

CIBO

SALUMI/FORMAGGIO

- Solo 6
- Misto 16
- Combination 26

ANTIPASTI

- Marinated Olives 4 Smoked Nuts 5
- Smoked Salmon Dip & Crudité 7
- Radishes, Butter, Smoked Sea Salt 5
- Pickled Plate 6

OYSTERS

Rotating Selection of 3.50 ea /38 dzn East or West Coast Oyster

BRUSCHETTA

- | | | | |
|--|----|--|----|
| Avocado, Red Onion, Smoked Tomato Coulis, Basil Aioli | 9 | Lamb Sausage, Apple Butter, Mint Gremolata, Feta | 10 |
| Lobster, Soft-Scrambled Eggs, Carmelized Leeks and Mushrooms, Crema, Parmesan Crisps | 16 | Mozzarella, Heirloom Tomato, Pesto | 8 |
| | | Pub Cheese, Mushroom Confit, Arugula | 8 |
| | | Ricotta, Lavender Honey, Walnuts, Speck | 10 |

INSALATA

- Baby Romaine, Lovage, Cucumber, Shaved Parmesan, Fried Shallot, Green Goddess 10
- Bib Lettuce, Arugula, Watermelon Radish, Crouton, Feta, Fine Herbs, Italian Dressing 10

PRIMO

- Brûléed Bone Marrow and Short Rib Marmalade 10 per bone
- Baked Avocado, Crab Dip, Grapefruit Pico, Toasted Walnut 10
- Fonduta with Chipotle Tomato Jam add Sausage and Peppers 9 3

SECONDO

- Zucchini, Linguini, Chevre, Bread Crumbs, 62 Degree Egg 12
- Italian and Veal Sausage, Peppers, Polenta Cake, Leek Ash, Mascarpone 15
- Porchetta, Lemongrass Jus, Smoked Tomato Coulis, Purple Potatoes 16

DOLCE

- Fernet Branca Soft-Serve 3
- Brown Butter Rye Chocolate Chip Cookie 9

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3126 Larimer Street
Denver, CO 80205

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COCKTAIL MENU Nº 7

#62 12

Vida Mezcal, Yellow Chartreuse, Ancho Reyes Verde, Celery Bitters.

Not unlike Guns N' Roses, this group of seemingly clashing and combative ingredients comes together to reach something close to perfection. Welcome to the jungle.

#63 12

Plantation 5 yr rum, Grapefruit Juice, Coconut Simple, Curacao, Angostura Bitters

Don't wait for your Wilson to pass the days under the palm trees, watching for ships passing in the night. This cocktail will be all the company you need.

#64 12

E.H. Taylor Small Batch, Armagnac, Strega, Peychaud's Bitters.

Be careful: a couple of these and you might end up tying a wolf hide to a walnut tree and striking it with your lance until you tear off small bits to devour.

#65 12

Fernet Branca, Velvet Falernum, Branca Menta, Pineapple Juice, Tepache.

Legend says Fernet Branca helps with lifting yourself off the floor when you've mixed oysters and bananas. So bring your own bananas, order a dozen oysters, and damn the torpedos.

#66 12

Barsol Pisco, Blueberry Puree, Lillet Blanc, Lemon Juice, Becherovka.

This drink won't turn you violet, Violet, but it will give you good manners, and you'll live in happiness too.

#67 12

Milagro Reposado Tequila, Tomato Water, Contratto Bianco, Lime Juice, Brine, Strongwater Fire Bitters.

Of all the gardening tips we've ever read, never once has there been anything about adding tequila. Worth a shot, wouldn't you say?

#68 12

Monopolowa Vodka, Montenegro, Lemongrass Black Tea Simple, Lemon Juice, Bubbles.

Vodka downloaded Tinder. It swiped right on Montenegro. It was a match. Cheers to love, right?

#69 12

Plymouth Navy Strength Gin, Cocchi Rosa, Lime, Simple.

The British Navy stored their gin next to the gun powder, so it needed to be higher proof in case of spillage. We store ours next to the garden and a light rosé.

#70 12

W.L. Weller, Watermelon Simple, Lemon Juice, Campari.

Americans eat salads at the beginning of dinner, Europeans after the main course. We say drink whiskey, stir it with the fork in your right hand, and eat cake for breakfast.

#71 12

Avua Cachaca, Yellow Chartreuse, Plum Puree, Orgeat, Lime Juice, Mole Bitters.

Sometimes a drink calls for a cocktail umbrella.

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CLASSIC COCKTAILS

WHISKEY	
Boulevardier	10
Rye, Vermouth, Campari	
Brooklyn	11
Rye, Dolin Dry, Maraschino Liqueur, Amer Picon	
Fausto Old Fashioned	12
Knob Creek Fausto Select Single Barrel Bourbon, Grapefruit Bitters, Honey	
Manhattan	10
Rye, Sweet Vermouth, Bitters	
Old Fashioned	12
Rye, Bitters, Orange Bitters, Sugar	
Sazerac	10
Rye, Absinthe, Sugar, Bitters	
Vieux Carré	12
Rye, Cognac, Sweet Vermouth, Bénédictine, Bitters	
Whiskey Sour	9
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
Rogue Dead Guy, Ale	7

CANS	
Genesee, Lager	3
Holiday, 100% GF, Blonde, IPA, or Wit, 16 oz	9
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	
1st Avenue Sangria – Red or White	6
Red - Bourbon, Dark Rum, Blackberry, Triple Sec	
White - Vodka, Gin, Light Rum, Peach Brandy	
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
Muriel – Rioja, Tempranillo	10
OTWC – Willamette, Pinot Noir	11
Triguedina – Cahors, Malbec	11

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

ROSÉ	
Anne Amie – Willamette Valley, Pinot Noir	10
Lagarde – Bordeaux, Merlot Blend	9
Trois Couronnes – Côtes du Rhône, Grenache Blend	8

BUBBLES	
Allegro – Lambrusco, Secco	6
Col Solivo – Prosecco, Glera	8
Dampt Freres – Burgundy, Rose of Pinot Noir	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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