

MONTANYA MARTINIS \$ 10

MAHARAJA

Montanya Oro Rum, North Indian Spices, fresh pressed Ginger, fresh Lime, Cardamom

BERRY MODENA

Black Pepper infused Montanya Platino, Strawberry, Balsamic, and Simple Syrup with a rim of Black Pepper, Salt and Sugar

TI' EXCLUSIVA

Inspired by the World's original Rum cocktail. A must try - Montanya's top shelf Exclusiva Rum, fresh Lime, Simple Syrup \$14

TEOCALLI

Cucumber infused Montanya Platino Rum, Lavender, fresh Mint, Local Honey, fresh Lime

BASIL PARADISI

Basil infused Montanya Platino Rum, fresh Grapefruit, Simple Syrup, fresh Lime

SEÑORITA

Habanero Pineapple infused Montanya Platino fresh Cilantro, Agave, fresh Lime

WHITE ROOM

Montanya Oro Rum, Vanilla infused Montanya Platino Rum, Orgeat, fresh Cream, Crushed Almond

CALDERA

Fresh Jalapeno, Cucumber infused Montanya Platino Rum, Lavender, fresh Mint, local Honey, fresh Lime

About Montanya Rums

MONTANYA PLATINO

Light, crisp, barrel-aged Rum

MONTANYA ORO

Dark, full bodied, barrel-aged Rum

MONTANYA EXCLUSIVA

Darker, 3x longer aged, port barrel finish

**EVERY DROP OF OUR RUM
IS MADE FROM SCRATCH
BY HAND IN THIS BUILDING!**

**Ask your server about free tastings,
distillery tours and daily cocktail specials.**

APPETIZERS & SMALL PLATES

DESIGNED FOR SHARING!

BRIE WITH CHERRY WALNUT COMPOTE

A generous wedge of Brie topped with a warm compote of Cherry, Black Pepper, Thyme and Walnut. (GF) (V)
Choice of assorted Crackers or warm Ciabatta \$12

THREE CHEESE RAVIOLI STACKERS.

Colorado-made Parmesan and Asiago Ravioli, fried and stacked with Proscuitto, fresh Mozzarella and Basil. Drizzled with Red Pepper Purée and Aged Balsamic \$8

WARM HANDCUT CHIPS

Made to order. Sliced American Russet and Sweet Potatoes, fried to crispness, with housemade curried Ketchup and Mint Coriander Cream \$8 (GF) (V)

TAMARI MARINATED SEARED TOFU

with warm Shiitake Quinoa Salad and fresh Scallion, drizzled with Pomegranate Reduction \$9 (V) (GF)

*gluten free crackers and chips available on request
ask about modifications for other dietary needs.*

FOR YOUR SWEET TOOTH

FRIED ICE CREAM WITH RUM HOT FUDGE

Deep fried local Third Bowl Vanilla Ice Cream drenched with our Rum Hot Fudge, Rum Caramel, Whipped Cream, and an Amerena Cherry. \$8 (V)

ICE CREAM & JAMAICAN RUM CREME

Local Third Bowl Vanilla Ice Cream, topped with Montanya Oro Rum Creme in the classic Jamaican style. \$7 (V) (GF)

DARK CHOCOLATE RUM TRUFFLES

Housemade Montanya Oro Rum Truffles made with Dark Chocolate Ganache and rolled in Almonds, Hazelnuts, Red Chili, Dutch Chocolate Dust, Pistachios etc. \$2.50 ea. (V) (GF)

RUM CARAMELS

Individually-wrapped Housemade Oro Rum Caramels \$1.50 ea. (V) (GF)

*Check out our truffle and caramel gift boxes to go.
We also have gift baskets to design yourself!*

We sell our rum by the bottle and case!
Buy a case of 6 bottles of rum,
receive 10% off!

APPETIZERS & SMALL PLATES

Designed for sharing!

FLANK STEAK STREET TACOS

Three Citrus marinated Tacos, served on housemade Corn Tortillas with a trio of Fruit Salsas \$12 (GF)

BACON WRAPPED JALAPEÑOS

Fresh Jalapeño, broiled and stuffed with Neufchatel, Cheddar, Parmesan, Garlic and Spices, wrapped in Bacon with a Red Pepper drizzle, \$3 each (GF)

SPECIALTY CHEESE PLATE

A curated, changing selection of hard, semi soft, soft and chevre cheeses paired with nuts, olives and house jams Assorted Crackers or Warm Ciabatta \$16 (V)

CHARCUTERIE PLATE

Our Specialty Cheese Plate generously enhanced by a changing selection of sliced cured meats and salames Assorted Crackers or Warm Ciabatta \$20

FILET MIGNON TIPS

Beef Tips seared in a Montanya Oro spiced glaze, with Crispy Carrots, warm smoked Paprika Potato Salad and Tzatziki dipping sauce \$12 (GF)

CREAMY CRAB AND SAUSAGE DIP

Wild caught Lump Blue Crab with spicy Italian Sausage with Scallions, Neufchatel, Cholula, and Parmesan Warm, served with housemade Chips or Ciabatta \$12

BLACK BEAN CAKES

Black Bean and Sweet Potato Cakes with Red Curry Sour Cream, Cilantro Mango Salsa, Coconut \$10 (GF)(V)

PRADESH PLATTER

Housemade Onion Pakoras, Red Daal, Punjabi sweet and sour Pickles, Mango Chutney, Pomegranate Raita, roasted Flatbread and Cumin Chips. \$12 (V)

MOROCCAN SPICED LAMB

with Sauteed Zucchini with Lemon and Almonds, Citrus Date Compote and Tzatziki. \$12 (GF)

SUMAC CRUSTED SCALLOPS

Sea Scallops, crusted with Lemon, Salt and Sumac (a tart Middle Eastern Berry) with pickled Apples, toasted Hazelnuts, and Lemon Maple Yogurt \$13 (GF)

gluten free crackers/chips, dairy free, vegetarian, vegan options and modifications available on request.

HOT COCKTAILS \$ 10

MANALI IN WINTER

Montanya Oro Rum, Black tea (decaf or caf), Chai spices, Cream, topped with whipped Cream and Vanilla Bean

HOTTANYA

Montanya Oro Rum made decadent by Butter, Cream, Brown Sugar, Whipped Cream and Cinnamon

CORDILLERA

A traditional Ecuadorian hot Passionfruit cocktail with Montanya Oro Rum and Cardamom \$5

TODDY SHOT

Montanya Oro Rum, fresh Lemon, Cinnamon and Honey \$5

WASSAIL

Montanya Oro rum mulled with organic local Apple Cider, Spices, Cranberry and housemade Citrus bitters

-Break out and try something new!-

Ask your server for an idea, suggestion or favorite.

MOCKTAILS \$ 4

PUNKY BREWSTER

Ginger Ale with natural Pomegranate, and an Amarena Cherry. No artificial colors!

CREAMSICLE

Orange Juice, shaken with sweetened Cream, poured frothy over Ice like a liquid popsicle!
Topped with Whipped Cream

PUCKER FACE

A natural, fresh-squeezed Lemon Soda with fresh Lemon, Organic Sugar, Bubbles (option: add muddled Strawberry)

BEACH BUM

Pineapple, Cream of Coconut, and Orange, Pomegranate drizzle

SNOW DAY

A cup filled with a heaping helping of just whipped cream. A kid's dream, right? \$2.50

Q SODAS

Artisan Bottled Sodas made from all natural Cane Syrup, very low in Sugar. \$2.50
Flavors: Orange, Lemon, Grapefruit, Ginger

Hot Chocolate, Fountain Sodas, Coffee or Tea \$2.50

CLASSIC COCKTAILS \$ 10

THE PURIST'S SIPPER

Montanya Oro, Platino or Exclusiva Rum.
Neat, rocks, king cube, twist, or chilled \$6/\$10

OLD FASHIONED

Montanya Oro Rum with a King Ice Cube,
fresh Orange Slice, Amarena Cherry,
Organic Sugar, Housemade Citrus Bitters

FIG OR TART CHERRY OLD FASHIONED

Try one of our seasonal spins on our classic
Old Fashioned with Tart Cherry or Fig infusion

BAY MANHATTAN

Montanya Oro Rum, House Vermouth,
Bay Leaf Reduction, Amarena Cherry, King Cube

PINA COLADA

Montanya Platino Rum, Coconut Cream,
fresh Lime and Pineapple
(with a floater of Oro for a Tiki flair! \$11)

PAINKILLER

Montanya Oro Rum, Orange, Pineapple and Coconut

CUBAN DAIQUIRI

Montanya Platino and Oro Rums, fresh Lime,
a dash of Simple Syrup, Salt or Sugar rim

MOJITO

Montanya Platino Rum, fresh Mint,
fresh Lime, a dash of Simple Syrup, Seltzer

CUBA LIBRE

Montanya Oro Rum, Coca-Cola, fresh Lime \$6
or with a full bottle of MexiCoke \$8
~MexiCoke has Cane Sugar, no high fructose Corn Syrup~

HOUSEMADE LIQUEURS

AZTECA

Montanya Oro Rum infused with Cacao, Camp 4
local Coffee, Ancho Chile, Vanilla and frothed Milk \$6

DOCTOR BOB'S SNAKE OIL

Montanya Platino Rum infused with Clove,
fresh Orange, fresh Lemon, Vanilla Bean \$6

JAMAICAN RUM CREME

Montanya Oro Rum, Cream, local Camp 4 Coffee,
Colorado-made Chocolate, Cinnamon, Caramel \$7

TALL ROCKS COCKTAILS \$ 10

FIERY PASSION

Habanero and Pineapple infused Montanya Platino Rum, Passionfruit, fresh Lime, Agave, fresh Mint, Seltzer

KO TAO

Thai infused Montanya Platino Rum, fresh Lime, Coconut Water, Coconut Milk, fresh Basil, Agave, housemade Habanero Bitters

STRAWBERRY JIVE

Montanya Platino Rum, fresh Strawberry, Agave, fresh Orange and Lemon, fresh Basil and Mint

DARK AND SNOWY

Montanya Oro Rum, fresh Lime, housemade Ginger Beer, Seltzer

WINTER COAT

Montanya Oro and Platino Rums, Coconut Milk, Cream of Coconut, Cream, Nutmeg and Cinnamon

BOAT SHOES

Throw off your Winter Coat with this Tiki cocktail! Cinnamon infused Montanya Oro Rum, Agave, fresh Juices, Mint, Coconut and Cardamom

THAI BOXER

Montanya Platino Rum, fresh Basil, Blueberry, fresh Lime, housemade Thai Chili Bitters, Seltzer

HONEY LEMONADE

Montanya Platino Rum, fresh Lemon, local Honey, and Seltzer. Options: add Lavender, and fresh Strawberries

SALTY DOG

Montanya Platino Rum, fresh Grapefruit, a touch of Rosemary, Grapefruit Zest, and a Salty Sugar rim

TEMPLAR

Montanya Platino Rum, Fresh Lime, Club Soda, Tonic

CUCUMBER TEMPLAR

Cucumber infused Montanya Platino Rum, Fresh Lime, Club Soda, Tonic, Cucumber-Jalapeño Bitters

Upgrade any Montanya Oro Rum cocktail on our menu to the Montanya Exclusiva Rum, our new top shelf aged offering, for \$5.