

Beverages by the Can

<i>Left Hand Brewing, "1265" Pilsner</i>	\$6	<i>4Noses Brewing Co., "Bout Damn Time", IPA</i>	\$6
<i>Upslope, Lager</i>	\$6	<i>Telluride Brewing, "Face Down" Brown</i>	\$6
<i>Boulevard Brewing "Hazy American" Hefeweizen</i>	\$6	<i>Elevation, "Lil' Mo" Porter</i>	\$6
<i>Dry Dock Brewing Co., Amber Ale</i>	\$6	<i>Colorado Cider, "Glider" Cider</i>	\$6
<i>Stone Brewing "Tangerine Express" IPA</i>	\$6	<i>Upslope "Snow Melt"</i>	\$6
<i>Jiant, Elderflower & Jasmine</i>	\$8	Juniper Lime, Hard Seltzer	
Hard Kombucha		<i>Bitburger N/A Beer</i>	\$6
<i>Rowdy Mermaid N/A</i>	\$8	<i>Underwood (375mL)</i>	\$13
Watermelon Kombucha		White Bubbles	
<i>Ramona (250mL)</i>	\$9	<i>Underwood Wine Co. (375mL)</i>	\$12
Ruby Grapefruit, Wine Spritz		Sparkling Rosé, Oregon	
<i>The Copper Can (12oz Cocktail in a Can)</i>	\$12	<i>Francis Ford Coppola Winery, "Diamond Collection"</i>	\$11
Moscow Mule		(250mL)	
<i>Dazed & Watermelon (12oz Cocktail in a Can)</i>	\$11	Chardonnay, Gold Label, California	
Vodka, Watermelon, Mint		<i>Underwood Wine Co. (375mL)</i>	\$12
<i>Dia De La Paloma (12oz Cocktail in a Can)</i>	\$12	Pinot Noir, Oregon (2 glasses of wine)	
Tequila, Grapefruit & Lime			

Cocktails (To-Go Available)

<i>Limeslicer</i>	\$12
tequila/ poblano chile liqueur/ grapefruit juice/ q grapefruit soda/ lime	
<i>Copper Kettle</i>	\$14
honey whiskey / ginger beer / pear shrub / lemon / turmeric / ginger syrup	
<i>Valentino</i>	\$14
reposado mezcal/ cherry heering/ sweet vermouth/ orange	
<i>Perspectives</i>	\$12
raisin-almond infused absolut pear/ calvados/ apple cider/ dark chocolate bitters	
<i>The Great Pumpkin - hot buttered rum</i>	\$14
stoneyard rum/ stoneyard horchata/ house-made pumpkin butter	

Mocktails & Shrubs

Shrubs and sipping vinegars have a long varied history, from Roman times when they were used to preserve fruits and vegetables. The resurgence of fermentation to the modern times we've used during prohibition to create the full featured sipping vinegar sipped on the rocks, enhanced with a little soda for a bubbly mocktail, or even kicked up by adding the recommended spirit.

<i>Ginger Pear Shrub</i>	\$8
ginger/ pear/ apple cider vinegar	
+ find this in our Copper Kettle cocktail	
<i>Apricot Cinnamon Sipping Vinegar</i>	\$8
apricot/ cinnamon/ vanilla/ white wine vinegar	
+ try with jameson black barrel for a re-fashioned old fashion!	
<i>Dark Cherry Mint Shrub</i>	\$9
dark cherries/ mint/ apple cider & red wine vinegar	
+ pair this with Zacapa aged dark rum for a Dark & Stormy plus	
<i>Beet & Coriander Sipping Vinegar</i>	\$8
roasted beets/ coriander/ champagne vinegar	
+ pair with Linie aquavit or Woody Creek gin, enhancing a classic G&T	
<i>Apples & Oranges</i>	\$12
sparkling apple cider/ mandarin puree/ lemon/ cranberry juice	
<i>Chilly Chai</i>	\$12
house made chai syrup/ apple cider/ ginger ale	
<i>The Golden Road</i>	\$10
turmeric syrup/ grapefruit juice/ parsley/ lemon juice	

