BITES FROM THE BAR

STARTERS

Chicken Wings, BBQ or Buffalo, Crudités, Ranch or Blue Cheese (6) **24**
Muhammara Dip, Warm Pita Bread, Grilled Vegetables, Pomegranate Seeds (1,2,5,6,8) **22**
Lamb Meatballs, Takasaki, Mint Pesto, Pickle Vegetables, Goat Cheese (1,2,6) **25**

SOUPS & SALADS

Spice Kabocha Squash Soup, (1,6,9) Toasted Bread, Sour Cream, Sage **18**
Caesar Salad, Butter Croutons, Parmesan Crisp, Cherry Tomatoes, Anchovies (1,2,3,6) **19**
Add Grilled Chicken 10, Shrimp 12

HANDHELDS

Served With Fries, Fruit, Side Salad, Sweet Potato Fries +9, Onion Rings +14
Impossible Burgers Available, Gluten-Free Bread/Buns Available +2

7x Wagyu Beef Smashburger*, Potato Bun, Lettuce, Tomato, Caramelized Onions, Pickles, American Cheese, Classified Sauce (1,2,6)
Single 25, Double 29
Truffle Grilled Cheese (1,2,6) **24**
Ultimate Chicken Club, Griddle Bread, Grilled Chicken, Provolone Cheese, Avocado, Tomato, Bacon, Lemon Arugula, Mayo, Fried Egg (1,2,6) **27**
Prime Rib French Dip Provolone, Horseradish, Au Jus* (1,2,6) **27**
Quesadilla, Mushrooms, Grilled Onion, Green Chilis, Tomatoes, Peppers, Tomatillo Sauce, Arugula Salad (1,6) **24**
Add Chicken 3, Shrimp 4

FLATBREADS

Tomato, Mozarella, Basil (1,6), **22**
Pepperoni (1,6), **22**

SEASONAL

Creamy Burrata Stuffed Kabocha Squash, Grilled Kabocha, Chard Tomato, Fresh Basil, Pumpkin Seed, Honey Dressing (1,9) **19**
Miso Grilled Eggplant Bowl, Kabocha squash, Eggplant, whipped tofu, curry Cauliflower (1,8), 20
Add Chicken 10, Shrimp 12

DESSERTS

Churros, Dulce de Leche (1,2,4,5,6,7,8) **20**
Donut Holes, Lemon Curd, Chocolate Sauce Raspberry Jam (1,2,6) **12**
Cookie & Ice Cream, Vanilla (1,8) **12.50**
Ice Cream, Vanilla or Chocolate (1,8) **8**

**Consumer Advisory Warning*

**These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood and shellfish, or eggs may increase your risk of food-borne illness, especially if you have medical conditions.*

Allergens Key & Descriptions

1-Milk, 2-Eggs, 3-Fish, 4-Crustacean/Shellfish, 5-Tree Nuts, 6-Wheat, 7-Peanuts, 8- Soy, 9-Sesame

BEERS

BOTTLES & CANS

Pacifco
Mexican Pilsner, Mexico **10**

Bell's Brewing
Two Hearted IPA, Kalamazoo, MI **9**

New Belgium
Fat Tire, Fort Collins, CO **8**

Vail Brewing Co.
Hot Mess Blonde, Vail, CO **11**

Stella Artois
Belgium Lager, Belgium **9**

Stem Ciders
Pear Cider, Denver, CO **10**

HARD SELTZER

High Noon, Assorted Flavors **14**

DOMESTIC

Coors Banquet, Golden, CO **8**
Coors Light, Golden, CO **8**
Blue Moon, Golden, CO **8**

DRAFT BEER

Paulaner Brewing
Hefeweizen **12**

Guinness
Draught Stout **12**

Casa Modelo
Modelo Especial **12**

Telluride Brewing Company
Face Down Brown **12**

Wibby Brewing
Moondoor Dunkle **11**

Vail Brewing Company
Gore Creek IPA **12**

NON-ALCOHOLIC

Athletic Brewing Co.
Free Wave Hazy IPA **10**
Upside Dawn Golden Ale **10**

Guinness 0. **11**

WINES BY THE GLASS

SPARKLING

Domanda
Italy **15/70**
Santa Margherita Prosecco
Italy **18/75**

WHITE

Meiomi Sauvignon Blanc
Monterey County, California 16 /60
Abadía de San Campio Albariño
Rías Baixas, Galicia, Spain **15/75**
Mezzacorona Pinot Grigio Trentino-Alto
Adige, Italy **15/80**
La Crema Chardonnay
Sonoma Coast, California **18/85**
Beringer Private Reserve Chardonnay 2021
St. Helena, Napa Valley, California **22/110**

RED

Joel Gott Cabernet Sauvignon St. Helena
Napa Valley, California **20/75**
Josh Cellars Merlot
California Central Coast **17/75**
E. Guigal Crozes-Hermitage "Red Rhone"
Rhone Valley, France **20/75**
Lingua Franca Pinot Noir 2019
Eola-Amity Hills, Willamette Valley, Oregon **24/111**
Condado de Haza Tempranillo
Ribera del Duero, Spain **18/115**

ROSÉ

Hampton Water Rosé
France **15/65**
Days of Youth "The Diver" Brut Rosé
California **18/80**

REFRESHING DELIGHTS

BASILS SONG 18
Breckenridge Vodka
St. Germain Elderflower
Blood Orange
Lime
Basil Cordial

SANA SANA 20
Mezcal
King's Ginger Liqueur
Citrus
Honey
Outrageous Liqueur
Blueberry

DULCE CALOR 20
Blanco Tequila
Creme de Peche
1883 Peach Syrup
Fresh Lime
Chili Pepper & Tajin

MOUNTAIN SAGE GIMLET 19
Breckenridge Dry Gin
White Sage
Lime Cordial
Breckenridge Bitters

CARRINGTON CLUB 20
Lunazul Blanco Tequila
Salt Preserved Blackberry
Pasubio Mountain Amaro
Citrus

DON ALEJANDRO 21
Dewars 12yr Blended Scotch
Averna Amaro
Amaretto
Fresh Lemon
Rosemary and Angostura

SOPHISTICATED SIPS

SMOKED CHERRY OLD FASHIONED 22
Four Roses Small Batch
Sour Cherry Cordial
Cherry Bark & Vanilla Bitters Cherry
Wood Smoke

BAVARIAN OLD FASHIONED 22
High West Double Rye
Bärenjäger Honey Liqueur
Echte Kroatzbeere Liqueur
Underberg & Trinity Bitters

FRENCH QUARTER 22
Hennessy VS Cognac
San Zanj Haitian White Rum
B&B Liqueur
Sweet Vermouth
Angostura & Peychaud's Bitters
Absinthe

SPRITZES

ALTA ITALIA 19
Aperol Aperitivo
Amaro Nonino
Brut Rosé
Seltzer Water

HILLS OF TYROL 19
St. Germain Liqueur
Paolucci Limoncello
Brut Sparkling Wine
Mint
Seltzer Water

ZERO PROOF COCKTAILS

LINGONBERRY FIZZ 15
House Lingonberry Gastrique,
Lemon & Rosemary Tonic

PHONY NEGRONI 15
Tuscan Juniper, Southern Italian Citrus & Herbs

FAUXLIAGE SPRITZ 15
Ghia Mediterranean Aperitivo & Seltzer

THE SEBASTIAN SIGNATURE HOT COCOA 25
gold dusted dark chocolate sphere, peppermint crusted marshmallow, dark chocolate biscotti
add baileys or rumple minze $12

HAPPY HOUR

THURSDAY - SUNDAY 4:30 PM - 6:30 PM

Football Games Showing Every Sunday & Thursday

HAPPY HOUR BITES

Chicken Wings, BBQ or Buffalo, Crudités, Ranch or Blue Cheese (6) **12.50**
7x Wagyu Beef Smashburger*, Potato Bun, Lettuce, Tomato, Caramelized Onions, Pickles American Cheese, Classified Sauce (1,2,6) **Single 13.50**
Lamb Meatballs, Mint Whipped Tofu, Chard Tomatoes, Blackberry Gastric (1,2,6) **15.50**

SPECIALS

CHEESEBURGER & BEER 20

BEER BUCKETS
Domestic **35**
Local Microbrews **45**

SANGRIA CARAFES 55

THURSDAY WINE BOTTLE SPECIALS

WHITES

Pascal Jolivet Sancerre 2020
Loire Valley, France **59**
Domaine Drouhin "Arthur" Chardonnay 2018
Dundee Hills, Oregon **48**
Catena Alta Historic Rows Chardonnay 2020
Mendoza, Argentina **45**
Grgich Hills Estate Chardonnay 2020
Napa Valley, California **49**
Pieropan Calvarino Soave 2018
Veneto, Italy **39**
Kloster Neustift Kerner 2023
Alto Adige, Italy **35**

REDS

August West Pinot Noir
Santa Lucia Highlands, California **49**
Bergström Cumberland Pinot Noir 2021
Willamette Valley, Oregon **49**
Louis Martini Cabernet Sauvignon 2018
Napa Valley, California **45**
Tikal Júbilo Malbec-Cabernet Sauvignon 2020
Mendoza, Argentina **49**
DeLille Cellars D2 2020
Columbia Valley, Washington **59**
Domaine Tollot-Beaut et Fils 2017
Burgundy, France **49**
Renato Ratti Barbera d'Asti 2018
Piedmont, Italy **39**
Tenuta dell'Ornellaia "Le Volte" 2019
Tuscany, Italy **50**

CORAVIN WINE SPECIALS

Domaine Vocoret & Fils Premier Cru Chablis 2022

Burgundy, France

Elegant Chardonnay from the Chablis region of Burgundy, France. It offers aromas of lemon, green apple, white flowers, and classic flinty minerality. On the palate, it is crisp and focused, with bright citrus, green pear, subtle salinity, and a refined mineral character. The finish is dry, and refreshing.

14 3 oz • 28 6 oz • 105 Bottle

Far Niente Chardonnay 2022

Napa Valley, California

One of Napa Valley's most iconic Chardonnays, showcasing layers of ripe citrus, stone fruit, and subtle oak. Richly textured yet beautifully balanced, it delivers elegance, depth, and a long, polished finish.

23 3 oz • 45 6 oz • 150 Bottle

Rochioli Pinot Noir 2020

Russian River Valley, Sonoma County, California

Prestigious Pinot Noir from the Russian River Valley in Sonoma County, California, known for its elegance and depth. It offers aromas of ripe cherry, raspberry, blackberry, rose petal, and subtle earthy and spice notes. The palate is silky and well-structured, with vibrant red fruit, balanced acidity, fine-grained tannins, and hints of oak and baking spice. The finish is long and refined, with lingering flavors of dark cherry, spice, and mineral character.

25 3 oz • 50 6 oz • 175 Bottle

Silver Oak Cabernet Sauvignon 2019

Alexander Valley, California

classic California Cabernet known for its richness, structure, and signature American oak influence. It offers aromas of blackberry, black cherry, cassis, cedar, vanilla, and subtle baking spice. The palate is full-bodied and polished, with ripe dark fruit, firm yet smooth tannins, balanced acidity,
and layers of oak and spice. The finish is long and elegant, with lingering notes of dark fruit, vanilla, and toasted oak.

28 3 oz • 55 6 oz • 185 Bottle