

# Wines Of Colorado

10/122008

## Colorado Chardonnay

101	<i>Olathe Chardonnay, Olathe Winery, 2003*</i>	\$34
	Distinctive vanilla, hints of pineapple and pear with some apple and grassy tones, done in a classic French style	
119	<i>Debeque Canyon Chardonnay, Palisade 2003</i>	\$35
	Lush, fruity version, some butter, tropical fruit melon, figs, pineapple and balanced oak	
112	<i>Canyon Wind Chardonnay, Palisade 2004*</i>	\$38
	Golden straw in color with layers of cream, pear, honeyed apricots, ripe fig, grapefruit, anise and cantaloupe	
118	<i>Plum Creek Chardonnay, Palisade 2004*</i>	\$38
	Brimming with fruity scents of melon, pineapple and banana with hints of vanilla that accentuate this wine	
121	<i>Two Rivers Chardonnay, Mesa County 2006</i>	\$39
	Medium straw in color. Rich citrus and pineapple along with mellow vanilla in the nose	
102	<i>Cottonwood Cellars Chardonnay, Carneros 2002*</i>	\$52
	Medium body with plenty of fruit, vanilla and oak flavors combined with hints of pineapple and pear	

## Colorado Merlot

260	<i>Olathe Merlot, Colorado, 2003</i>	\$39
	Mild on the tannins, with a fruity nose and touches of oak, blackberry and ripe strawberry flavors	
269	<i>Two Rivers Merlot, Grand Junction 2005</i>	\$40
	Aromatic nose of cherry and cedar with undertones of roasting marshmallows	
223	<i>Debeque Canyon Reserve Merlot, Palisade 2001*</i>	\$42
	This wine is dark in color, with rich concentrated layers of plum and berry with aromas of cedar	
266	<i>Plum Creek-Red stone Merlot Reserve, Palisade 2003</i>	\$45
	This wine offers earthy scents of ripe cherries, blackberries and leather	
265	<i>Canyon Wind Merlot, Palisade 2001*</i>	\$46
	Has massive fruit aroma including currant, cherry, plum and chocolate, accented by hints of spice	
270	<i>Cottonwood Cellars Reserve Merlot, 2001*</i>	\$49
	Dark fruit soft tannins backed with hints of caramel	

\* Indicates other vintages may be available

## Colorado Cabernet Sauvignon

205	<i>Olathe Cabernet Sauvignon, Colorado, 2001*</i>	\$34
	Blackberry and currant combined with chokecherry, tobacco and hint of herbal and mineral flavors	
124	<i>Olathe Rose of Cabernet, Olathe Winery, NV</i>	\$34
	Distinctive, done in a classic French style, bright fruit slightly dry	
207	<i>Debeque Canyon Claret, Palisade 2002</i>	\$42
	Ripe dense with black cherry, raisin, ripe tannins and lingering oak finish	
206	<i>Cottonwood Cellars Reserve Cabernet Sauvignon 2003*</i>	\$44
	Dark Cabernet with layers of dry port-like flavors of chokecherry, currant and tobacco	
222	<i>Two Rivers Cabernet Sauvignon, Mesa County 2005*</i>	\$46
	Medium garnet in color, moderately fruity nose of ripe plums, cherries and antique wood	
216	<i>Canyon Wind Cabernet Sauvignon, Palisade 2002*</i>	\$48
	Aromas of black cherry, plums, violets and eucalyptus are followed with a hint of chocolate, coffee and coconuts	

## Other Colorado Varietals

185	<i>Cottonwood Cellars White Pinot Noir 2006</i>	\$32
	Off dry light and crisp.	
230	<i>Debeque Canyon Viognier, Palisade 2004</i>	\$35
	Ripe melon, some butter, tropical fruit, figs, pineapple and balanced oak	
197	<i>Cottonwood Cellars Syrah 2004</i>	\$39
	Well balanced, good fruit black berry and currant flavors	
339	<i>Debeque Canyon Syrah, Palisade 2002*</i>	\$42
	Dense with black cherry, dark chocolate flavors, ripe tannins and lingering oak finish	

## Sparkling Wines

410	<i>Tosti, Asti Spumonte, Italy NV</i>	\$32
	This classic Italian sparkling is off dry with aromas of peaches, litchi and pear	
433	<i>Domaine Ste. Michelle Blanc de Noir, NV</i>	\$39
	Not too dry and not too sweet. This nicely balanced, crisp wine delivers delicate apple and citrus characteristics	
431	<i>Schramsberg Mirabelle Brut NV</i>	\$39
	Fresh pear, mango and golden apple aromas mix with light toast, cracked almonds and faint marzipan	
438	<i>Korbel California Chardonnay Champagne, NV</i>	\$40
	Complex flavors of tropical fruit, apples, figs and a touch of oak, bright, sparkling finish	
422	<i>Piper-Sonoma, Sonoma NV</i>	\$49
	Medium-bodied and fruity with a fine bubble, well balanced with notes of toast, and hints of vanilla	
432	<i>Schramsberg Brut Rose</i>	\$58
	Pale copper in color, medium bodied with dried cherry, red apple, cranberry, vanilla and spice flavors	
421	<i>Schramsberg Blanc de Blanc NV</i>	\$69
	This wine displays blueberry, blackberry and violet flavors with broad mouth-filling tannins	
424	<i>G.H. Mumm Extra Dry &amp; Cie (Reims) NV</i>	\$75
	Extra dry means less dry. This wine is medium -bodied making it a better choice with desserts	
423	<i>Lanson Black Label Brut NV</i>	\$79
	A bouquet of ripe fruit and citrus create a sensation of fullness, fruitiness and lightness	
425	<i>Moet &amp; Chandon White Star (Eperney) NV</i>	\$89
	This classic sparkling is crisp and clean with a ripe roundness	
420	<i>Veuve Clicquot Ponsardin Reims France NV</i>	\$99
	A blend of two-thirds black grapes for body, balanced with one third chardonnay, nose of apple and citrus	
426	<i>Perrier-Jouet Fleur de Champagne (Epernay) 1990</i>	\$255
	A blend of half chardonnay and pinot noir of noble richness and complexity	
429	<i>Dom Perignon (Epernay) 1992</i>	\$295
	Almost burgundian in flavor, with mushroom, spice and almond accents to the core of honey and cherry	

# Chardonnay

116	<i>Macon-Lugny "Les Charmes" Burgundy 2006*</i>	\$32
	Medium bodied. This white burgundy Macon is not aged in wood, yet it still shows great true burgundy value	
120	<i>Columbia Crest Grand Estates, Columbia Valley 2006*</i>	\$32
	Rich and creamy, a plush mouthful of peach, nutmeg and cream	
106	<i>Sterling Vintners Collection, Central Coast 2006</i>	\$34
	Rich and creamy, a plush mouthful of peach, nutmeg and cream	
117	<i>Fat Bastard, Southern France 2006</i>	\$35
	Pale golden color with green hints, powerful on the nose with hints of vanilla, hazelnut and toast	
107	<i>Kendall-Jackson, Vintner's Reserve 2006</i>	\$36
	A distinctive style that showcases elegant layers of apple, pineapple and citrus flavors	
122	<i>La Crema, Sonoma 2006</i>	\$42
	A popular favorite, good balance of oak, fruit, acidity...enjoy	
109	<i>Catena "Arrelo Vineyards" Argentina 2004</i>	\$45
	One of Argentina's great wines with aromas and flavors of vanilla spice, oak, apricot and peach	
108	<i>Hartford, Sonoma Coast 2005*</i>	\$46
	Aromas of peach, mango, green apple and lemon with a hint of hazelnut, creamy butterscotch and vanilla	
110	<i>Stonestreet, Sonoma Coast 2004*</i>	\$46
	Complex pear, apple, licorice and vanilla flavors finishing with a hint of grapefruit	
123	<i>Rombauer, Napa Valley 2005*</i>	\$48
	Wine filled with aromas of apple, peach, nectarine, mango and spice	
104	<i>Gainey Limited Selection, Santa Barbara County 2004*</i>	\$55
	Soft nutmeg, pear and earthy citrus flavors with round full flavors enticing the palate	
111	<i>Freemark Abbey "Carpenter Ranch", Napa Valley 2004</i>	\$55
	Dominated by buttery oak overtones and butterscotch flavors, with a hint of citrus	
103	<i>Flora Springs, Napa Valley 2003</i>	\$59
	Tiers of spicy pear, apple, peach and hazelnut with vanilla and floral aromatics	
105	<i>Clos Pegase Hommage Artists Series Reserve 2006*</i>	\$69
	Unctuous wine with layers fig, apricot, honeysuckle, pear, hazelnut and honey	
114	<i>Argyle Nuthouse, Willamette Valley 1999*</i>	\$75
	Harmonious in the way it balances it's peach, fig and honey notes with delicate spices and citrus	
113	<i>Grgich Hills Chardonnay 2005</i>	\$95
	Beautifully balanced between acid, flavors and body, this Chardonnay displays notes of lemon zest, flowers and honey with a hint of crushed stones	
115	<i>Far Niente, Napa Valley 2005*</i>	\$99
	Melon, hazelnut, orange, spice and cinnamon nose, layers of fruit, fig & citrus, length & balance, mouthwatering finish.	

\* Indicates other vintages may be available

## Other Whites & Blush Wines

184	<i>Forest Glenn White Merlot, California 2007</i>	\$28
	Medium bodied with a brilliant hue of reddish pink. Aromas of fresh cut watermelon and raspberries	
152	<i>Hogue Gewurztraminer, Columbia Valley 2005</i>	\$28
	Aromas of lychee and rose petal. The rich palate is medium-bodied, with lychee, true varietal flavors and a spiciness	
155	<i>Hogue Riesling, Columbia Valley 2006</i>	\$28
	Flavors of apple and rose petal with a hint of litchis on a fresh frame	
181	<i>Beringer White Zinfandel, California 2006</i>	\$30
	This off-dry wine displays notes of summer berries, citrus and honeydew melon	
151	<i>Beringer Sauvignon Blanc 2005*</i>	\$32
	Crisp and melony with green apple, citrus and grass notes framed by vanilla on the finish	
182	<i>Bonny Doon Vin Gris De Cigare, California 2004*</i>	\$32
	Blush style mouvedre blend is dry with strawberry, tea and apple skin flavors	
153	<i>San Angelo Pinot Grigio, Castello Banfi, Italy 2005</i>	\$34
	Ripe and juicy with peach, honeydew, citrus, anise and honey	
157	<i>Ferrari-Carano Fume Blanc, Sonoma County 2005</i>	\$36
	A delicate balance of honeysuckle, melon, floral and herbal notes with a crisp acidity	
154	<i>Gusto Sauvignon Blanc, Marlborough NZ 2005</i>	\$39
	Flavors of tropical fruit, peach, passion fruit, grapefruit and citrus with excellent balance	
183	<i>E. Guigal Cotes du Rhone Rose 2005*</i>	\$33
	Soft and fragrant with apple, apricot and citrus aromas and flavors on an off dry frame	
159	<i>Caymus "Conundrum," California 2005*</i>	\$49
	Heightened notes of pear, honeysuckle and vanilla. A lush, creamy texture and lemony finish	
158	<i>Fess Parker Viognier, Santa Barbara 2005*</i>	\$46
	This wine exhibits fruit elements of melon, white peach, pears, honey and ripe grapefruit	

## Pinot Noir

196	<i>Francis Coppola Pinot Noir Diamond Series, California 2006</i>	\$39
	Soft, silky mouth feel with flavors of cherry and anise, a polished	
192	<i>Buena Vista Pinot Noir, Carneros 2005*</i>	\$48
	Deep ruby in color with cherry, plum and raspberry overtones	
195	<i>Hartford Pinot Noir Land's End Vinyard, Sonoma Coast 2006</i>	\$52
	This wine displays blueberry, blackberry and violet flavors with broad mouth filling tannins	
193	<i>Robert Mondavi Pinot Noir, Napa Valley 2005</i>	\$59
	Fresh fruit with lively cherry and strawberry flavors accented by oak nuances	
194	<i>Argyle Pinot Noir "Nuthouse" Willamette Valley 2004*</i>	\$79
	Ripe with it's plum and black cherry shades with hints of chocolate and smoke	

## Merlot

264	<i>Sterling Vintners Reserve, 2005</i>	\$34
	Intense black cherry flavor, which will complement a wide variety of foods	
263	<i>Casa Julia, Chile 2004</i>	\$37
	Smoky, plummy flavors with a nice texture and hint of herbs on a moderate finish	
262	<i>Francis Coppola Diamond Series, California 2005</i>	\$39
	Soft, silky mouth feel light tannins with flavors of blueberry, plum, cherry and anise, a polished, well oaked finish	
267	<i>Michel-Schlumberger, Dry Creek Valley 2001*</i>	\$46
	Has pronounced cherry and red currant aromas with a touch of gooseberry as well	
268	<i>Lambert Bridge, Sonoma County 2002</i>	\$48
	Full-Bodied wine, aromas of ripe berry, cassis and plum are balanced by flavors of tea, cedar and tobacco	
271	<i>Chateau St Jean, Sonoma County 2004</i>	\$48
	Notes of black cherry, sweet tobacco and black plums throughout a long finish	
272	<i>Ferrari-Carano Merlot, Sonoma County 2005</i>	\$54
	Complex, multi-dimensional, wild-berry fruit, cherry flavors, hint of chocolate-malt, rich, medium-bodied, exceptional balance & length	
261	<i>Robert Mondavi, Napa Valley, Carneros 2004</i>	\$79
	Pretty blackberry, plum, currant and wild berry flavors, finishing with vanilla and cedar oak	

## Zinfandel

250	<i>Bogle Old Vine, California 2006</i>	\$34
	Full-bodied wine, rich raspberry fruit on the nose and palate, seasoned with nuances of peppercorn	
255	<i>Pietra Santa, Cienaga Valley, 2005*</i>	\$34
	Old vine Zin,raspberry, blueberry flavors, pepper & hints of sweet oak	
253	<i>Edmeades, Mendocino 2006*</i>	\$58
	Ripe, fleshy and earthy with raspberry cobbler, vanilla and plum character	
359	<i>T-Vine Zinfandel, Napa Valley, 2003</i>	\$75
	Deep dark rich fruit berry and current only 432 caes produced	

## Cabernet & Cabernet Blends

180	<i>Arcturus Astrale, Napa Valley 2002</i>	\$34
	Experience the earthy tones of Cabernet Sauvignon, the bouget of Cabernet Franc and the soft finish of Merlot	
209	<i>Sterling Vintner's Collection, Central Coast 2005*</i>	\$34
	Distinctive aromas of ripe blackberry, pepper, toast and hints of smoke with a full, rich texture	
235	<i>St Francis Cabernet Sonoma County Valley 2003*</i>	\$42
	full-bodied, rich mouth feel, and deep color accentuating the taste of black currant, plum, blueberry, and spicy oak	
211	<i>Kendall-Jackson Vintner's Reserve, Napa Valley 2005*</i>	\$42
	Soft and velvety with generous cassis, cherry and currant aromas and flavors with a well rounded silk finish	
212	<i>Stonehedge, Napa Valley 2005</i>	\$42
	Loaded with flavors of currants, plum, marzipan and vanilla packaged within a solid tannic structure	

\* Indicates other vintages may be available

## *Cabernet & Cabernet Blends*

202	<i>William Hill Cabernet Napa Valley 2003*</i> Fruit-driven, raspberry, blackberry and cassis, supple tannins and a lingering finish.	\$45
204	<i>Chateau Cabernet Souverain Alexander Valley 2004*</i> Boasts wonderful concentration of pure cassis fruit, heady finish with considerable purity, depth, and length	\$45
208	<i>Wolf Blass Presidents Selection, South Australia 2004</i> Warm, soft and wonderfully textured wine with exceptional depth of fruit and fine balances	\$52
217	<i>Carmen, Maipo Valley, Chile 2004*</i> Earthy, barnyard flavors. Rich currant and blackberry fruit finishes with smoky tobacco and cedar flavors	\$54
226	<i>Chateau St. Jean Cabernet, Sonoma County 2004</i> Black cherries, chocolate, ripe plums, violets and sweet vanilla oak notes	\$55
227	<i>St. Clement Cabernet, Napa Valley 2003*</i> Delicate notes of plum, black currant, tobacco and leather	\$55
229	<i>Franciscan Cabernet, Napa Valley 2004</i> Rich and dense blackberry, currant, mixed berry and plum flavors with a soft, supple, lingering finish	\$56
218	<i>Robert Mondavi, Napa Valley 2004</i> Great purity of fruit with polished cherry, berry, sage, anise and leather	\$62
203	<i>Jordan Cabernet Alexander Valley 2004</i> Ripe, smooth currant, herb, green olive, hints of sage, complex finish with backbone of tannins.	\$85
215	<i>Caymus, Napa Valley 2005</i> Ripe fruit, sweet oak, creamy spice, solid, supple for such a young wine,	\$125
210	<i>Clos Pegase, Napa Valley 2000*</i> Very dark and complex fruit tones of black currant, olive, tobacco leaf, chocolate and caramel	\$139
228	<i>Grgich Cabernet, Napa Valley 2001</i> Has mouth-filling flavors of currant, blackberry, spice and chocolate to prolong your enjoyment	\$139
236	<i>Chateau Montelena, Cabernet, Napa Valley 2005*</i> Sensational nose, sweet cassis, notes of beef blood, licorice, underbrush Full-bodied, flamboyant 95pts	\$145
219	<i>Silver Oak, Alexander Valley 2003</i> This wine has a deeply concentrated ripe plum, currant and spicy jam	\$148
224	<i>Clos Pegase "Mitsuko Vineyard" Artists Series, 2003</i> Well balanced with vanilla and spicy oak scents. Sleek core of herb, currant and wild berry turning dry and tannic	\$165
225	<i>Quintessa, Rutherford 1999</i> Rich and exotic with layers of currant, black cherry, espresso, mocha, mineral and herb	\$185
231	<i>Far Niente, Oakville, Napa Valley 2003*</i> Perfume & raspberries, layers of cassis & oak, soft, supple with moderate tannins	\$225
233	<i>Heitz Cellars, Martha's Vineyard, Nappa Valley 2006</i> Gorgeous, rich, elegant, balanced. round supple tannins, nuances of limousin oak, silky soft finish.	\$229
201	<i>Caymus "Special Selection", Napa Valley 2001</i> Deep ruby in color. Aromas of ripe, vanilla tinged black currants and black cherries, roasted coffee beans and exotic spice	\$260
220	<i>Opus One, Napa Valley 2002</i> Shows an opaque purple color and intense aromas of blackberries, vanilla, roasted espresso and caramel	\$290
221	<i>Diamond Creek Red Rock Terrace, Napa Valley 1999</i> Spice and oak in the bouquet. In the mouth roundness and richness are in balance with robust tannin	\$299

\* Indicates other vintages may be available \*\* Other vineyards & vintages may be available

## *Alternative Varietals*

330	<i>Rosemount Grenache-Syrah 2005</i>	\$28
	Bright berry flavors of Grenache Enriched by the exotic spiciness of Syrahz	
364	<i>E. Guigal Cotes du Rhone Red 2004</i>	\$33
	One of the worlds best wine makers. A rich even tannic red with plenty of character	
341	<i>Pietra Santa, Sacred Stone, Masters Blend</i>	\$34
	Dark, plummy aromas, hint of raisins, dash of spice; floral & peppery, burst bright red fruit	
335	<i>Guenoc Petite Syrah, North Coast 2005</i>	\$38
	Chocolate, raspberry, blackberry and wild brambly quality characterize this petite syrah	
333	<i>McMannis Syrah, California 2004*</i>	\$38
	Well integrated coconuts and cedar flavors pick up a hint of ripe wild berry and black cherry	
331	<i>Beaulieu Vineyards Syrah, California 2003</i>	\$39
	Medium body and deep fruit flavors of black cherry with pepper aromas, coffee and firm tannins	
340	<i>Trefethen Double T, Napa Valley Red Wine, 2004</i>	\$39
	Composed of the Five classic red Bordeaux varietals a lovely bistro-style wine	
328	<i>Temple Bruer Shiraz-Malbec, Langhorn Creek 2001*</i>	\$43
	Bright and tart with juicy boysenberry and mineral aromas and flavors	
355	<i>Tommasi Viticoltori "Ripasso" 2004</i>	\$44
	Rich and full, warm and vigorous with a finish of almond	
351	<i>Catena Malbec, Lunlunta 2006*</i>	\$49
	This old vine Malbec bursts with intense, peppery fruit	
301	<i>Chateau Larose Trintaudon, Haut-Medoc 2003</i>	\$49
	Cabernet with merlot gives full flavor, harmonious and stylish in the way only a fine Bordeaux can be	
352	<i>Mazzei Fonterutoli Chianti Classico 2002</i>	\$50
	Rich and lusciously fruity, this full bodied Chianti Classico is made of 100% Sangiovese	
329	<i>Novy "Page-Nord Vinyard" Syrah, Napa Valley 2003</i>	\$52
	Shows an opaque purple color and intense aromas of blackberries, vanilla, roasted espresso and caramel	
327	<i>Chateauneuf-du-pape, Saint-Benoit 2001*</i>	\$54
	Cherry aromas followed by a mild white pepper finish	
356	<i>Bennet Lane Maximus, Napa Valley, 2004</i>	\$54
	A chunky, well-structured wine with beefy currant, black cherry, espresso, mocha, mineral and herb	
350	<i>Marietta, Angeli Cuvee, Alexander Valley, 2001</i>	\$55
	Zinfandel, Petite Sirah, Carignane, full of fruit, structure, thick luscious, blackberry, blueberry, anise and toasty oak flavors & aromas	
353	<i>Travaglini Gattinara Vendemmia 1999*</i>	\$55
	The fruit is filled with violets, vanilla, mocha and berry flavors, the unusual bottle was made to fit the hand of the Pope	
326	<i>Chateauneuf-du-pape, Domaine St. Siffereen 2004</i>	\$59
	A full bodied and powerful wine busting with ripe fruit	

\* Indicates other vintages may be available

## *Alternative Varietals*

304	<i>Chateau Mongravey, Margaux 2003</i>	\$72
	<small>A deep garnet colored wine with fruit, spice and oak in the bouquet</small>	
369	<i>T-Vine Petite Syrah, Napa Valley, 2002*</i>	\$85
	<small>Deep dark rich fruit berry and current only 695 caes produced</small>	
246	<i>T-Vine Syrah Napa Valley Frediani Vineyard 2003</i>	\$85
	<small>A gooey, luscious, sensual liquid that will turn you teeth purple and your frown upside down</small>	
358	<i>T-Vine Napa Valley Grenache 2004</i>	\$85
	<small>Jammy and juicy with strawberry black raspberries and whit peppercorns with a long finish</small>	
360	<i>Niebaum-Coppola Cabernet Franc, Rutherford 2005</i>	\$79
	<small>Blackberry and cranberry flavors backed up with tobacco and leather</small>	
303	<i>Chateau Gloria, St. Julien 2001</i>	\$105
	<small>Distinctively earthy with smell of the season's first rain, bursting into juicy black cherry and blackberry flavors</small>	
354	<i>Tommasi "Amarone" Valpolicella Classico 2000</i>	\$120
	<small>Complex, smooth, full bodied characteristic with clear shades of raisin</small>	

*Vintages may change from time to time due to availability from distributor*

## *After Dinner Delights Dessert Wine*

401	<i>Chateau Suduiraut, Sauternes, France 1997 750ml</i>	\$155
	<small>Subtle, fine, balanced, almost refreshing, fruity and complex, a remarkable wine in a remarkable vintage</small>	
402	<i>"Dolce" Late Harvest, Napa Valley 1998 375ml</i>	\$140
	<small>Maybe California best, ripe and rich fig, apricot, anise, vanilla bean, pear and butterscotch</small>	
403	<i>Rutherglen Muscat, Australia 375ml</i>	\$6.5 /\$39
	<small>This blend displays intense but fresh raisin and sweet mouth filling finish</small>	
404	<i>Chateau D'Yquem, Sauternes, France 1990 375ml</i>	\$400
	<small>This could be the Nectar of the god's a gold hue, intense spices, honey and dried orange peel aromas, full bodied, very sweet</small>	

## *Sherries*

<i>Dry Sack Superior Medium-Dry Sherry, Spain</i>	\$6.75
<i>Sandeman Don Fino Sherry, Spain</i>	\$5.50
<i>Harvey's Bristol Cream Sherry, Spain</i>	\$6.75

## *Single Malt Scotch*

<i>Glenlivet 12 years</i>	\$10
<i>Glenfiddich 12 Years</i>	\$9
<i>Oban 14 Years</i>	\$10
<i>Glenmorangie 10 Years</i>	\$10
<i>Dalmore 21 Years</i>	\$14

*Macallan 18 Years*  
*Macallan 25 Years*

\$20  
\$35

## *Wines By the Glass*

<i>Korbel California Brut Champagne 185ml</i>	<i>\$12</i>
<i>Coppola Pinot Noir</i>	<i>\$12</i>
<i>Bogle Red Zinfandel</i>	<i>\$9</i>
<i>Coppola Merlot</i>	<i>\$11</i>
<i>E. Guigal Cotes du Rhone Red</i>	<i>\$9</i>
<i>Sterling Merlot</i>	<i>\$9</i>
<i>Sterling Cabernet</i>	<i>\$9</i>
<i>La Crema Chardonnay</i>	<i>\$11</i>
<i>Kendall-Jackson Chardonnay, Vintner's Reserve</i>	<i>\$10</i>
<i>San Angelo Pinot Grigio</i>	<i>\$10</i>
<i>Beringer White Zinfandel</i>	<i>\$7</i>
<i>Houge Reisling</i>	<i>\$7</i>

## *Beer List*

### *Local Colorado Springs Beers*

<i>Bristol Laughing Lab</i>	<i>\$5</i>
<i>Mass Transit</i>	<i>\$5</i>
<i>Bristol Wet Mountain IPA</i>	<i>\$5</i>

*(Premiums)*

<i>Corona</i>	<i>\$4</i>
<i>Heineken</i>	<i>\$4</i>
<i>Samuel Adams</i>	<i>\$5</i>
<i>Fat Tire</i>	<i>\$5</i>
<i>Dos Equis</i>	<i>\$4</i>

*(Domestic)*

<i>Coors</i>	<i>\$4</i>
<i>Coors Light</i>	<i>\$4</i>
<i>Miller Genuine Draft</i>	<i>\$4</i>
<i>Budweiser</i>	<i>\$4</i>
<i>Bud Light</i>	<i>\$4</i>
<i>Mackesson Triple Stout</i>	<i>\$5</i>
<i>Odoul's</i>	<i>\$4</i>

## *Spice up your Holidays with our custom Martini Menu*

<b><i>Peach Pomegranate Holiday Martini</i></b>	<b><i>\$10</i></b>
<i>Spice your Holidays with a masters blend of Peaches, Oranges and Pomegranates with a cinnamon sugared rimmed glass</i>	
<b><i>Briarhurst Apple Martini</i></b>	<b><i>\$9</i></b>
<i>Fine Absolute Vodka, sour apple and midori with a apple wedge</i>	
<b><i>Chocolate Cacao Martini</i></b>	<b><i>\$10</i></b>
<i>Blended with Absolute Vodka, cream and chocolate syrup</i>	
<b><i>Blue Martini</i></b>	<b><i>\$9</i></b>
<i>Premium Bombay Sapphire with a sweet Blue Curacao and a twist of lemon</i>	
<b><i>Briarhurst's Sweet Cosmopolitan</i></b>	<b><i>\$9</i></b>
<i>Absolute Vodka fresh lime, cranberry and a twist of Cointreau</i>	
<b><i>Lemon Drop Martini</i></b>	<b><i>\$9</i></b>
<i>For the sweet tooth we have added fresh lemon, sugar and a blend of Absolute Citron and Triple sec</i>	
<b><i>Peach Martini</i></b>	<b><i>\$9</i></b>
<i>A light blend of Peach Vodka, Champagne and raspberries</i>	

## *Cordial Café*

<b><i>Briarhurst Delight</i></b>	<b><i>\$7.50</i></b>
<i>Freshly brewed coffee with a touch of Tia Maria for flavor, Baileys as your creamer and a hint of Frangelico for your delight.</i>	
<b><i>Dr. Bell's Kioki Coffee</i></b>	<b><i>\$6.50</i></b>
<i>Raynal Brandy and Kahlua mixed with Barista coffee, finished with whipped cream</i>	
<b><i>Oriel</i></b>	<b><i>\$7.50</i></b>
<i>Our own special house coffee and Grand Marnier blended with Tuaca and a dollop of whipped cream. A unique treat!</i>	
<b><i>Cara's Snuggler</i></b>	<b><i>\$6.50</i></b>
<i>Peppermint Schnapps warmed with our house coffee and then topped with whipped cream and chocolate syrup</i>	
<b><i>Hot Spriced Apple Cider</i></b>	<b><i>\$7.50</i></b>
<i>Spiced Apple Cider with Bacardi Rum and a Cinnamon Stick</i>	

### *After Dinner Delights mixed with*

#### *Manitou's own Colorado Premium Vodka*

<b><i>Starry Night</i></b>	<b><i>\$7.50</i></b>
<i>Colorado Premium Vodka blended with Starbucks Coffee Liqueur</i>	
<b><i>Colorado Cocoa</i></b>	<b><i>\$7.75</i></b>
<i>Colorado Premium Vodka and Peppermint Schanpps warmed with hot chocolate and finished with whipped cream</i>	