







CIBO

ANTIPASTI		SALUMI/FORMAGGIO		BRUSCHETTA	
Pickled Plate	6	Solo Salumi or Formaggio	6	Lobster, Soft-Scrambled Eggs, Mushrooms	16
Smoked Nuts	5	Tre Salumi or Formaggio	16	Mozzarella, Heirloom Tomato, Pesto	9
Marinated Olives	4	Combination	26	Avocado, Red Onion, Smoked Tomato Coulis, Lemon Salt	9
Smoked Salmon Dip & Crudit�	7			Daily Bruschetta	MP
Radishes, Butter, Smoked Sea Salt	5				
OYSTERS		SECONDO			
Rotating Selection of East or West Coast Oyster	3.50 ea /38 dzn	Gnocchi, Gorgonzola Truffle Cream Sauce, Asparagus, Walnuts, Pink Peppercorn			14
		Italian and Veal Sausage, Peppers, Polenta Cake, Leek Ash, Mascarpone			15
INSALATA		"Old School" Sandwich			11
Baby Romaine, Lovage, Cucumber, Shaved Parmesan, Fried Shallot, Green Goddess	10	Speck, Hot Capicola, Finocchino, Wagyu, Heirloom Tomato, Onion, Italian Dressing, Lettuce, Lays Potato Chips			
Bib Lettuce, Arugula, Watermelon Radish, Crouton, Feta, Fine Herbs, Italian Dressing, Toasted Pepitas	10	add giardiniera			2
PRIMO		Porchetta Sandwich, Arugula, Cress, Garlic Aioli, Shaved Fennel, Calabrian Whole Grain Mustard, Lays Potato Chips			12
Br�l�ed Bone Marrow and Short Rib Marmalade	10 per bone	Zucchini, Linguini, Chevre, Bread Crumbs, 62 Degree Egg			12
Baked Avocado, Crab Dip, Grapefruit Pico, Toasted Walnut	12	DOLCE			
Fausto Meatball, Colorado Grass Fed Beef, Shaved Parmesan, Pomodoro Sauce	10	Chef Selection Soft-Serve			3
add Linguini	3	Brown Butter Rye Chocolate Chip Cookie			9
Mushroom Tart, Goat Cheese Mousse, Fris�e, Bacon Sherry Vinaigrette, Chicharrone Salt	9				
Stuffed Focaccia, Stracchino, Pomodoro Sauce	8				

COCKTAIL MENU N  8

 #72	12	 #77	12
Wheatly Vodka, Aperol, St. George Spiced Pear, Lemon Juice, Rose Grenadine.		Milagro Reposado, Lillet Blanc, Cayenne Pineapple Simple, Lime Juice.	
The perfect cocktail for walking amongst the roses, where rainbows bloom and the flunkies are held at bay.		Before you come and go, trip the light fantastic, and toe the line from a bird's eye view of a miracle.	
 #73	12	 #78	12
Vida Mezcal, Yellow Chartreuse, Lemon Juice, Carrot Kaffir Lime Leaf Simple.		E.H. Taylor, Carpano Antica, Sfumato Amaro, Benedictine, Chocolate Bitters.	
Alembic processes thread the smoke and the donkey and the leaves growing from their own tips with golden threads.		Never surrender to the bitter tones and colors shading into softened outlines and hazy forms. Surrender to this cocktail, most good, most great.	
 #74	12	 #79	12
Tr�-k�l, Lillet Blanc, Jasmine Vanilla Simple, Lemon Juice.		Deerhammer Gin, Amaro Nonino, Lime Juice, Simple, Absinthe Rinse.	
Our hand tended vines flower from one end of the world to the other, leading us from our caves into the light of a single glass.		Mj�lnir must deem you worthy before you can pick it up. This cocktail doesn't judge.	
 #75	12	 #80	12
Copper and Kings Immature Brandy, Contratto Bianco, White Chocolate Washed Averna.		Naked Grouse Scotch, Nardini Amaro, Lemon Juice, Honey.	
Beat on the brat with a baseball bat, then buy his love with bitter-sweet chocolate.		Why'd the grouse cross the road? To find his hat.	
 #76	12	 #81	12
Brugal Anejo Rum, Boomsa Cloosterbitter, Foro Amaro, Housemade Palo Santo Bitters.		W.L. Weller, Giffard Banane, Lime Juice, Passion Fruit Brown Sugar Simple.	
A dog's auto-da-f� for leaping from the womb and setting the world on fire is normally 40 days eating only bread and water, but this holy wood blessed cocktail will suffice.		William Tell famously shot an apple off his son's head. Nothing so elaborate required to enjoy this fall fairy tale..	

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3126 Larimer Street  
Denver, CO 80205

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CLASSIC COCKTAILS

WHISKEY		GIN	
Boulevardier	10	20th Century	10
Rye, Vermouth, Campari		Gin, Lemon, Crème de Cacao, Lillet Blanc	
Brooklyn	11	Bee's Knees	9
Rye, Dolin Dry, Maraschino Liqueur, Amer Picon		Gin, Honey, Lemon	
Fausto Old Fashioned	12	Corpse Reviver #2	10
Knob Creek Fausto Select Single Barrel Bourbon, Grapefruit Bitters, Honey		Gin, Cointreau, Lillet Blanc, Absinthe, Lemon	
Manhattan	10	French 75	9
Rye, Sweet Vermouth, Bitters		Gin, Lemon, Simple Syrup, Bubbles	
Old Fashioned	12	Last Word	12
Rye, Bitters, Orange Bitters, Sugar		Gin, Chartreuse, Maraschino, Lime	
Sazerac	10	Martinez	10
Rye, Absinthe, Sugar, Bitters		Old Tom Gin, Sweet Vermouth, Maraschino Liqueur, Bitters	
Vieux Carré	12	Negroni	10
Rye, Cognac, Sweet Vermouth, Bénédictine, Bitters		Gin, Campari, Sweet Vermouth	
Whiskey Sour	9	Pegu Club	9
Rye, Lemon, Egg White*, Sugar		Gin, Lime Cordial, Curacao, Bitters	
#4	12	Ramos Gin Fizz	12
EH Taylor, Green Chartreuse, Cognac, Amaro		Gin, Simple Syrup, Lemon, Lime, Egg White,* Orange Flower Water, Cream, Soda	
#21	12		
Brown Butter Washed Knob Creek Rye, Cream Oloroso Sherry, Yellow Chartreuse, Apple Bitters			
RUM		TEQUILA	
Airmail	10	Margarita	9
Rum, Lime, Honey, Bubbles		Tequila, Cointreau, Lime	
Dark & Stormy	9	Paloma	9
Lime, Ginger Beer, Spiced Rum, Bitters		Tequila, Grapefruit, Simple Syrup, Soda	
Daiquiri	10	#56	12
Rum, Lime, Simple Syrup		Vida Mezcal, Montenegro, Contratto Bianco, Housemade Cumin Bitters	
Jean Harlow	10		
Rum, Sweet Vermouth, Lemon Peel		VODKA	
Mai Tai	9	Harvey Walbanger	9
Rum, Curacao, Orgeat, Lime		Vodka, Orange Juice, Galliano Float	
Planter's Punch	11	Vesper	10
Rum, Orange, Lemon, Pineapple, Grenadine, Bitters		Vodka, Gin, Lillet Blanc	
Zombie	11	#19	12
Light and Dark Rum, Falernum, Grapefruit, Lime		Vodka, Lavender Gomme, Lemon, Pomegranate Molasses, Ginger	
		#30	12
		Vodka, Becherovka, Grapefruit, Lime, Simple Syrup	

WINE BY THE GLASS

HORS CATÉGORIE		RED	
French Maid	11	Carpineto Dogajolo – Tuscany, Sangiovese Blend	8
Calvados, Velvet Falernum, Lime, Simple Syrup, Ginger Beer, Mint, Cucumber		Dm J. Boulon— Beaujolais, Gamay	8
Japanese	10	Muriel – Rioja, Tempranillo	10
Cognac, Orgeat, Angostura Bitters		OTWC – Willamette, Pinot Noir	11
Pisco Sour	11	Triguedina – Cahors, Malbec	11
Pisco, Lemon, Simple Syrup, Egg White *			
Sidecar	10	WHITE	
Cognac, Triple Sec, Lemon		Lagarde – Bordeaux, Sauvignon Blanc	9
Amaro Flight	8	Piccolo Earnesto – Gavi, Cortese	9
Bartender's Choice of 3 Amari		Pierre Sparre – Alsace, Riesling	9
		Pratsch – Austria, Gruner Veltliner	10
PUNCH BOWL		Thomas Henry – Sonoma County, Chardonnay	9
...best shared between 2 and 4 friends...			
Punch Bowl #1	24	ROSÉ	
1st Avenue Sangria Red or White		Anne Amie— Willamette Valley, Pinot Noir	10
Punch Bowl #2	34	Lagarde – Bordeaux, Merlot Blend	9
Bourbon, Blue Curaçao, Nardini Mandorla, Lemon, Pineapple		Trois Couromnes – Côtes du Rhône, Grenache Blend	8
		Rosé of the Day – Various	MP
BEER		BUBBLES	
		Allegro – Lambrusco, Secco	6
BOTTLES		Col Solivo – Prosecco, Glera	8
Crazy Mountain Livin', Pale Ale	6	Dampt Freres – Burgundy, Rosé of Pinot Noir	11
Dogfish Head 90 Minute, IPA	9		
Glider Cider, Apple Cider	7	DESSERT	
Rogue Dead Guy, Ale	7	Taylor Fladgate 10 yr – Porto, Tawny	9
		Taylor Fladgate 20 yr – Porto, Tawny	15
		Taylor Fladgate LBV 2011 – Porto	9

Ask your server about our rotating draught beer selection.

Ask your server about our rotating bottle selection.

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