



COCKTAILS

BELUGA & CAVIAR 45

Beluga Gold Line Noble Russian vodka, caviar, cucumber

ASPEN JET 17

bourbon, Amaro Nonio, Contratto aperitif, grapefruit

BLACK PEARL 17

silver tequila, charcoal, aperol, grapefruit juice, jalapeno agave

FIZZY LIFTING DRINK 16

purple gin, sparkling wine, ginger beer, lemon, lavender agave

PUNCH DRUNK LOVE 17

Absolut Elyx vodka, raspberry, lemon, sparkling wine

MOTHER OF DRAGONS 16

mandarin vodka, blood orange liquor, lime, habanero honey, egg white, cayenne

CORPSE REVIVER #2 16

Woody Creek gin, Lillet Blanc, lemon juice, Cointreau, Redux Absinthe rinse

ITALIAN JOB 17

Amaro Montenegro, La Hechicera rum, angostura

MASTER OF DISGUISE 17

mezcal, pistachio syrup, lemon, walnut bitters, egg white

1944 MAI TAI 17

aged dark rum, orgeat, lime juice, Wray & Nephew rum float

MONARCH NEGRONI 21

{A Tribute Cocktail}

gin, sweet vermouth, Meletti 1870 bitters, orange bitters, hollowed ice sphere

(\$2 of every Monarch Negroni sale is donated to Mountain Rescue Aspen)

MANHATTANS

SHIBUYA 27

Hibiki Harmony Japanese whisky, Carpano Anitca sweet vermouth, bitters, gold leaf cherry

THE LOWER FORTY EIGHT

*sweet vermouth, bitters, house cured cherry
Laws rye 17 • Pikesville Straight rye 21*

RUN FOR THE ROSES 16

Basil Hayden bourbon, St. Germain, sweet vermouth, rose water

BLACK BUFFALO 16

Buffalo Trace bourbon, Averna, chocolate bitters, burnt orange

BURNING MAN

*cherry wood smoke, sweet vermouth, barrel aged bitters
Eagle Rare 17 • High West Campfire 21*

MONKS OF MANHATTAN 19

Hennessy Black, yellow & green Chartreuse, fennel & saffron bitters, Dolin rouge vermouth



BAR MENU

FRENCH ONION SOUP

*gruyère, crostini
15*

CHILLED CRAB RILLETTE

*bacon crumble, pickled fennel, piquillo, endive
16*

PRAWN COCKTAIL

*cocktail sauce & remoulade
17*

SCOTCH EGG

*farm egg, elk sausage, piquillo hollandaise
16*

PRIME FILET TARTARE

*cognac, harissa aioli, capers, truffle, quail egg, parmesan
19*

STEAMED MUSSELS & CLAMS

*nduja salami, sofrito, lemon confit, sherry tomato broth, fried anchovy
19*

BUNNY CHOW

*government loaf, Durban curry
17*

BRAISED DUCK POUTINE

*cheese curds, house-cut chips, whole grain dijon gravy, chives
18*

MONARCH BISON BURGER

*piquillo hollandaise, bleu cheese, bacon, caramelized onions, arugula
20*

STEAK & CHIPS

*Gaucho chimichurri, caramelized farm onions
22*

bar only ~ no substitutions ~ no take out



WINES BY THE GLASS

SPARKLING WINE & CHAMPAGNE

Sparkling Rosé Jansz, Tasmania, Australia N.V.	16
Champagne Henriot <i>Brut Souverain</i> France N.V. ...	30
Champagne <i>Veuve Clicquot La Grande Dame</i> , France '08	50
Champagne <i>Dom Perignon</i> , France '06	65

WHITE WINE

Pinot Grigio Ronco delle Betulle Friuli, Italy '18	13
Sauvignon Blanc Domaine du Pré Semelé Sancerre, France '18	20
Chardonnay Domaine Laroche <i>Saint Martin</i> Chablis, France '18	18
Chardonnay Walter Hansel <i>Cahill Lane</i> Russian River, CA '16	25

RED WINE

Pinot Noir Etude Wines <i>Estate</i> Carneros Napa, CA '17	20
Nebbiolo Azelia Barolo Piedmont, Italy '15	30
Grenache Blend Château de Montfaucon <i>Baron Louis</i> Lirac, France '14	16
Tempranillo Bodegas Ontañon <i>Reserva</i> Rioja, Spain '11	14
Bordeaux Confidences de Prieuré-Lichine Margaux Bordeaux, France '15	27
Cabernet Sauvignon Darms Lane <i>Fortune 1621</i> Napa, CA '17	20
Cabernet Sauvignon Caymus Vineyards Napa, CA '17	40



BEER

SEASONAL CIDER	6
AMSTEL LIGHT Holland	5
PACIFICO <i>Cerveza Clara</i> , Mexico	5
CZECHVAR Czech Republic	6
STELLA ARTOIS Belgium	6
ASPEN BREWING COMPANY <i>Aspen Blonde</i> , CO	6
COLORADO NATIVE <i>Amber Lager</i> , CO	7
VOODOO RANGER <i>IPA</i> , CO	7
DELIRIUM TREMENS <i>Strong Pale Ale</i> , Belgium	10
GUINNESS STOUT Ireland	7
LEFT HAND BREWING COMPANY <i>Nitro Milk Stout</i> , CO	6
HOEGAARDEN <i>Wheat Beer</i> , Belgium	7
ST. PAULI, N.A. Germany	5