

## PEAKS SPECIALTY COCKTAILS

### **Blackberry Lemonade 16**

ketel one lemon vodka / leopold's blackberry liqueur / chambord / muddled blackberries & lemon / simple syrup

### **Rum Manhattan 16**

mount gay XO dark rum / sweet vermouth / bordeaux cherry juice / orange bitters

### **Alpine 75 16**

empress gin / italicus / violette liueur / prosecco / lemon juice

### **The Wrangler 16**

tincup rye whiskey / green chartreuse / lemon / agave / orange bitters

### **Spicy Margarita 16**

habanero tequila / lime juice / pineapple simple syrup / cointreau

### **Mock Blueberry Ginger Mojito 10**

house made blueberry and ginger simple / ginger beer / soda / lime juice / mint

/ Add Cane Rum for \$6.00 /

### **Colorado 291 Special Edition Old Fashioned 25**

CO 291 bourbon / muddled orange & bordeaux cherries / maple syrup / grand marnier

## DRAUGHT ~ 8

TBC Mountain Kolsch / TBC Tempter IPA  
Bell's Oberon Wheat Ale / Ska Mexi Lager  
Voodoo Ranger Juicy Haze IPA  
Coors Light / Stella

## \$5 DRAUGHT

Tivoli Outlaw Light Lager

## CANNED BEER ~ 7

TBC Fishwater Double IPA / TBC Russell Kelly Mosaic IPA  
Modelo / Guinness  
Athletic Brewing N/A / Daura GF Free

## SELTZERS & CIDERS

### **Upslope Spiked Snowmelt 9**

Pineapple & coconut / Key lime & hibiscus / Passionfruit orange guava

### **High Noon Vodka Seltzers 9**

Vodka & Real Fruit Juice - Assorted Flavors

### **Big B's Ciders 6**

Original

## WINES

**Mionetto Prosecco Treviso Italy 13**

**Camille Braun Crémant d'Alsace Rosé Brut NV 18**

**Champagne Tattinger Reims 30**

**Canard Cuvée des Cendres Rosé Paso Robles 2020 15**

**Domaine Ott BY. Ott Provence Rosé 2020 20**

**Terlano Pinot Grigio Alto Adige 2021 14**

**Chateau St. Michelle Eroica Riesling 2021 15**

**Pascal Jolivet Sancerre 2021 29**

**Craggy Range 'Te Muna' Sauv Blanc New Zealand 2022 14**

**Robert Mondavi Reserve Chardonnay Napa Valley 2017 18**

**Far Niente Chardonnay Napa Valley 2021 28**

**Patricia Green Pinot Noir Willamette Valley WA 2020 21**

**Bonny Doon Le Cigare Volant Rhone Blend Central Coast 2020 14**

**Michele Chiarlo Barbera d'Asti Superiore "Le Orme" DOCG 2019 12**

**Monsanto Chianti Classico Riserva Tuscany Italy 2016 19**

**Paper Boat Malbec Mendoza 2020 15**

**d'Arenberg d'Arry's Shiraz Grenache McLaren Vale 2018 16**

**Chateau Laplagnotte-Bellevue Saint-Emilion Grand Cru 2019 35**

**Grgich Hills Cabernet Sauvignon Napa Valley 2017 25**

**Robert Craig Affinity Cabernet Sauvignon Napa Valley 2019 45**

## BAR MENU / DAILY FROM 2PM - 9PM

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### *Truffle Fries*

Parmesan cheese, truffle salt, truffle oil and garlic aioli.

14

### *Fried Brussels*

Crispy fried brussels, toasted pine nuts and a sweet red pepper soy sauce.

18

### *Mediterranean Plate*

Hummus, feta, tapenade, red pepper coulis, pita, celery, carrots, broccolini, cucumber and tzatziki.

19

### *Mango wraps*

Mango bok choy slaw, sweet chili vinaigrette, blackened tofu and butter lettuce wrap.

16

### *Chicken Wings*

Your choice of buffalo, sweet teriyaki or Korean BBQ sauce, crudités.

12 / 24

### *Crispy Fried Calamari*

House battered with creole remoulade dipping sauce.

26

### *Gorgonzola Fries*

Waffle cut fries, gorgonzola sauce, gorgonzola crumbles, cracked black pepper.

18

### *Elk Egg Roll*

Molasses mustard elk tenderloin with elote and avocado-cilantro lime dressing.

22

### *Altezza Burger*

8oz beef patty, cheddar, lettuce, tomato, onion, sriracha aioli, pickles and brioche bun.

26

/ Served with fries or salad

+\$2 for truffle fries or ceasar

+\$2 gluten free bun/ +\$4 impossible burger /

### *Brie Grilled Cheese*

Boule bread, arugula, fresh apples served with tomato bisque.

24

### *Nashville Halibut*

Lightly breaded halibut, pepper sauce, white onion, dill pickle, aged cheddar and corn dusted brioche bun.

27

/ Served with fries or salad +\$2 for truffle fries or ceasar +\$2 gluten free bun /

### *Muffuletta Sandwich*

Mortadella, capicola, smoked turkey, provolone, giardiniera, olive tapenade and creole chips.

26

### *Mixed Grain Bowl*

Mixed grain pilaf, squash ribbons, tomato, broccolini, wild mushrooms, roasted red pepper puree, arugula salad and citrus vinaigrette.

24

### *Grilled Chicken Quesataco*

Pulled smoked chicken, pepper jack cheese red peppers, salsa.

21