



HAPPY HOUR

3-6PM



Eats

HOMEMADE POTATO CHIPS \$4.95

truffle oil and gorgonzola

ASIAN PULLED PORK WONTON TACOS \$5.95

SPICY GARLIC SHRIMP \$7.95

MARGHERITA PIZZA \$7.95

fresh tomatoes and basil

SAUSAGE PIZZA \$8.95

GORGONZOLA FONDUE \$5.95

AHI TUNA POKI \$8.95

marinated in sesame citrus soy

POTATO SKINS \$7.95

SAUTEED MUSSELS, AHI AND SHRIMP \$6.95

FILET TIPS WITH GORGONZOLA \$6.95

GREEK TRIO \$4.95

feta, stuffed grape leaves, olives

CRANBERRY CHIPOTLE GLAZED RIBS \$6.95

HUMMUS, TZATZIKI & ROAST GARLIC \$4.95

HOT WINGS \$7.95

Jamaican jerk rub or hot sauce

ARTICHOKE AND SPINACH DIP \$4.95

DENO'S FRESH BAKED BREAD \$1.95

(as available)

WITH PURCHASE OF A BEVERAGE • SORRY, NO TAKE OUT



Drink Specials

\$3 DOUBLE TALL WELLS

\$2.50 DOMESTICS

\$3 MICRO BREWS

\$1 OFF WINE BY THE GLASS

AND SANGRIA



WINES BY THE GLASS

sparkling

Freixenet Cava Brut 187ml <i>Spain</i>	7/28
Toria Zecci Prosecco <i>Italy</i>	7
Piper Heidsieck, Baby Piper 187ml <i>France</i>	12.50

white

La Terra Chardonnay <i>CA</i>	6/24
Chateau St. Jean Chardonnay <i>CA</i>	7.5/28
Philip de Rothschild Cadet D'Oc Chardonnay <i>France</i>	9/36
Guenoc Lake County Sauvignon Blanc <i>CA</i>	7.5/28
"Feudi" di San Gregorio Falanghina, <i>Italy</i>	9/36
Cavit Pinot Grigio <i>Italy</i>	6.50/22
Milbrandt Riesling	7.5/28

red

La Terra Merlot <i>CA</i>	6/24
Murphy Goode Cabernet Sauvignon <i>CA</i>	8/32
Alexander Valley Cab Sauvignon <i>CA</i>	10/40
Bouschard Pinot Noir <i>France</i>	8/32
Van Duzer Pinot Noir <i>Oregon</i>	12/48
Ravenswood Lodi Zinfandel <i>CA</i>	8.5/34
G3 (blend) <i>California</i>	8.5/34
Colores del Sol Malbec <i>Argentina</i>	7.50/28
Banrock Station Shiraz <i>Australia</i>	6/24
Rodano Poggialupi <i>Tuscany, Italy</i>	9/36
White Zinfandel <i>House</i>	6

COCKTAILS

3 WAY MARTINI *American harvest Vodka, dry vermouth, three olives* 9

COSMOPOLITAN *Svedka Citron Vodka, Cointreau, cranberry juice, and lime juice, shaken over ice, strained and served with a lime* 9

THE CUKE *Cucumber infused Svedka Vodka with a cucumber slice* 7

WILD STRAWBERRY PROSECCO 9

COLORADO MANHATTAN *Stranahans Colorado Whiskey, sweet vermouth, bitters and a cherry* 10

LUPE MARGARITA *Gran Centenario Reposado Tequila, Cointreau and fresh lime juice* 9

MO-HOUND *svedka, grapefruit muddled basil* 6

JALAPENO MARGARITA *fresh jalapeno, watermelon lime and tequila* 7

NAKED SANGRIA *Simply Naked Chardonnay, Svedka Citron Vodka, white cranberry, fresh muddled watermelon* 9

RED SANGRIA *Simply Naked Cabernet, Svedka Clementine Vodka, peach puree, lemons, limes and oranges* 9

WHISKY

Macallan 12 year • Macallan 15 year fine oak • Macallan 18 year Blantons • Buffalo Trace Jack Daniels • Jim Beam • Makers Mark Crown Royal • Pendletons • Jameson

DRAFT BEER

 16 oz/Pitcher

Budweiser	3.25/13
Coors Light	3.25/13
Mirror Pond Pale Ale	4/16
Deschutes Seasonal	4/16
Black Butte Porter	4/16
Grand Lake Brew	4.50/18
Wooly Booger Nut Brown Ale	4.50/18
Paulander Pilsner	4.50/18
Murphy's Irish Stout	4.50/18
Paulaner Hefe Wiesen	4.50/18

NON-ALCOHOLIC BOTTLED BEER

Haake Beck Germany 3.75 • O'Douls Amber Colorado 3.75

BOTTLED BEER

Budweiser & Bud Light	3.25	•	Coors & Coors Light	3.25
Michelob Ultra	4	•	Miller Hi Life & Miller Lite	3.25
Fat Tire Colorado	4.50	•	Odell's 90 Shilling Colorado	4.50
Blue Moon Belgian White Colorado	4.50			
Sierra Nevada Pale Ale	4	•	Bear Republic Racer 5 IPA	6.50
Newcastle Brown Ale UK	4	•	Bass Ale UK	4
Becks Germany	4	•	Heineken Holland	4
Corona Mexico	4	•	Kirin Ichiban 22oz Bomber Japan	6.50
Delirium Tremens Strong Pale Ale Belgium	8/16			750ml
La Chouffe Houblan Ale Belgium	750ml			16
Maredsous Abbaye-Abdij Brune Belgium	8			