

## HAPPY HOUR LIBATIONS

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### COCKTAILS 6

#### **Nacho Libre**

tequila, mint, salted agave, lemon

#### **Pear Rosemary Collins**

pear infused vodka, rosemary syrup,  
grapefruit juice, lime, soda

#### **Barrel-Aged Perfect Negroni**

gin, contratto bitters, miro rojo, miro secco

#### **Sangria**

red, rosé, or white sangria

### SHOT AND A BEER 8

weekly selection of spirit and beer

### BEER 4

Great Divide Samurai Rice Ale

Avery White Rascal, Belgian Style Wit

Odell 90 Shilling, Amber Ale

Ska Modus Mandarin IPA

### WINE 6 GL // 24 BOTTLE

Domanda NV - Prosecco, Italy

Domaine de Pouy 2015 - Côtes de Gascogne, France

Kivelstadt 2016 - Orange wine, Sierra Foothills, California

Torres, De Casta, Rosé 2016 - Catalunya, Spain

d'Aragona 2015 - Montepulciano d'Abruzzo, Italy

Frico Rosso 2014 - Toscana, Italy

#### **HAPPY HOUR:**

In the bar every day from 5:00 to 6:30pm

## HAPPY HOUR BITES

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### SMALL PLATES

#### **Chinese BBQ Pork Belly**

yuzu aioli, orange, micro cilantro 3

#### **Sumac Hummus**

carrots, cucumbers, red pepper coulis, crackers 5

#### **Ahi Tuna Tonnato**

tuna aioli, castelvetrano olive vinaigrette 8

#### **Smoked Venison Kielbasa**

pickled cabbage, mustard seed caviar, tostones 7

#### **Bolognese Campanelle.**

whipped lardo, house-made herbed ricotta,  
red aleppo pepper campanelle, basil emulsion 8

#### **House-made Burrata**

local Colorado mushrooms, toasted levain, chervil,  
hazelnut-truffle oil, black hawaiian sea salt 7

### HOUSEMADE BREADS CHARCUTERIE & CHEESE

#### **Vesta Bread Plate**

rotating house baked selections served with roasted garlic,  
black pepper truffle honey, compound butter 3

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#### **Cheese**

dunbarton blue, humboldt fog, paradiso,  
haystack cashmere, cahill porter cheddar **a la cart, 3 each**

#### **House Cured Meat.**

duck rilletes, salami fino, pepperoni piccolo,  
lonza, coppa **a la cart, 3 each**

#### **SERVED WITH:**

house made mustards, house made pickles,  
candied walnuts, black pepper truffle honey

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### COCKTAILS 6

#### **Nacho Libre**

Lunazul blanco tequila, mint, salted agave, lemon

#### **Pear Rosemary Collins**

Skyy pear infused vodka, rosemary syrup,  
grapefruit juice, lime

#### **Barrel-Aged "Perfect" Negroni**

beefeater, contratto bitters, miro rojo, miro secco

#### **Sangria**

red, rosé, or white sangria

### SHOT AND A BEER 8

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