

“We strive to source local, seasonal and organic products from Colorado and surrounding region”

Jason Shaeffer – Chef/Owner, John Gutierrez – Chef de Cuisine, Tucker Creveling – Sous Chef

CHEESE AND DESSERTS

Assorted Domestic and Imported Cheeses 14

Membrillo, Nita Crisps, Bread, Walnuts, Dried Fruit

Brioche “French Toast” 9

*Bread Pudding, Strawberries
Candied Walnuts, Rhubarb-Sauernes Ice Cream*

Classic Belgian Chocolate Mousse 9

Coffee Crème Caramel, Toffee, Hazelnut Tuile

Victory Hill Goat Cheesecake 9

Graham, Cherry Compote, Candied Fennel, Pistachio

Flourless Chocolate Cake “Samoas” 9

Coconut, Marshmallow, Pineapple Compote

Key Lime Pistachio Cake 9

Italian Merengue, Citrus, Candied Pistachios

Vanilla Crème Brûlée 9

Espresso Shortbread, Blueberries

Trio of Sorbets or Ice Creams 9

Daily Selection



AFTER DINNER COCKTAILS

Vieux Carre 11

Rye, Cognac, Benedictine, Vermouth, Bitters

Cocktail Fernet 10

Fernet Branca, Vermouth, Meyer Lemon Honey, Bitters, Soda

Chocolate Martini 9

Stoli Vanilla, Dark Chocolate Liqueur, Cream, Chocolate Ganache

Espresso Martini 9

Spring 44 Vodka, Moonlight Espresso Liqueur, Frangelico, Fresh Espresso, Cream

PORT AND LATE HARVEST WINES

Taylor Fladgate, 10 Year Tawny, Porto 7

Taylor Fladgate, 20 Year Tawny, Porto 12

Taylor Fladgate, 30 Year Tawny, Porto 20

Taylor Fladgate, 40 Year Tawny, Porto 30

Century of Fladgate Ports (1 ounce of each) 40

Fonseca Bin 27 Ruby Port 12

Kracher, Auslese, Burgenland, Austria 14

Tirecul, Les Pins, Monbazillac, France, 2012 10

Duckhorn, Sauvignon Blanc, Sonoma 2012 10

Royal Tokaji, 5 Puttonyos, Aszú, Hungary, 2009 18

COGNACS, BOURBONS AND SINGLE MALTS

Check with Your Server or at Bar

Wine Sundays

25% Off Bottles, \$200 And Under