

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				
Daily Arancini	7				
OYSTERS		SECONDO			
Rotating Selection of East or West Coast Oyster	3.50 ea /38 dzn	Gnocchi, Sweet Potato, Ch�vre, Spiced Pepitas, Pickled Fresno Chiles, Caramelized Onions, Bourbon Maceracted Apples			12
INSALATA		Deep Fried Lasagna, Wagyu Bolognese, Shaved Pecorino			14
Bib Lettuce, Arugula, Goat Cheese Mousse, Spiced Walnuts, Charred Tomato Vinaigrette	10	‐Old School‐ Sandwich			11
Mustard Greens, Confit Chicken Rilette, Fris�e, Spiced Pear Emulsion, Gruy�re, Blood Orange Vinaigrette	10	Speck, Hot Capicola, Finocchino, Wagyu, Heirloom Tomato, Onion, Italian Dressing, Lettuce, Lays Potato Chips			2
PRIMO		add Giardiniera			
Br�l�ed Bone Marrow and Short Rib Marmalade	10 per bone	Porchetta Sandwich, Arugula, Cress, Garlic Aioli, Shaved Fennel, Calabrian Whole Grain Mustard, Lays Potato Chips			12
Baked Avocado, Crab Dip, Grapefruit Pico, Toasted Walnut	12	Fettuccine, Lamb Sausage Puttanesca, Basil, Smoked Buffalo Mozzarella			14
Fausto Meatball, Colorado Grass Fed Beef, Shaved Parmesan, Pomodoro Sauce	10	DOLCE			
add Pasta	3	Chef Selection Soft-Serve			3
Mushroom Tart, Goat Cheese Mousse, Fris�e, Bacon Sherry Vinaigrette, Chicharrone Salt	9	Brown Butter Rye Chocolate Chip Cookie			9
Stuffed Focaccia, Stracchino, Artichoke Pesto, Pomodoro Sauce	8				

720 455 9691
drink@barfausto.com



3126 Larimer Street
Denver, CO 80205

* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAIL MENU N  8

#72	12	#77	12
Wheatley 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
Banhez 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, Yellow Chartreuse, 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..	

* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CLASSIC COCKTAILS

WINE BY THE GLASS

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, Sugar, Egg White*		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		TEQUILA	
		Margarita	9
		Tequila, Cointreau, Lime	
		Paloma	9
		Tequila, Grapefruit, Simple Syrup, Soda	
		#56	12
		Banhez Mezcal, Montenegro, Contratto Bianco, Housemade Cumin Bitters	
RUM		VODKA	
Airmail	10	Harvey Wallbanger	9
Rum, Lime, Honey, Bubbles		Vodka, Orange Juice, Galliano Float	
Dark & Stormy	9	Vesper	10
Lime, Ginger Beer, Spiced Rum, Bitters		Vodka, Gin, Lillet Blanc	
Daiquiri	10	#19	12
Rum, Lime, Simple Syrup		Vodka, Lavender Gomme, Lemon, Pomegranate Molasses, Ginger	
Jean Harlow	10	#30	12
Rum, Sweet Vermouth		Vodka, Becherovka, Grapefruit, Lime, Simple Syrup	
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			

* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HORS CATÉGORIE		RED	
French Maid	11	Carpineto Dogajolo – Tuscany, Sangiovese Blend	8
Calvados, Velvet Falernum, Lime, Simple Syrup, Ginger Beer, Mint, Cucumber		Domaine Angelliaume – Chinon, Cabernet Franc	9
Japanese	10	Muriel – Rioja, Tempranillo	10
Cognac, Orgeat, Angostura Bitters		Yamhill Valley Vineyards – Willamette, Pinot Noir	11
Pisco Sour	11	Triguedina – Cahors, Malbec	11
Pisco, Lemon, Simple Syrup, Egg White *		Red of the Day – Various	MP
Sidecar	10		
Cognac, Triple Sec, Lemon		WHITE	
Amaro Flight	8	Lagarde – Bordeaux, Sauvignon Blanc	9
Bartender's Choice of 3 Amari		Piccolo Earnesto – Gavi, Cortese	9
		Pierre Sparre – Alsace, Riesling	9
PUNCH BOWL		Pratsch – Austria, Gruner Veltliner	10
...best shared between 2 and 4 friends...		Thomas Henry – Sonoma County, Chardonnay	9
Punch Bowl #3	45		
Armagnac, Rum, Black Tea Simple, Lemon Juice, Douglas Fir Eau-de-Vie		ROSÉ	
Punch Bowl #4	28	Anne Amie – Willamette Valley, Pinot Noir	10
Rum, Whiskey, Butterscotch Schnapps, Cranberry Schnapps, Mulling Spice, Red Wine, Oranges		Trois Couromnes – Côtes du Rhône, Grenache Blend	8
		Rosé of the Day – Various	MP
BEER CANS		BUBBLES	
Denver Beer Co., Graham Cracker Porter	6	Col Solivo – Prosecco, Glera	8
Genesee, Lager	3	Dampt Freres – Burgundy, Rosé of Pinot Noir	11
Holiday, 100% GF, IPA, or Wit, 16 oz	9		
Montucky Cold Snack, Lager	3	DESSERT	
Rogue Dead Guy, Ale	7	Taylor Fladgate 10 yr – Porto, Tawny	9
Stiegl, Radler	7	Taylor Fladgate 20 yr – Porto, Tawny	15
Utica Club, Lager	3	Taylor Fladgate LBV 2011 – Porto	9
Victory Brewing Prima, Pilsner	6		
BOTTLES			
Crazy Mountain Livin', Pale Ale	6		
Dogfish Head 90 Minute, IPA	9		
Glider Cider, Apple Cider	7		

Ask your server about our rotating draught beer selection.

Ask your server about our rotating bottle selection.

* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.