

COCKTAILS

MICHELADA: A light beer mixed with McKinners Bloody Mary Mix and fresh lime juice served with a Tajin Salted Rim	6.00
JOHN DALY: Deep Eddy Sweet Tea Vodka, Coopers Iced Tea, lemonade and lemon wedge	8.00
PALOMA: Silver Tequila, Jarrito's Grapefruit Soda, fresh lime juice with a Tajin salted rim and fresh lime	9.00

MARTINIS

MCKINNERS BOOZBERRY: 3 Olives Blueberry Vodka, Kinky Liqueur and simple syrup	9.00
THE CLASSIC: Chilled Vodka, splash of dry vermouth and olives	9.00
COSMO: Vodka, Triple Sec, cranberry juice, lime juice and lemon wedge	9.00
LEMON DROP: Citron Vodka, fresh lemon juice, simple syrup with a sugared rim	9.00

CLASSICS

MANHATTAN: Buffalo Trace bourbon, sweet vermouth, bitters and orange	9.00
OLD FASHIONED: High West Double Rye, bitters, simple syrup, cherry and orange	9.00

MULES

MCKINNERS MULE: Dark rum, ginger beer and fresh lime	8.00
AMERICAN MULE: Vodka, ginger beer and fresh lime	9.00
COLORADO MULE: Tin Cup American Whiskey, ginger beer and fresh lime	10.00

MARGARITAS

MCKINNERITA: Silver Tequila, Pama Liqueur, triple sec, fresh lime juice, splash of OJ, simple syrup with a Tajin salted rim	8.00
PRICKLEY PEAR MARGARITA: Silver Tequila, Triple Sec, fresh lime juice, splash of OJ, sweet & sour, Prickly Pear Syrup with a Tajin salted and sugar rim	9.00
TRADICIONAL MARGARITA: Cuervo Tradicional, Grand Marnier, simple syrup, fresh lime juice, splash of OJ with a Tajin salted rim	10.00

WINE

	GLASS	BOTTLE
HOUSE		
ROUND HILL WHITE ZINFANDEL (CALIFORNIA)	7.50	24.00
OXFORD LANDING CHARDONNAY (AUSTRALIA)	7.50	24.00
IL DONATO PINOT GRIGIO (ITALY)	7.50	24.00
PEDRONCELLI SAUVIGNON BLANC (CALIFORNIA)	7.50	24.00
VELVET DEVIL MERLOT (WASHINGTON)	7.50	24.00
THE CRUSHER PINOT NOIR (CALIFORNIA)	7.50	24.00
CASTLE ROCK CABERNET (CALIFORNIA)	7.50	24.00
RED		
2016 RUFFINO AZIANO CHIANTI (ITALY)	9.00	30.00
2017 RHIANNON RED BLEND (CALIFORNIA)	9.00	30.00
2015 ZENATO VALPOLACELLA (ITALY)	9.00	30.00
2017 PUNTA FINAL MALBEC (ARGENTINA)	9.00	30.00
2015 GUNSIGHT ROCK CABERNET (CALIFORNIA)	9.00	30.00
WHITE		
2017 KUNG FU GIRL RIESLING (WASHINGTON)	7.50	24.00
2015 SONOMA-CUTRER CHARDONNAY (CALIFORNIA)	14.00	42.00
SPARKLING		
RUFFINO PROSECCO 187ml (ITALY)		7.00
DOMAINE SAINT VINCENTE (NEW MEXICO)	8.00	26.00
PORT TAYLOR FLADGATE (20 YEAR TAWNY)	9.00	

SPIRITS

WHISKEY

BLEND: CANADIAN CLUB, PENDLETON, SEAGRAM'S 7, JACK DANIEL'S, JIM BEAM, MAKER'S MARK, TIN CUP

RYE: TEMPLETON

SINGLE BATCH: BASIL HAYDEN, KNOB CREEK, LEOPOLD BROTHERS, STRANAHAN'S, BRECKENRIDGE

IRISH: BUSHMILLS, JAMESON

RUM

LIGHT: BACARDI SILVER

DARK: MYER'S

FLAVORED: KRAKEN BLACK SPICED RUM, CAPTAIN MORGAN

SCOTCH

BLEND: DEWAR'S WHITE LABEL, JOHNNIE WALKER BLACK

SINGLE MALTS: HAIG, HIGHLAND PARK 12YR, MACALLAN 12YR

VODKA

CALL: BRECKENRIDGE, GREY GOOSE, KETEL ONE, TITO'S (GLUTEN FREE)

FLAVORED: 3 OLIVES

TEQUILA

BLANCO: HORNITOS, PATRON

ANEJO: CASA NOBLE, PUEBLO VIEJO ORGULLO

REPOSADO: JOSE CUERVO TRADICIONAL, SEITE LEGUAS

BEER ON TAP

MILK STOUT (NITRO), LEFT HAND BREWERY

\$6.00

The aroma is of brown sugar and vanilla cream, with hints of roasted coffee. The pillowy head coats your upper lip and its creaminess entices your palate. Initial roasty, mocha flavors rise up, with slight hop & roast bitterness in the finish. The rest is pure bliss of milk chocolate fullness.

ABV: 6% IBU: 25

BLUE MOON, COORS BREWING COMPANY

\$5.50

Belgian White Ale, Brewed with oats for creaminess and spiced with the perfect combination of orange peel and coriander. An unfiltered wheat ale spiced in the Belgian tradition for an uncommonly smooth taste.

ABV: 5.4% IBU: 9

PROST PILSNER

\$5.50

Crisp, pale gold in color and capped with a thick, brilliantly white, dense collar of foam. With the first sip spicy hop flavors come to the forefront. As the hop begins to fade, the wonderfully soft imported pilsner malt is revealed. The finish, with its herbal, pleasantly lingering hop note balanced by a rich malt counterpoint.

ABV: 4.6% IBU: 37

IPA, ODELLS BREWING COMPANY

\$6.00

Amber/golden IPA. Ripe oranges, some sour and malty. Citrus/hoppy/floral aroma. Very balanced (Malt to hop balance). Citrus (oranges, sweet grapefruit) over a somewhat creamy malt flavor. Nice lingering bitterness.

ABV: 7% IBU: 20

"CITRADELIC" IPA, NEW BELIGIAN

\$5.75

A blend of citrus (orange fruit/candy), tropical fruit (pineapple), and pine hop up front. Lighter are the herbal and caramel notes.

ABV: 6.0% IBU: 50

"90 SCHILLING", ODELLS BREWING COMPANY

\$5.50

A hearty Scottish ale, slightly hoppy aroma, nut with light citrus and creaminess.

ABV: 5.3% IBU: 27

APRICOT BLONDE ALE, DRY DOCK BREWING COMPANY

\$5.50

A crisp, clean finish and just enough apricot to make this a favorite.

ABV: 5.1% IBU: 17

COORS LIGHT

\$4.50

Every brew of Coors Light is made with traditional two-row lager malt which is made from our unique high country barley and four hop varieties. These are selected for their delicate aromatic properties.

ABV 4.2%

ROTATOR/SEASONAL TAP

\$MARKET\$

BOTTLED BEER

PABST BLUE RIBBON (MILWAUKEE, WISCONSIN)	4.25
MILLER LIGHT (MILWAUKEE, WISCONSIN)	4.25
COORS ORIGINAL (GOLDEN, COLORADO)	4.25
DALES PALE ALE (SERVED IN CANS) (LONGMONT, COLORADO)	4.75
HEINKEN (HOLLAND)	5.25
CORONA (MEXICO)	5.25
NEWCASTLE BROWN ALE (ENGLAND)	5.25

GLUTEN REDUCED/FREE

DELICIOUS IPA (STONE BREWING COMPANY - ESCONDIDO, CALIFORNIA) *GLUTEN REDUCED*	5.25
WOODCHUCK "PEARSECCO" HARD CIDER (CALIFORNIA) *GLUTEN FREE*	5.25
CRISPIN "APPLE" HARD CIDER (CALIFORNIA)*GLUTEN FREE*	5.25

NON-ALCOHOLIC

COORS (GOLDEN, COLORADO)	4.25
BUCKLER (HOLLAND)	5.25
GINGER BEER	3.00
ROOTBEER	4.00