

CIBO

ANTIPASTI	SALUMI	FORMAGGIO
Marinated Olives 4 Smoked Nuts 5	Solo 6	Solo 6
Smoked Salmon Dip & Crudité 7	Misto 16	Misto 16
Radishes, Butter, Smoked Sea Salt 5	┌─── Combination Board 26 ──┐	
Pickled Plate 6		

INSALATA		PRIMO	
Baby Romaine, Lovage, Cucumber, Shaved Parmesan, Fried Shallot, Green Goddess	10	Brûléed Bone Marrow and Short Rib Marmalade	10 per bone
Bib Lettuce, Baby Kale, Pickled Pears, Feta, Candied Walnuts, Citrus Vinaigrette	10	Baked Avocado, Crab Dip, Grapefruit Pico, Toasted Walnut	10

OYSTERS

East or West Coast Oyster, Mignonette, 3.50 ea /38 dzn
Lemon, Horseradish, Cocktail Sauce*

BRUSCHETTA

Lobster, Soft-Scrambled Eggs, Carmalized Leeks and Mushrooms, Crema, Parmesan Crisps	16	Housemade Mozzarella, Heirloom Tomato, Pesto	8
Pub Cheese, Mushroom Confit, Baby Kale	8	Lamb Sauasage, Apple Butter, Mint Gremolata, Feta	10

SECONDO		DOLCE	
Roman Gnocchi, Braised Short Rib, Carrot Mole, Spiced Pepitas, Chimichurri, Ricotta (GF)	15	Fernet Branca Soft-Serve	3
Rabbit Ragu, Arugula Spätzle, Carrot Chips, Cured Egg Yolk	16	Brown Butter Rye Chocolate Chip Cookie	9

THREE COURSE PRIX FIXE

Chef's Selection of Cicchetti, Insalata, Secondo 30

COCKTAIL MENU Nº 6

■ #52	12	■ #57	12
Avuá Cachaça, Cocchi Americano, Honey Dew Simple, Lime Juice.		Barzol Pisco, Pierre Ferrand Dry Curacao, Aperol, Lemon Juice.	
Mexico has tequila. Russia has vodka. Brazil has cachaça. Drink this, and before you know it, you'll be dancing with a cute Italian while vacationing in Rio De Janeiro.		If a French 75 had a one night stand with a creamsicle in Peru, this would be their hair of the dog the next morning.	
■ #53	12	■ #58	12
W.L. Weller Bourbon, Giffard Abricot Liqueur, New Deal Ginger Liqueur, Strega, Lemon Juice.		Monopolowa Vodka, Sauvignon Blanc, Lemon Thyme Simple.	
You are a gentleman from Kentucky, always in search of elegance.		Like finding a decent date on Tinder, creating a balanced vodka cocktail has its challenges. We swiped right on this one. You should too.	
■ #54	12	■ #59	12
Letherbee Gin, Amaro Nonino, Basil Simple, Lime Juice.		Cynar, Combiar Pamplemousse, Lemon Juice, Strawberry Puree.	
To humble brag (verb): "to let others know how fantastic your life is with a bit of self-effacing gloss." For example, we might say, "Your favorite cocktail is good, but this cocktail is damn near perfect."		If Chili's was a cocktail bar, it would serve this. Looking for that baller status upgrade? Hold the southwestern egg rolls, and try this with Fausto Soft Serve.	
■ #55	12	■ #60	12
Sauza Reposado, Kiwi Shrub, Lime Juice, Agave, Strongwater Fire Bitters.		Plantation 5 Year Rum, Strega, Lime Juice, Pineapple Juice, Mint, Angostura Bitters.	
Call us tequila proselytizers if you want, but you're not in college anymore. Put down the frozen margarita and expand your horizons. If you are in college, come back in a few years.		Like good jokes and million dollar ideas, when a cocktail comes to your bartender in a dream, you know it's a good one.	
■ #56	12	■ #61	12
Vida Mezcal, Montenegro, Contratto Bianco, House Made Cumin Bitters.		E.H. Taylor Small Batch, Averna, Nardini Tagliatella, Grapefruit Bitters.	
Ernest Hemingway once said there are only three sports: bullfighting, motor racing, and mountaineering; all the rest are merely games. We think he'd find this cocktail plenty sporting.		Tall mountains, craft beer and legal weed have brought seas of good people to our Queen City of the Plains. This cocktail will keep them here.	

720 455 9691
drink@barfausto.com



3126 Larimer Street
Denver, CO 80205

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CLASSIC COCKTAILS

WHISKEY	
Boulevardier	10
Bulleit Rye, Vermouth, Campari	
Brooklyn	11
Rye, Dolin Dry, Maraschino Liqueur, Amer Picon	
Manhattan	10
Bulleit Rye, Sweet Vermouth, Bitters	
Old Fashioned	12
Bulleit Rye, Bitters, Orange bitters, Sugar	
Sazerac	10
Rye, Absinthe, Sugar, Bitters	
Vieux Carré	12
Rye, Cognac, Sweet Vermouth, Bénédictine, Bitters	
Whiskey Sour	9
Bulleit Rye, Lemon, Egg White*, Sugar	
#4	12
EH Taylor, Green Chartreuse, Cognac, Amaro	
#21	12
Brown Butter Washed Knob Creek Rye, Cream	
Oloroso Sherry, Yellow Chartreuse, Apple Bitters	

TEQUILA	
Margarita	9
Tequila, Cointreau, Lime	
Paloma	9
Tequila, Grapefruit, Simple Syrup, Soda	

RUM	
Airmail	10
Rum, Lime, Honey, Bubbles	
Dark & Stormy	9
Lime, Ginger Beer, Spiced Rum, Bitters	
Daiquiri	10
Rum, Lime, Simple Syrup	
Jean Harlow	10
Rum, Sweet Vermouth, Lemon Peel	
Mai Tai	9
Rum, Curacao, Orgeat, Lime	
Planter's Punch	11
Rum, Orange, Lemon, Pineapple, Grenadine, Bitters	
Zombie	11
Light and Dark Rum, Falernum, Grapefruit, Lime	

GIN	
20th Century	10
Gin, Lemon. Crème de Cacao, Lillet Blanc	
Bee's Knees	9
Gin, Honey, Lemon	
Corpse Reviver #2	10
Gin, Cointreau, Lillet Blanc, Absinthe, Lemon	
French 75	9
Gin, Lemon, Simple Syrup, Bubbles	
Last Word	12
Gin, Chartreuse, Maraschino, Lime	
Martinez	10
Old Tom Gin, Sweet Vermouth, Maraschino Liqueur, Bitters	
Negroni	10
Gin, Campari, Sweet Vermouth	
Pegu Club	9
Gin, Lime Cordial, Curacao, Bitters	
Ramos Gin Fizz	12
Gin, Simple Syrup, Lemon, Lime, Egg White*, Orange Flower Water, Cream, Soda	

VODKA	
Harvey Walbanger	9
Vodka, Orange Juice, Galliano Float	
Vesper	10
Vodka, Gin, Lillet Blanc	
#19	12
Vodka, Lavender Gomme, Lemon, Pomegranate	
Molasses, Ginger	
#30	12
Monopolowa Vodka, Becherovka, Grapefruit, Lime, Simple Syrup	

HORS CATÉGORIE	
French Maid	11
Calvados, Velvet Falernum, Lime, Simple Syrup, Ginger Beer, Mint, Cucumber	
Japanese	10
Cognac, Orgeat, Angostura Bitters	
Pisco Sour	11
Pisco, Lemon, Simple Syrup, Egg White *	
Sidecar	10
Cognac, Triple Sec, Lemon	

BEER

BOTTLES	
Crazy Mountain Livin', Pale Ale	6
Dogfish Head 90 Minute, IPA	9
Estrella Daura, Lager (GF)	6
Glider Cider, Apple Cider	7
Hitachino, White Ale	8

CANS	
Genesee, Lager	3
Montucky Cold Snacks, Lager	3
Renegade Pancakes, Maple Porter	7
Stiegl, Radler	7
Stone Wussie, Pilsner, 16 oz	8
Utica Club, Lager	3

Ask your server about our rotating draught beer selection.

HAPPY HOUR	
4-6 Daily	
Housemade Tonic and Gin	6
Monopolowa Gin Or Vodka, Housemade Tonic	
CioCiaro Cup	6
Amaro Ciociaro, Lemon-Lime Syrup, Soda	
Collins	6
Choice Of Bourbon, Gin, Or Vodka, Lemon Juice, Simple Syrup, Bitters, Soda	
Dad Beers — Genesee, Utica Club, Montucky Cold Snacks	2
Two Oysters *	5
Daily Bruschetta	6
\$1 Off Antipasti During Happy Hour	
\$2 Off Wine By The Glass	

WINE BY THE GLASS

RED	
Carpineto Dogajolo — Tuscany, Sangiovese Blend	8
Dm J. Boulon— Beaujolais, Gamay	8
Farina — Veneto, Corvina Blend	9
Muriel — Rioja, Tempranillo	10
OTWC — Willamette, Pinot Noir	11

WHITE	
Lagarde — Bordeaux, Sauvignon Blanc	9
Dm de la Pepiere — Muscadet Sevre et Maine	9
Piccolo Earnesto — Gave, Cortese	9
Pierre Sparre — Alsace, Riesling	9
Thomas Henry — Sonoma County, Chardonnay	9

ROSÉ	
Castillo Ducay — Carinena, Garnacha Blend	8
Trois Couronnes — Côtes du Rhône, Grenache Blend	8
Zum Martin — Austria, Zweigelt	9

BUBBLES	
Allegro — Lambrusco, Secco	6
Col Solivo — Prosecco, Glera	8
Jean-Phillipe— Limoux, Rosé of Mauzac	11

DESSERT	
Taylor Fladgate 10 yr — Porto, Tawny	9
Taylor Fladgate 20 yr — Porto, Tawny	15
Taylor Fladgate LBV 2011 — Porto	9

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