon Vanilla Oatmeal *VG GF* | \$12
Dried Fruit, Brown Sugar, Sweet Cream

Yogurt & Berries *V* | \$16
Vanilla Greek Yogurt, Honey Oat Granola

Smoked Salmon & Bagel | \$20
Spinach, Tomatoes, Red Onions, Capers, Lemon, Cream Cheese

Sides

Wagyu Bacon, Applewood Smoked Bacon, Sisu Farms Sausage, or Ham* *GF* | \$10
Biscuits & Sausage Gravy | One \$8 | Two \$15

Potatoes *VG* | \$6

Cup of Gravy | \$3

Toast *V* | \$3

Seasonal Fruit & Berries *VG GF* | \$8

Bagel & Cream Cheese *V* | \$8

Chef de Cuisine - Maggie Ruff

V - Vegetarian | VG - Vegan | GF - Gluten-Free | DF - Dairy-Free | Most Dishes Can Be Altered to Accommodate Allergies
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LUNCH & DINNER

Starters

Local Charcuterie & Artisanal Cheese Board for Two | \$30
Colorado Honeycomb, House Pickles, Nuts, Preserves, Grilled Ciabatta

Southwest Wagyu Quesadilla | \$23
*Cheddar Cheese, Black Beans, Onion, Salsa Verde
Jalapeño, Cotija*

Blackened Wagyu Tips & Dip *GF* | \$28
*Blackened Wagyu Beef Tips, Blue Cheese Dip, Scallion Gremolata
Grilled Ciabatta, Petit Frisee Salad with Pear-Dijon Vinaigrette*

Burrata with Figs & Prosciutto | \$24
Fresh Figs, Prosciutto, Walnuts, Pomegranate Ginger Honey Syrup

White Bean Hummus *VG* | \$20
*Marinated Artichoke, Spiced Seed Oil, Grilled Pita
House made Chips, Crudit *

Wagyu Meatball Sliders | \$22
*Tomato Gravy, Provolone, Arugula, Black Pepper Aioli
Brioche, Sweet Potato Fries*

Soups & Salads

From The Cauldron | \$10/12
Daily Soup Selection from the Chef

Devil's Thumb Ranch Wagyu Chili | \$12/18
*Wagyu Beef, Jalape os, Cheddar Jack Cheeses
Sour Cream, Cornbread*

Fraser Valley Wedge Salad *GF* | \$18
*Smoked Blue Cheese, Bacon, Red Onion, Heirloom Baby Tomatoes
House Ranch Dressing*

Roasted Winter Squash Salad *V GF* | \$20
*Fris e, Smoked Blue Cheese, Toasted Walnuts, Pomegranate Arils Pear
Dijon Vinaigrette*

Winter Citrus Salad *VG GF* | \$19
*Baby Spinach, Sweet Orange, Grapefruit, Lemon Candied Pistachio
Cranberries, Pickled Red Onion, Pineapple Sage Vinaigrette*

Lemon Caesar | \$18
*Baby Romaine, Rustic Croutons, Shaved Parmesan
Heirloom Baby Tomatoes, Lemon Caesar Dressing*

Roasted Beet Panzanella Salad | \$19
*Arugula, Fennel, Crusty Ciabatta, Toasted Goat Cheese with Herbes de
Provence and Orange Oil, Aged Balsamic, Praline Pecans*

Add to any Salad: Grilled Chicken Breast \$8 | Grilled Shrimp \$9 | Cut of the Day \$13 | Salmon \$18*

Entr e

Devil's Thumb Ranch Wagyu Cheeseburger* | \$27
*Cheddar Cheese, Lettuce, Tomato, Red Onion, House Pickles, Brioche Bun
Add Wagyu Beef Bacon, Mushroom, or Avocado | Market price applies
Substitute Beyond Meat Patty for an additional \$2*

Devil's Thumb Ranch Patty Melt | \$28
Cheddar, Swiss, Louie Sauce, Caramelized Onion, Marbled Rye

Devil's Thumb Ranch Wagyu Tacos *GF* | \$26
*Chipotle Crema, Spanish Onion, Micro Cilantro, Cotija
Roasted Jalape o, Guacamole*

Vegan Fig & Pork Sandwich *VG* | \$28
*Creamy Fig Spread, Arugula, Caramelized Onions
Sweet Spices, Grilled Ciabatt*

Elk Medallions au Poivre *GF* | \$65
*Yukon Gold Mashed Potatoes, Pan Roasted Garlic Carrots,
Caramelized Shallot, Brandy, Peppercorn Demi-Glace
Horse Radish Chantilly*

Wagyu Meatloaf | \$39
*Devil's Thumb Ranch Wagyu, Andouille, Tomato Gravy
Mashed Potatoes, Garlic Green Beans*

Nana Yager's Sunday Pot Roast | \$46
*Braised Wagyu Beef, Mashed Potatoes, Roasted Pearl Onion, Carrots
Peas, Buttermilk Biscuit Streusel*

Grilled Faroe Island Salmon with Miso Butter | \$48
Creamy Orzo, Crispy Kale, Lemon Olive Oil

Rainbow Trout Amandine *GF* | \$40
*Roasted Winter Squash, Shallot, Roasted Garlic, White Wine
Almonds, Grilled Lemon*

Poulet au Riesling *GF* | \$56
*Joyce Farms Poulet Rouge, Yukon Gold Mashed Potatoes
Local Mushrooms with Pork Lardons, Caramelized Shallot
Cr me Fraiche, Riesling Pan Sauce*

Braised Bison Short Rib | \$58
*Sweet Potato Puree, Miso Braised Mushrooms & Leeks
Pecan Gremolata*

Spiced Pork Chop Confit *GF DF* | \$58
*12-oz Bone in Pork Chop, Smoked Rice, Crispy Brussels Sprouts,
Spiced Apple Cider Vinegar Gastrique*

Mushroom Pot Pie *V* | \$38
*Roasted Pearl Onion, Peas, Carrots, Brandy, Tarragon
White Truffle Oil, Puff Pastry*

**Gnocchi with Sundried Tomato & Lentil
Ragu alla Bolognese** *VG GF* | \$34
*Potato Gnocchi, Sundried Tomatoes, Red Lentils, Fable Pulled Meaty
Mushroom, Vegan Parmesan, Micro Basil Salad*

Sides

Roasted Potatoes, Garlic, Rosemary, Parmesan *V GF* | \$12

Roasted Garlic Mac 'n' Cheese, Toasted Shallot Panko | \$14

*Brussels Sprouts & Roasted Squash Shallot, Bacon, Toasted Pepitas,
Maple Dijon Vinaigrette* *GF DF* | \$15

Green Beans & Mushrooms, Toasted Almonds, Thyme, Garlic *VG* | \$15

Honey Glazed Carrots, Chamomile, Herbes de Provence, Local Honey *V* | \$18

Yukon Gold Mashed Potatoes, Cream, Butter, Chives *V* | \$12

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AFTER DINNER *Menu*

Desserts

Elevated S'mores | \$20 for 2, \$40 for 4
*Domestic Dark & White Chocolates, Gourmet Marshmallows
Fruits, Assorted Cookies, Peanut Butter*

Spiced Pear Tart *v* | \$14
*Poached Pears, Frangipane
Spiced Caramel, Candied Pecans*

Mini Apple Pie Bundt Cake *v* | \$13
Cinnamon Cake, Apple Filling, Vanilla Glaze

S'mores Bread Pudding *v* | \$13
*Chocolate Croissant Bread Pudding
Toasted Marshmallows, Vanilla Anglaise*

Cherry Matcha Brownie *VG GF* | \$12
*Gluten Free & Vegan Brownie
Cherry Compote, Matcha Sauce*

Dessert Wine

Blandy's Madeira 1988 | \$60

Blandy's Madeira 1976 | \$65

Blandy's Madeira 1975 | \$75

Blandy's Madeira Bual 1976 | \$75

Blandy's Madeira Sercial 1968 | \$65

Blandy's Madeira Terrantez 1976 | \$75

Broadbent Madeira Reserve 5 Year | \$13

**Hartley & Gibson's
Sherry Pedro Ximenez** | \$15

Taylor Fladgate Vintage Porto 2003 | \$30

Taylor Fladgate Vintage Porto 1985 | \$45

Taylor Fladgate Vintage Porto 1994 | \$65

Clos Haut-Peyraguey, Sauternes, 2016 | \$20

**Bodegas Toro Albala
Pedro Ximenez, 1999** | \$20

**Quinta De La Rosa
Late Bottled Vintage Port, 2018** | \$18

Borgogno, Chinato Barolo, NV | \$16

**Chateau D'Orignac
Pineau De Charentes, NV** | \$15

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AFTER DINNER *Menu*

Digestifs

- Amaro Averna | \$15
Amaro Nonino | \$15
Bailey's | \$13
Carpano Antica Vermouth | \$14
Chambord | \$14
Cointreau | \$15
Crème de Violette | \$14
Drambuie | \$14
Evangeline's Praline Pecan | \$13
Five Farms Irish Cream | \$14
Gran Marnier | \$15
Green Chartreuse | \$17
John D Taylor's Velvet Falernum | \$12
Kahlua | \$13
Luxardo | \$15
Marolo Mosacato Grappa | \$15
Meletti Sambuca | \$13
Mr. Black | \$14
Nux Alpina Walnut | \$15
Ramazzotti Sambuca | \$15
Romana Black Sambuca | \$17
Telluride Distilling Peppermint Schnapps | \$15
Vya Vemouth | \$13
Yellow Chartreuse | \$17
Zirbenz Stone Pine Liqueur | \$16

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KIDS' MENU

ALL DAY

Heck's Specialties (Choose One) | \$16

*Each Served With Choice of Fries, Fruit, or Salad
Choice of Ice Cream Sandwich or House-Baked Cookie for Dessert*

Crispy Chicken Tenders

Grilled Cheese

Cheddar Cheese on Texas Toast

Peanut Butter & Jelly Sandwich

Grape Preserves, Challa Bread

Devil's Thumb Ranch Wagyu Burger with Cheese*

Cheddar Cheese

Kids' Mac & Cheese

Cheddar Classic Sauce

BEVERAGES

Choice of Milk, Assorted Juices, or Assorted Sodas

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DRINK MENU

BEER



On Tap | \$8

All Good Amber | 6% | Bull & Bush Brewing

BruBrew IPA | 7.65% | Hideaway Park Brewery

Coors Banquet | 5% | Coors Brewing

Fat Tire | 5.2% | New Belgium Brewing

Milk Stout Nitro | 6% | Left Hand Brewing

Modelo Especial | 4.4% | Grupo Modelo

Upslope Citra Pale Ale | 5.8% | Upslope Brewing Company

Snowmelt Seltzer | 5% | Upslope Brewing Company

Stella Artois | 5% | Anheuser-Busch Brewing

Telluride Pilsner | 5.2% | Telluride Brewing

Voodoo Ranger 'Juicy Haze' IPA | 7.5% | New Belgium Brewing

White Rascal | 5.6% | Avery Brewing

Bottle/Can | \$7

Cider | 6.8% ABV | Stem Ciders

Mountain Time Lager | 4.4% ABV | New Belgium Brewing

Modelo Especial | 4.4% ABV | Grupo Modelo

Athletic Lite | NA | Athletic Brewing Company

Athletic Hazy IPA | NA | Athletic Brewing Company

SPECIALTY COCKTAILS



\$17

Cowgirl

*Colorado Vodka Company, Fresh Lime Nectar, Raspberry Puree
St. Germain, Topped with Sparkling Rosé*

Wagon Wheel

*Empress 1908 Gin, Lemon Juice, Lillet Rosé, Apple Bitters
Egg White*

Branding Iron

*291 Whiskey, Grapefruit Liqueur, Fresh Lime Nectar
Maraschino Cherry Liqueur*

El Charro

*Arette Blanco, Fresh Lime Nectar, Orange Liqueur
Tajin Spiced Rim*

The Old Palisade

Buffalo Trace, Demerara Syrup, Peach, Angostura bitters

Barrel Race

*Sazerac Rye, Carpano Antica Sweet Vermouth
Angostura Bitters*

Ranch Creek Mule

Bacardi Gold, Chinola Passion Fruit, Lillet Servir Très Frais, Lime Juice, Ginger Beer

ZERO-PROOF



\$7

Alpenglow

*Chamomile Tea Concentrate, Fresh Lavender Nectar
Lemon Juice, Topped with Soda*

Ranch-ade

*Kiwi, Watermelon, Blueberry, Strawberry, Blackberry
or Raspberry Flavored Lemonade*

Mountain Breeze

*Kiwi, Watermelon, Blueberry, Strawberry, Blackberry
or Raspberry Flavored Seltzer Water*

Hibiscus Mule

*Hibiscus Tea Concentrate, Ginger Beer
Lime Juice*

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WINE LIST

WINES | BY THE GLASS

SPARKLING

- Gruet | *Brut Sparkling* | New Mexico | \$14/52
- Taittinger Brut La Francaise | *Champagne* | Reims, France | \$27/108
- Bisot 'Jeio' | *Brut Prosecco* | Veneto, Italy | \$16/64
- Bisot 'Jeio' | *Brut Prosecco Rosé* | Veneto, Italy | \$16/64

WHITE & ROSÉ

- Sager & Verdier | *Sauvignon Blanc* | Sancerre, France | \$22/88
- Craggy Range | *Sauvignon Blanc* | New Zealand | \$15/60
- Nals Margreid Punggl | *Pinot Grigio* | Alto Adige, Italy | \$16/64
- Villa Antinori | *Toscana Bianco* | Tuscany, Italy | \$15/60
- Eva Fricke | *Riesling* | Rheingau, Germany | \$24/96
- Domaine Louis Moreau | *Chardonnay* | Chablis, France | \$20/80
- Justin Girardin | *Chardonnay* | Côte d'Or, France | \$19/76
- Diatom Q | *Chardonnay* | Santa Barbara, California | \$18/72
- Entourage | *Grenache, Cinsault* | Cotes de Provence, France | \$17/65

RED

- Ken Wright Cellars | *Pinot Noir* | Willamette Valley, Oregon | \$20/80
- Brewer-Clifton | *Pinot Noir* | Sta. Rita Hills, California | \$25/100
- Villa Antinori | *Toscana Rosso* | Tuscany, Italy | \$17/68
- Brancaia Tre | *Toscana Rosso* | Tuscany, Italy | \$15/60
- Emmolo | *Merlot* | Napa Valley, California | \$18/72
- DAOU Family Estates 'Pessimist' | *Red Blend* | Paso Robles, California | \$16/64
- Clos de Napa | *Cabernet Sauvignon* | Rutherford, Napa, California | \$25/100
- True Grit | *Cabernet Sauvignon* | Mendocino County, California | \$18/72
- Loscano Vineyards Grand Reserve | *Malbec* | Mendoza, Argentina | \$16/64

WINE LIST

WINES | BY THE BOTTLE



BUBBLES

- NV | Mercat | *Brut Cava* | Barcelona, Spain | \$60
- 2020 | Raventos i Blanc ‘Blanc de Blancs’ | *Xarel-lo, Macabeu, Parellada* | Cava, Spain | \$70
- NV | Billecart-Salmon | *Brut Champagne* | Champagne, France | \$125
- NV | Laurent-Perrier La Cuvee | *Brut Champagne* | Champagne, France | \$170
- NV | Moet & Chandon Imperial | *Brut Champagne* | Champagne, France | \$150
- NV | Veuve Clicquot Brut ‘Yellow Label’ | *Champagne* | Champagne, France | \$165
- NV | Perrier-Jouet Blanc de Blancs Brut | *Champagne* | Champagne, France | \$280
- 2012 | Dom Perignon Vintage | *Champagne* | Champagne, France | \$550
- NV | Jansz Brut Rose | *Method Tasmanoise* | Tasmania, Australia | \$96
- 2020 | Schramsberg | *Brut Rose* | Calistoga, CA | \$135
- NV | Veuve Clicquot Rose | *Rose Champagne* | Champagne, France | \$160
- NV | Laurent-Perrier La Cuvee Rose Brut | *Rose Champagne* | Champagne, France | \$210
- NV | Moet & Chandon Brut Rose Imperial | *Rose Champagne* | Champagne, France | \$117
- 2013 | Perrier-Jouet “Belle Epoque” | *Rose Champagne* | Champagne, France | \$625

WHITE & ROSÉ

- 2012 | Bodegas La Cana “Navia” | *Albarino* | Rias Baixas, Spain | \$80
- 2022 | Eva Fricke ‘Kiedrich’ | *Riesling* | Rheingau, Germany | \$125
- 2023 | Rochioli | *Sauvignon Blanc* | Russian River Valley, CA | \$130
- 2020 | Pascal Jolivet | *Sancerre* | Loire Valley, France | \$145
- 2024 | Inama Vin ‘ Soave Classico’ | *Garganega* | San Bonifacio, Italy | \$55
- 2023 | Stags’ Leap | *Viognier* | Napa Valley, CA | \$95
- 2022 | Miner Family | *Viognier* | Paso Robles, CA | \$85
- 2023 | Kendall-Jackson | *Chardonnay* | Santa Rosa, CA | \$55
- 2023 | Brewer-Clifton | *Chardonnay* | St. Rita Hills, CA | \$90
- 2020 | Stags’ Leap ‘Hands of Time’ | *Chardonnay* | Napa Valley, CA | \$113
- 2022 | DAOU Family Estates Reserve | *Chardonnay* | Paso Robles, CA | \$150
- 2016 | Pence | *Chardonnay* | Santa Barbera, CA | \$90
- 2018 | Hill Family Estate | *Chardonnay* | Napa Valley, CA | \$145
- 2012 | Hill Family Estate | *Chardonnay* | Napa Valley, CA | \$200
- 2016 | Hahn Estate | *Chardonnay* | Saint Lucia Highlands, CA | \$65
- 2023 | Post & Beam | *Chardonnay* | Carneros, CA | \$100
- 2022 | DAOU Reserve, Willow Creek District | *Chardonnay* | Paso Robles, CA | \$195
- 2017 | Jean Pascal | *Chardonnay* | Puligny-Montrachet, Burgundy, France | \$180
- 2018 | Fernand & Laurent | Chassagne-Montrachet 1er Cru, ‘Les Grandes Ruchottes’
Chardonnay | Cote de Beaune, Burgundy, France | \$265
- 2023 | DAOU Discovery Rose | *Grenache* | Paso Robles, CA | \$55
- 2017 | Yangarra | *Roussane* | McLaren Vale, Australia | \$165

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WINE LIST

WINES | BY THE BOTTLE



RED

- 2020 | County Line | *Pinot Noir* | Sonoma County, CA | \$125
- 2022 | Mary Edwards | *Pinot Noir* | Russian River Valley, CA | \$225
- 2022 | Campo Viejo | *Tempranillo* | Rioja, Spain | \$95
- 2016 | Vina Real Reserva | *Tempranillo, Garnacha* | Rioja, Spain | \$70
- 2014 | Faustino Gran Reserva | *Red Blend* | Rioja, Spain | \$95
- 2012 | Faustino Gran Reserva | *Red Blend* | Rioja, Spain | \$120
- 2022 | Matsu | *‘El Recio’* | *Tempranillo* | Toro, Spain | \$105
- 2022 | Torbreck ‘Woodcutter’s Shiraz’ | *Shiraz* | Barossa Valley, Australia | \$130
- 2018 | Long Meadow Ranch | *Merlot* | Napa Valley, CA | \$95
- 2022 | Duckhorn | *Merlot* | Napa Valley, CA | \$145
- 2014 | Chateau Gaby | *Cab Franc, Merlot, Cab Sauv* | Bordeaux, France | \$135
- 2019 | Valle Reale | *Montepulciano d’Abruzzo* | Abruzzo, Italy | \$70
- 2017 | The Custodian | *Grenache* | McLaren Vale, Australia | \$90
- 2016 | Skinner | *Grenache* | El Dorado, CA | \$85
- 2020 | Torbreck ‘RunRig’ | *Shiraz* | Barossa Valley, Australia | \$450
- 2022 | Villa Antinori | *Chianti Classico* | Chianti, Italy | \$100
- 2017 | Domaine Belle | *Syrah* | Crozes-Hermitage, Rhone, France | \$135
- 2017 | Agricola Punica ‘Barrua’ | *Carignan, Cab Sauv, Merlot* | Sardinia, Italy | \$160
- 2022 | The Prisoner Wine Co. | *Red Blend* | Oakville, CA | \$90
- NV | The Sum | *Syrah, Cab Sauv, Petite Syrah* | St. Helena, Napa Valley, CA | \$80
- 2023 | Orin Swift ‘Abstract’ | *Red Blend* | Napa Valley, CA | \$110
- NV | The Prisoner Wine Co. ‘Saldo’ | *Zinfandel* | Oakville, CA | \$96
- 2022 | Krasno | *Merlot, Cab Sauv, Cab Franc* | Goriska Brda, Slovenia | \$65
- 2022 | Orin Swift ‘Papillon’ | *Cab Sauv, Cab Franc, Merlot* | St. Helena, Napa Valley, CA | \$265
- 2015 | Heitz Cellar ‘Martha’s Vineyard’ | *Cabernet Sauvignon* | Oakville, CA | \$500
- 2018 | Heitz Cellar Lot C-91 | *Cabernet Sauvignon* | Oakville, CA | \$275
- 2017 | Barons de Rothschild | *Cab Sauv, Merlot* | Pauillac, Bordeaux, France | \$150
- 2013 | Chateau Lassegue Grand Cru | *Merlot, Cab Franc, Cab Sauv* | Saint-Emilion, Bordeaux, France | \$210
- 2014 | Brandlin | *Cabernet Sauvignon* | Napa Valley, CA | \$470
- 2022 | Caymus Vineyards | *Cabernet Sauvignon* | Fairfield, CA | \$140
- 2022 | Faust | *Cabernet Sauvignon* | Napa Valley, CA | \$135
- 2018 | Beringer ‘Private Reserve’ | *Cabernet Sauvignon* | Napa Valley, CA | \$280

SPIRIT LIST

TEQUILA

- 400 Conejos Mezcal – \$13

Arette Blanco – \$12

Arette Reposado – \$16

Bozal Mezcal – \$15

Casamigos Blanco – \$15
- Casamigos Añejo – \$18

Clase Azul Plata – \$35

Codigo 1530 Extra Anejo – \$50

Del Maguey Vida Mezcal – \$15

Don Julio Blanco – \$15
- Don Julio Reposado – \$17

Forteleza Blanco – \$19

Forteleza Reposado – \$25

Illegal Mezcal – \$22

Los Vecinos Espadin Mezcal – \$15



RUM

- Appleton Estate – \$13

Bacardi Gold – \$12

Bacardi Rum Añejo 4 Yrs. – \$15

Bacardi Rum Gran Reserva 10 Yrs. – \$17

Bacardi Especial 16 Yrs. – \$24
- Bacardi Rum Limitada – \$24

Bacardi Silver – \$12

Diplomático Rum Exclusiva – \$18

Diplomático Rum Mantuano – \$14

Frigate Reserve 8 Yr. – \$13
- Frigate Reserve 12 Yr. – \$13

Myers Original Dark Rum – \$14

Pampero Aniversario – \$14

Santa Teresa 1796 – \$20

Ski Bum Spiced Rum – \$14



VODKA

- Belvedere – \$17

Firefly Sweet Tea Vodka – \$16
- Grey Goose – \$17

Grey Goose Citroén – \$16

Ketel One – \$16
- Ketel One Grapefruit Rose – \$15

Tito's Handmade – \$15



GIN

- Beefeater – \$14

Bombay Sapphire – \$15

Botanist – \$16

Empress 1908 – \$16
- Family Jones Gin – \$13

Hendrick's – \$18

Idlewild Barrel Aged Gin – \$14

Monkey 47 – \$22
- New Amsterdam – \$13

Nolet's Silver Gin – \$16

Tanqueray – \$15

Tinkerman's Gin – \$17



AMERICAN WHISKEY

- Basil Hayden – \$18

Basil Hayden Toast – \$22

Buffalo Trace Bourbon – \$17

Elijah Craig Small Batch – \$15

Four Roses Small Batch Select – \$18
- High West Bourbon – \$18

Idlewild Single Malt Whiskey – \$20

Kentucky Owl – \$25

Laws Four Grain Straight – \$20

Middle West – \$20
- Redemption – \$14

Slaughter House – \$17

Spirit Hound Honey – \$20

Town Branch – \$16

Wild Turkey Longbranch – \$16



RYE

- 291 Rye Colorado 'White Dog' – \$17

291 Colorado Small Batch Rye – \$16

George Dickle Rye – \$18
- Angel's Envy Rye – \$24

Laws San Luis Valley Rye – \$19

Sazerac Rye – \$17
- Woody Creek Rye – \$15

Wild Turkey 'Rare Breed' Rye – \$20

Whistlepig Rye 10 Yrs. – \$24



WORLD WHISKEY

- BenRiach 25 Yrs. Single Malt – \$70

Caol Ila 12 Yrs. – \$23

Dalwhinnie 15 Yrs. Single Malt – \$24

Dewars “White Label” – \$14

Flaming Heart – \$12

Glenmorangie 12 Yrs. Sherry Cask – \$17

Jameson – \$16
- Johnnie Walker Red – \$12

Johnnie Walker Black – \$15

Johnnie Walker Gold – \$36

Johnnie Walker Blue – \$60

Kikori – \$12

The Macallan Double Cask 12 Yrs. – \$18

Monkey Shoulder – \$12
- RedBreast Cask Strength – \$32

Redbreast 12 Yrs. – \$22

RedBreast Lustau – \$32

Talisker Storm Single Malt – \$22

Talisker 10 – \$22

Talisker 18 Yrs. Single Malt – \$48



BRANDIES

- Applejack 86 Brandy – \$16

Germain Robin – \$40
- Hennessy VSOP – \$28

Lairds Apple Brandy 7 year – \$22
- Prunier XO – \$60

Prunier VSOP – \$21

*Your bill includes a 3% service fee that goes directly to staff.
20% Service gratuity applied to parties of 7 or more | Split plate fee \$8 | All prices are subject to state and local taxes*