Handcrafted Cocktails

Revive with an artisanal elixir from the Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

RUM PUNCH 11
Dancing Pines Spiced Rum, Campari, Falernum bitters, blood orange juice and Bollini Pinot Grigio

BOURBON RHUBARB SMASH 12
Breckenridge Bourbon, Art in the Age Rhubarb Tea, fresh lemon juice, agave simple syrup and cardamom bitters

SMOKEY APPLE CIDER 12
Arta Reposado Tequila, St. Germain Elderflower Liqueur, lemon sour and Angry Orchard Cider

CARROT GINGER FIZZ 12
Grand Marnier, Ginger Liqueur, fresh carrot juice and Chandon Brut

CUCUMBER BASIL GIMLET 11
Effen Cucumber Vodka, Benedictine, lemon juice, agave nectar, plum bitters, fresh basil and cucumber

SANGRIA ROYALE 12
Fonseca Bin 27 Port, sweet vermouth, lemon, lime, orange, agave simple syrup and ginger beer

POMEGRANATE GREEN TEA 12
Leopold Bros Small Batch Gin, fresh lemon juice, green tea syrup, pomegranate juice and orange bitters

BASIL MARGARITA 11
Sauza Silver Tequila, Cinzano Bianco, fresh lime juice, agave simple syrup, cucumber and basil oil

Must be 21 years of age or older to purchase and/or consume alcohol.
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RED WINES

MAGNOLIA GROVE BY
CHATEAU ST. JEAN
Cabernet Sauvignon, California 11/42

CELLAR NO. 8
Merlot, California 10/39

SOUVERAIN
Red Blend, California 11/43

DELOACH
Pinot Noir, California 13/55

CHATEAU STE. MICHELLE
Cabernet Sauvignon, Washington 11/42

ALAMOS
Malbec, Argentina 10/39

WILD HORSE
Merlot, California 10/39

MACMURRAY RANCH
Pinot Noir, California 14/58

BUENA VISTA THE COUNT
Red Blend, California 52

Please enjoy responsibly. State law prohibits the purchase or consumption of alcohol by persons under the age of 21. © 2015 Starwood Hotels & Resorts Worldwide, Inc.

WHITE WINES

MAGNOLIA GROVE BY
CHATEAU ST. JEAN
Chardonnay, California 11/43

BOLLINI
Pinot Grigio, Italy 11/42

ANEW
Riesling, Columbia Valley 10/38

KIM CRAWFORD
Sauvignon Blanc, Marlborough 12/47

INDIAN WELLS BY CHATEAU
STE. MICHELLE
Chardonnay, Washington 13/50

STELLINA DI NOTTE
Pinot Grigio, Italy 10/39

EROICA BY CHATEAU STE. MICHELLE
Riesling, Washington 55

ECHO BAY
Sauvignon Blanc, New Zealand 52

14 HANDS HOT TO TROT
White Blend, Washington 38

BANFI CENTINE
Rose, Italy 38

SPARKLING WINES

CHANDON BRUT CLASSIC
California 14/56

MUMM NAPA BRUT PRESTIGE
California 65 bottle

LUNETTA PROSECCO
187ml Bottle 12

SPIRITS

VODKA
Smirnoff 8
ABSOLUT 10
ABSOLUT Citroen 10
Ketel One 11
Grey Goose 11
Tito's Handmade 11
Effen Cucumber 9
Stolichnaya 9
Stoli Razberi 9
Stoli Blueberi 9
Leopold Bros 9

GIN
Beefeater 9
Bombay Sapphire 10
Tanqueray 10
Hendrick's 12
Leopold Bros 9

RUM
Cruzan 8
BACARDI Superior 8
Captain Morgan Original Spiced 9
Malibu Coconut 9
Myers's Original Dark 9
Dancing Pines Spiced 9

TEQUILA
Sauza Silver 8
Jose Cuervo Silver 9
Patron Silver 12
1800 Reposado 11
Milagro Reposado 11
Arta Reposado 12

SCOTCH
Johnnie Walker Red Label 10
Johnnie Walker Black Label 13
Dewar's White Label 10
Chivas Regal 12
Glenfiddich 13

BOURBON/WHISKEY
Jim Beam White Label 8
Seagram's 7 9
Canadian Club 9
Jack Daniel's 11
Jameson 11
Bulleit Rye 11
Breckenridge 11
Makers Mark 12
Crown Royal 12
Stranahans 13

BEER

DOMESTIC 5
Bud Light
Budweiser
Miller Lite
Samuel Adams Boston Lager
Coors Original
Michelob Ultra

DOMESTIC PREMIUM 7
Samuel Adams Seasonal
Blue Moon
Angry Orchard

IMPORT 6
Heineken Light
Corona Extra
Corona Light
Stella Artois

DRAFT
Coors Light 5
Heineken 6
Colorado Native 6
Ellies Brown Ale 7
Ska Brewing True Blonde 7
Titan IPA 7

TIDBITS

CHIPOTLE LIME CHICKEN TACOS
Pico de Gallo slaw and poblano crema 8

SHRIMP NICOISE
Chilled shrimp, fingerling potatoes, green beans, roasted corn, olives and tomato jam 10

ORANGE CHARRED CHICKEN SATAY
Napa cabbage slaw, orange bites 8

CHIPS & DIP
Tortillas with salsa, guacamole and poblano or
Potato with onion, chipotle tomato jam and poblano 7

COLORADO CHEESES
From Haystack, Avalanche and Muouco creameries.
Fig compote and crusty bread 9

CHARCUTERIE BOARD
Jalapeno bison sausage, peppered salami, prosciutto, Avalanche finocchiona, house made pickled vegetables, spicy-sweet mustard 10

GREEN CURRY MAINE MUSSELS
Coconut milk, ginger, fennel, shallot
and garlic olive oil crostini 10

Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.
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TIDBITS

WARM CABERNET ROASTED BEETS
House-made lemon scented farmer's cheese,
baby kale and a balsamic reduction 8

SPICY AHI TUNA
Sriracha mayo, edamame-seaweed salad
and wonton chips 9

BEEF & PORK MEATBALLS ARRABBIATA
Spicy tomato sauce, basil oil, grana padano cheese
and crusty bread 8

KALE APPLE FENNEL SALAD
Walnuts, golden raisins, lemon vinaigrette 7

FRUIT
Apples, pears and strawberries with Ibarra
chocolate sauce, salted caramel and vanilla custard
for dipping. 8

RICOTTA CHEESECAKE
Rhubarb chutney, granola tuille 8