
HOMETEAM

SMOKIN' HOT **BBQ** SINCE 2006

SMOKED MEATS - DRINKS - TUNES - SOUTHERN HOSPITALITY



Events
at
The Inn At Aspen

*Thank you for your interest in holding your event
with Home Team BBQ at the Inn at Aspen!*



Our Catering & Special Events team looks forward to assisting in planning your tailor-made event in one of our adaptable conference rooms or outside on our beautiful lawn overlooking the scenic backdrop of Buttermilk Mountain.



The Inn at Aspen offers the perfect venue to host intimate gatherings, corporate events, or large parties, with two newly renovated event rooms that can accommodate between 20 to 200 guests. In addition, our restaurant space offers an outdoor patio to enjoy the mountain air or the rustic Station Room where up to 50 guests can gather by the stone fireplace.



At Home Team BBQ, we pride ourselves on delivering quality, elevated comfort food with warm and welcoming hospitality. Enjoy this experience in a private setting at our location in the Inn at Aspen for your next event, and let our team cater to yours!

Menu Planning

Home Team BBQ offers many delicious meal and beverage options to make your event a memorable one. The onsite event manager is available to help coordinate every detail of your experience. Our locally-sourced, chef-driven menus offer many options to cater to any event, however, we are also able to customize your menu to accommodate your specific needs. We ask that menu selections be made 30 days prior to event date, with event details finalized in the 2 weeks prior to the date of the event.



Bar Service

In accordance with Colorado State Law, all bars are to be closed at 1:45 a.m. and all alcoholic beverages are to be removed by 2:00 a.m. There is absolutely no outside alcohol allowed to be served or consumed on property.



Guarantee

Your minimum guaranteed attendance is due at noon MST, 5 business days prior to your event date and cannot be reduced after that time. Increases after this date are subject to availability of product and menu substitutions may occur. If a guarantee is not received, the most recent expected number of guests will become the minimum guarantee. If your attendance increases the day of the event, each additional meal will be billed at 1.5 times the menu price.

Service Charge & County Tax

A taxable service charge of 21% is added to all food & beverage items. Pitkin County sales tax for all events at The Inn at Aspen is currently 6.9% and is subject to change.

Deposit & Payment Schedule

A 50% deposit is required at the time of contract for the food menu. Final payment is due within 48 hours of receipt of final bill.

Staffing

Server Staffing Guidelines

Breakfast & Lunch Buffets: 1 Server per 25 Guests

Dinner Buffets: 1 Server per 25 Guests

Breakfast, Lunch Plated: 1 Server per 15 Guests

Dinner Plated: 1 Server per 15 Guests

Bartender: 1 per 50 Guests

*Additional labor requests can be accommodated for additional fees.

Vendors

Any meals provided for vendors must be pre-arranged through your Events Manager and paid for by the client.

For booking and more information about onsite events, please contact the Home Team BBQ Catering & Events Department at 844-333-7427 or via email at aspen@hometeamcatering.com.

Breakfast

SERVED BETWEEN THE HOURS OF 7AM-11AM

All breakfast buffets include fresh orange juice, freshly brewed regular & decaf coffee, assorted teas served with milk, honey, lemon



HOME TEAM BREAKFAST \$19.95

Entrées (Choose Two)

SCRAMBLED EGGS

Choice of Cheese: American, Cotija, Monterey Jack, Sharp Cheddar
*Substitute Egg Whites (\$3)

GREEK YOGURT

Granola, Blueberries, Local Honey

FRENCH TOAST or PANCAKES

Syrup & Choice of three accompaniments: Local Honey, Whipped Cream, Cinnamon Sugar, Apple Pecan Chutney, Roasted Pecans, Sliced Bananas

OATMEAL, Apple Pecan Chutney

HOUSE CURED & SMOKED ORGANIC SCOTTISH SALMON (\$6)

Cream Cheese, Red Onion, Capers, Bagel

Sides

(Choose One)

Southern Style Grits

Tater Tots

Breakfast Potatoes

Premium Sides

(Choose One)

Seasonal Fruit

House Cured & Smoked Bacon

House Breakfast Sausage Patties

Jalapeño Cheddar Sausage (\$4)

Mashed Avocado, Sea Salt (\$2)

Grains

(Choose One)

Bagel, Cream Cheese

English Muffin

White/Wheat Bread

CONTINENTAL BREAKFAST \$16.95

Priced per person with an additional charge for groups with less than 20 people

DIY Yogurt Parfait, Greek Yogurt, Fresh Fruit, Granola, Honey
Individual Cereal, 2% Milk, Froot Loops, Cheerios, Frosted Flakes
Bagel, Cream Cheese
Assorted Pastries
Fruit, Apples, Bananas, Oranges



EUROPEAN BREAKFAST \$9.95

Priced per person with an additional charge for groups with less than 20 people

Includes One Pastry
One Piece of Fruit
Coffee, Orange Juice



BREAKFAST TACO BUFFET \$19.95

Priced per person with an additional charge for groups with less than 20 people

Includes Scrambled Eggs, Corn & Flour Tortillas,
Pico de Gallo, Smoked Corn Salsa Verde, Pickled Carrot & Jalapeño Salsa,
Monterey Jack & Sharp Cheddar Cheeses, Crema, Cilantro

Proteins (Choose Two)

Black Beans
House Ground Chorizo
House Ground Breakfast Sausage
House Cured & Smoked Bacon
Jalapeño Cheddar Sausage (\$4)
House Cured & Smoked Organic Scottish Salmon (\$6)



DELUXE BREAKFAST TACO BUFFET \$21.95

Priced per person with an additional charge for groups with less than 20 people

Includes Scrambled Eggs, Corn & Flour Tortillas,
Pico de Gallo, Smoked Corn Salsa Verde, Pickled Carrot & Jalapeño Salsa,
Salsa Roja, Salsa Macha, Cotija Cheese, Grilled Corn Esquites,
Charred Poblano Peppers, Guacamole, Crema, Cilantro

Sides (Choose Two)

Black Beans
House Ground Chorizo
House Ground Breakfast Sausage
House Cured & Smoked Bacon
Jalapeño Cheddar Sausage (\$4)
House Cured & Smoked Organic Scottish Salmon \$6

*Substitute Egg Whites \$3

Brunch

SERVED BETWEEN THE HOURS OF 7AM-3PM

All breakfast buffets include fresh orange juice, freshly brewed regular & decaf coffee, assorted teas served with milk, honey, lemon.

MAROON BELLS BRUNCH \$23.95

Priced per person with an additional charge for groups with less than 20 people

Entrées (Choose Two)

Greek Yogurt - Granola, Fresh Fruit, Local Honey

French Toast - Cinnamon Sugar, Whipped Cream, Local Honey, Syrup, Fresh Fruit

Enchiladas -Eggs, House Ground Chorizo, Black Beans, Cotija Cheese, Monterey Jack Cheese, Red or Green Sauce

Breakfast Quiche - Seasonal Vegetables, Gruyère Cheese

House Cured & Smoked Organic Scottish Salmon -
Cream Cheese, Red Onion, Capers, Bagel (\$6)



Sides

(Choose One)

Baked Cheese Grits
Cucumber & Tomato Salad
Tater Tots
Breakfast Potatoes

Premium Sides

(Choose One)

Seasonal Fruit
Choice of Salad - Green,
Home Team or Caesar
Deviled Eggs (\$1)
House Breakfast Sausage Patties
House Cured & Smoked Bacon
Mashed Avocado, Sea Salt (\$2)
Jalapeño Cheddar Sausage (\$4)

Grains & Such

(Choose One)

Bagel, Cream Cheese
English Muffin White/
Wheat Bread



Lunch

SERVED BETWEEN THE HOURS OF 11AM-3PM

All lunch buffets include iced tea, lemonade, water.

AJAX SALAD BAR

\$25.95 PER PERSON \$21.95 NO PROTEIN

Priced per person with an additional charge for groups with less than 20 people



Greens (Choose Two)

Mixed Greens, Baby Romaine, Kale, Spinach, Arugula

Proteins (Choose Two)

Black Beans
Pulled Pork
Pulled Chicken
Smoked Turkey
Chopped or Sliced Brisket
(additional charge)
House Cured & Smoked Organic
Scottish Salmon (\$6)
Jalapeño Cheddar Sausage (\$4)

Additions (Choose Six)

Cucumbers
Grilled Corn
Celery
Carrots
Jalapeños
Cherry Tomatoes Toasted
Pepitas Toasted Pecans
Roasted Almonds
Avocado (\$2)

Cheeses (Choose Two)

Crumbled Cotija
Shaved Parmesan Reggiano
Crumbled Blue Cheese Monterey
Jack & Cheddar

Dressing (Choose Three)

Lemon Vinaigrette
Caesar
Smoked Poblano Vinaigrette Blue
Cheese
Honey-Balsamic Vinaigrette Red
Wine Vinaigrette Chimichurri
Lemon Vinaigrette Buttermilk
Ranch

**Includes Grilled Bread &
Chocolate Chip Cookies*

SOUTH OF THE BORDER BUFFET \$23.95

Priced per person with an additional charge for groups with less than 20 people

Includes Corn & Flour Tortillas,
Pico de Gallo, Smoked Corn Salsa Verde, Pickled Carrot & Jalapeño Salsa, Shredded
Lettuce, Coleslaw, Crema, Monterey Jack & Sharp Cheddar Cheeses

Proteins (Choose Two)

Black Beans
Pulled Pork
Pulled Chicken
Grilled Vegetables
Chopped Brisket (\$6)
Jalapeño Cheddar Sausage (\$4)
House Cured & Smoked Organic Scottish Salmon (\$6)



DELUXE TACO BUFFET \$25.95

Priced per person with an additional charge for groups with less than 20 people

Includes Corn & Flour Tortillas,
Pico de Gallo, Smoked Corn Salsa Verde, Pickled Carrot & Jalapeño Salsa, Salsa Roja, Salsa
Macha, Cotija Cheese, Shredded Lettuce, Grilled Corn Esquites, Charred Poblano Peppers,
Pickled Onions, Guacamole, Crema, Cilantro

Proteins (Choose Two)

Black Beans
Pulled Pork
Pulled Chicken
Grilled Vegetables
Chopped Brisket (\$6)
Jalapeño Cheddar Sausage (\$4)
House Cured & Smoked Organic Scottish Salmon (\$6)



TIEHACK SOUP & SANDWICH \$27.95

Priced per person with an additional charge for groups with less than 20 people

Soups (Choose Two)

Vegetarian Tomato Bisque
Beef Stew
Chicken Noodle
Vegetarian White Bean
Smoked Chicken & White Bean Chili
Brunswick Stew
Vegetarian Potato Vichyssoise (Chilled or Hot)
Vegetarian Cucumber & Tomato (Chilled)

Sandwiches/Wraps (Choose Two)

SMOKED TURKEY WRAP

Cured Ham, House Cured & Smoked Bacon, Lettuce,
Vine-Ripened Tomato, Swiss Cheese, Parsley-Lemon Aioli, White Bread

CURED HAM

Sharp White Cheddar, Arugula, Lemon Vinaigrette, Multi-Grain Bread

SMOKED TURKEY WRAP

Mixed Greens, Corn Esquites, Guacamole, Pepitas, Salsa Roja, Poblano Vinaigrette

BLT

House Cured & Smoked Bacon, Vine Ripened Tomato, Lettuce,
Duke's Mayonnaise, Texas Toast

VEGETARIAN AVOCADO WRAP

Mixed Greens, Guacamole, Heirloom Tomatoes, Lemon Vinaigrette

VEGETARIAN GRILLED ZUCCHINI & RED ONION

Avocado, Vine-Ripened Tomato, Alfalfa Sprouts, Parsley-Lemon Aioli, Multi-Grain Bread

PULLED PORK or PULLED CHICKEN

Brioche Bun, Poppy Seed Coleslaw, Choice of BBQ Sauce

CHOPPED BRISKET

Brioche Bun, Poppy Seed Coleslaw, Choice of BBQ Sauce (\$6)

BBQ Sauces: House Red, Sweet Red, Hot Red, Carolina Mustard, Alabama White Sauce, Pepper
Vinegar, Home Team Hot Sauce

**Includes Chocolate Chip Cookies*

Snack Menu

All break/snacks are served for a 30 minute period and priced per person.

D.I.Y. POPCORN BAR \$14

Fresh popped plain popcorn accompanied with assorted flavorings, candies, nuts. Each guest will build their own popcorn creation! Served with iced tea, lemonade.

MILK & COOKIE BAR \$12

Fresh baked chocolate chip cookies served with a trio of milk including 2% milk, chocolate, strawberry flavors.

CHIPS & SALSA STATION \$12

Fresh tortilla chips, guacamole, pico de gallo, salsa verde, jalapeño salsa, crema. Served with iced tea, lemonade.

D.I.Y. YOGURT PARFAIT \$14

Greek yogurt, fresh fruit, honey, granola. Served with decaf & regular coffee, juice, assorted hot teas.

BISCUIT BAR \$14

House biscuits, assorted jelly, whipped butter, local honey. Served with decaf & regular coffee, juice, assorted hot teas.

SOFT PRETZELS \$14

Jumbo soft pretzels, honey mustard, hot queso. Served with iced tea, lemonade.

CHIP & DIP BAR \$14

Potato chips, tortilla & pita chips, hummus, French onion dip, 5-layer dip. Served with iced tea, lemonade.

BAHN MI LETTUCE WRAP STATION \$15

Chicken, pork or vegetarian, bibb lettuce, pickled vegetables. Served with iced tea, lemonade.

TOTCHO BAR \$15

Build your own totchos! Includes Home Team tater tots, hot queso, tomatoes, jalapeños, guacamole, crema, assorted salsas, green onion, bacon. Served with iced tea, lemonade.

Dinner

Served between the hours of 4pm-10pm.

HORS D'OEUVRES

Each Priced Per Person

- | | |
|---|--|
| CHICKEN SALAD SANDWICHES \$4
Arugula, Dijon Mayo | BUTTER BEAN PURÉE BRUSCHETTA \$5
Heirloom Tomatoes, Charred Corn,
Parmesan Reggiano, Lemon-Basil Oil |
| HOME TEAM DEVEILED EGGS \$3.50
Chicken Cracklins | CARAMELIZED ONION GRUYÈRE
& EGG TARTELETTES \$7 |
| PIMENTO CHEESE SANDWICHES \$4
Arugula | PORK BELLY SKEWER \$9
Lemon Sweet Tea & Thyme Glaze, Red Grape |
| ARANCINI, Marinara \$4 | CHICKEN LIVER MOUSSE \$9
Crostini, Berry Preserves |
| CUCUMBER TEA SANDWICHES \$3.5
Lemon & Parsley Aioli | SEARED SEA SCALLOP \$10
Whipped Potatoes, Potato Chip,
Citrus Vinaigrette |
| HEIRLOOM TOMATO BRUSCHETTA \$4
Mozzarella, Balsamic Reduction | SHRIMP SALAD \$9
Cucumber Crisp, Baby Herbs |
| FRIED RIBS \$5
Alabama White Sauce, Death Relish | MINI CRAB CAKES \$9
Bacon Rémoulade, Baby Herbs |
| SMOKED CHICKEN WING \$5
Alabama White Sauce | CHOPPED BEEF BRISKET CROSTINI \$9
Horseradish Crema |
| BOUDIN BALLS, Rémoulade \$5 | HOUSE CURED & SMOKED \$9
ORGANIC SCOTTISH SALMON
Toast Point, Crème Fraîche, Chives |
| MINI TOSTADA \$5
Smoked Chicken, Esquites, Salsa Roja,
Cotija, Cilantro | SEARED TUNA \$11
Potato Chip, Honey-Soy Reduction,
Baby Herbs |
| MINI PULLED PORK TACOS \$5
Guacamole, Crema, Pico de Gallo | TEMPURA ALASKAN KING CRAB 16\$
Spicy Mayo |
| PORK MEATBALLS, Harissa Aioli \$5 | |
| BACON & GRITS FRITTER \$5
Chow Chow Relish | |

APPETIZER STATIONS

Each Priced Per Person

- VEGETABLE CRUDITÉS PLATTER, House Made Ranch \$14
- FRESH SEASONAL FRUIT PLATTER, Yogurt Dip \$14
- IMPORTED & DOMESTIC CHEESE PLATTER, Assorted Crackers, Crostinis \$16
- LOCAL ARTISAN CHEESE PLATTER, Assorted Crackers, Crostinis \$18
- MEAT & CHEESE PLATTER, Chef's Choice Meat & Cheese, Assorted Crackers, Crostinis \$20
- MEAT, CHEESE, VEGETABLE CRUDITÉS AND FRUIT, Assorted Crackers, Crostinis \$24

BARBECUE DINNER BUFFETS \$41

Priced per person with an additional charge for groups with less than 20 people.

Served with: Pickles & Onions, Buns, Home Team BBQ Sauces,
Iced Tea, Lemonade, Chocolate Chip Cookies.

PROTEINS

(Choose Two)

Pulled Pork

Pulled Chicken

Smoked Turkey

Chopped or Sliced Brisket

Smoked Chicken

St. Louis Cut Ribs (\$6)

Organic Scottish Salmon Filets (\$9)

Jalapeño Cheddar Sausage (\$4)

Chopped or Sliced Brisket (\$6)

SIDES

(Choose Two)

Smoked Gouda Mac & Cheese

Coleslaw

Baked Beans

Smoked Chicken & White Bean Chili

Cucumber & Tomato Salad

Collards

SALADS

(Choose One)

Traditional Caesar

Caprese Salad

Iceberg Wedge

Home Team Salad

Green Salad

Kale & Brussels Sprouts Salad



DINNER BUFFETS \$46

All dinner buffets below include a choice of two proteins, two sides, one salad, dinner rolls, chocolate chip cookies. *Additional charge for groups with less than 20 people.*

BUFFET PROTEINS

Pork Chop
Portobello Ratatouille Jumbo
Shrimp (\$10) Vegetarian Pasta
Sliced Brisket (\$6)
Garlic Crusted Prime Rib (\$8)
Smoked Turkey Breast Honey
Glazed Pork Loin

LOCAL COLORADO PROTEINS

Superior Farms' Rack of Lamb (\$30) Alamosa
Springs Striped Bass Boulder (\$10) Natural
Roasted Chicken (\$10)
Paonia 7x New York Strip Steak (\$30)

SIDES

(Choose Two)

Sautéed Spinach, Grilled Asparagus, Jasmine Rice, Haricots Verts,
au Gratin Potatoes, Quinoa, Whipped Potatoes, Grilled Seasonal Vegetables

SALADS

(Choose One)

Caesar, Baby Romaine, Parmesan Reggiano, Grilled French Bread

Green Salad, Green Cabbage, Fennel, Cilantro, Parsley, Celery, Jalapeños, Chimichurri,
Lemon Vinaigrette

Home Team Salad, Baby Mixed Greens, Grilled Corn, Cherry Tomatoes, Cucumber, Toasted
Pepitas, Poblano Vinaigrette

Iceberg Wedge, Blue Cheese Crumbles, House Cured & Smoked Bacon,
Red Onion, Cherry Tomatoes, Blue Cheese Dressing

Caprese, Basil, Balsamic Reduction, Cherry Tomatoes, Mozzarella

Kale & Brussels Sprouts, Sunflower Seeds, Local Chèvre, Champagne Vinaigrette Baby

Mixed Greens, House Cured Bacon Lardons, Candied Pecans,
Green Apples, Balsamic-Honey Vinaigrette

ITALIAN DINNER BUFFET \$50

The buffet below includes dinner rolls and is priced per person.

(Choose Two)

Chicken alla Milanese
Spaghetti, Brisket Meatballs, Pomodoro Sauce
Grilled Organic Scottish Salmon (\$10)
Madeira Braised Veal Ossobuco (\$20)
Vegetarian Eggplant Parmesan



SIDES

(Choose Two)

Brussels Sprouts, Polenta, Roasted Potatoes, Broccoli Rapini,
White Beans, Haricots Verts

SALADS

(Choose One)

Caesar, Baby Romaine, Parmesan Reggiano, Grilled French Bread
Green Salad, Green Cabbage, Fennel, Cilantro, Parsley, Celery,
Jalapeños, Chimichurri, Lemon Vinaigrette
Home Team Salad, Baby Mixed Greens, Grilled Corn, Cherry Tomatoes,
Cucumber, Toasted Pepitas, Poblano Vinaigrette
Iceberg Wedge, Blue Cheese Crumbles, House Cured & Smoked Bacon,
Red Onion, Cherry Tomatoes, Blue Cheese Dressing
Caprese, Basil, Balsamic Reduction, Cherry Tomatoes, Mozzarella
Kale & Brussels Sprouts, Sunflower Seeds, Local Chèvre, Champagne
Vinaigrette
Baby Mixed Greens, House Cured Bacon Lardons, Candied Pecans,
Green Apples, Balsamic-Honey Vinaigrette

PLATED DINNERS

Include choice of one entrée, two sides, salad, rolls, and are priced per person.

ENTRÉES

- VEGETARIAN PASTA, Castelvetrano Olives, Capers,
Parmesan Reggiano, Roasted Tomato Sauce - \$35
- EGGPLANT PARMESAN, Garlic, Parmesan Reggiano, Tomatoes, Basil,
Mozzarella, Bread Crumbs - \$40
- ROASTED CHICKEN, Thyme & Garlic Oil - \$50
- ORGANIC SCOTTISH SALMON, Citrus Beurre Blanc - \$65
- BERKSHIRE PORK CHOP, Apple & Whole Grain Mustard Sauce or Chimichurri - \$65
- JUMBO SHRIMP, Citrus Beurre Blanc or Chimichurri \$65
- VEAL OSSOBUCCO, Smoked Marsala Jus - \$75
- SMOKED PRIME RIB, Horseradish Crème, Natural Jus - \$70
- NEW YORK STRIP, Béarnaise Sauce or Red Wine Demi -\$75
- FILET MIGNON, Béarnaise Sauce or Red Wine Demi - \$80
- ROASTED RACK OF LAMB, Red Wine Demi Sauce or Chimichurri - \$80

SIDES

(Choose Two)

- Whipped Potatoes, Cream, Butter
- Au Gratin Potatoes
- Chef's Choice Risotto
- Quinoa
- Haricots Verts, Shallot & Butter
- Jasmine Rice
- Sautéed Spinach, Garlic, Lemon, Sea Salt
- Crispy Brussels Sprouts, Parmesan Reggiano, Lemon
- Grilled Seasonal Vegetables

SALADS

(CHOOSE ONE)

- CAESAR, Baby Romaine, Parmesan Reggiano, Grilled French Bread
- GREEN SALAD, Green Cabbage, Fennel, Cilantro, Parsley, Celery,
Jalapeños, Chimichurri, Lemon Vinaigrette
- HOME TEAM SALAD, Baby Mixed Greens, Grilled Corn, Cherry Tomatoes, Cucumber,
Toasted Pepitas, Poblano Vinaigrette
- ICEBERG WEDGE, Blue Cheese Crumbles, House Cured & Smoked Bacon,
Red Onion, Cherry Tomatoes, Blue Cheese Dressing
- CAPRESE, Basil, Balsamic Reduction, Cherry Tomatoes, Mozzarella
- KALE & BRUSSELS SPROUTS, Sun lo er Seeds, Local Ch re, Champagne inaignrette
- BABY MIXED GREENS, House Cured Bacon Lardons, Candied Pecans,
Green Apples, Balsamic-Honey Vinaigrette

Dessert



\$10 per person

BANANA PUDDING

Nilla Wafers, Whipped Cream, Sliced Banana

*Contains Dairy|Gluten

CHOCOLATE PEANUT MOUSSE

Milk Chocolate, Peanut Brittle, Smoked Sea Salt

CHOCOLATE TART

Cookie Crust, Smoked Sea Salt, Cocoa Nibs

PECAN PIE

Graham Cracker Crust, Caramel

COBBLE

Mixed Berry | Apple

CHOCOLATE CHIP COOKIE SKILLET

Ice Cream

Bar

HOSTED BAR

Person, Company, or Association pays for all drinks on consumption.

CASH BAR

Each guests pays for his or her own drinks.

House Spirits \$8/beverage

Tito's Vodka, Spring 44 Gin, Jim Beam Bourbon, Plantation 3 Star Rum, Altos Blanco Tequila

Premium Spirits \$10/beverage

Ketel One Vodka, Hendriks Gin, Basil Hayden, Plantation 5 Year Rum, Suerte Tequila, Johnnie Walker Black

Domestic Bottled Beer \$5/beverage

Budweiser, Bud Light, Coors, Coors Light, Ultra, Beck's N/A

Craft Bottled Beer \$7/beverage

Deschutes Fresh Squeezed IPA, Deschutes Obsidian Stout, Great Divide Yeti Imperial Stout, Lagunitas 12th of Never, Modelo Especial, New Belgium VooDoo Ranger IPA, Ninkasi Total Domination IPA, Shiner Bock, Steamworks Colorado Kolsch, Telluride Face Down Brown, Upslope Craft Lager, Upslope Citra Pale Ale, Funkwerks Raspberry Provincial Sour, Cider Beer (rotating)

Kegs

Domestic Draught Beer \$400-\$500

Craft \$600-\$700

Wines

House - \$40/bottle or \$9/glass (cash bar only)

Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Rosé, Cabernet, Merlot, Pinot Noir, Malbec

*Elevated wine selection available (see next page)

Classic Cocktail Selection \$12/beverage

Moscow Mule, Old Fashioned, Margarita, Gin or Vodka Gimlet, Michelada, Bloody Mary or Maria, Mimosa

Signature Frozen Drinks \$12/beverage

Home Team Game Changer: Gold Caribbean Rum, Spiced Caribbean Rum, Orange Juice, Pineapple Juice, Cream of Coconut, dash of Nutmeg

Frozen Irish Coffee: Tullamore Dew, Hoodoo, Vietnamese Iced Coffee, Cocoa Nibs & Smoked Salt

Other

Mineral Water \$3.25 – Soft Drinks \$3.25 – Red Bull \$70, 24 Pack

WINES

Sparkling

Domaine Chandon, Rosé - Yountville, California 187ML	\$12
"Bucket Of Bubbles" - 6 Splits Per Bucket	\$60
Da Luca, Prosecco - Treviso, Italy	\$40
Gratien & Meyer, Crémant de Loire Brut Rosé - Loire Valley, France	\$45
Perrier-Jouët, "Grand Brut" - Épernay, France	\$85
Veuve Clicquot, Brut - Reims, France	\$120
Heidsieck & C° "Monopole," Brut Rosé - Reims, France	\$140

Rosé

Château de Campuget, Rosé "Costières de Nîmes" - Languedoc, France '18	\$40/9
Aimé Roquesante, Rosé - Provence, France '17	\$50
Château d'Esclans, Rosé "Whispering Angel" - Provence, France '18	\$65

White

Ca' Donini, Pinot Grigio - Veneto, Italy '17	\$40/9
Panther Creek, Pinot Gris - Willamette, Oregon '14	\$50
Mar de Frades, Albariño - Rías Baixas, Spain '16	\$60
Hay Maker, Sauvignon Blanc - Marlborough, New Zealand '18	\$40/9
Raphael Midoir, Sancerre - Loire, France '17	\$65
Hugel, Riesling "Classic" - Alsace, France '14	\$45/9
Prince Vineyard, Chenin Blanc - Lodi, California '18	\$55
Kenwood Yulupa, Chardonnay - Sonoma, California '17	\$40/9
Au Bon Climat, Chardonnay - Santa Barbara, California '17	\$55
Olivier Leflaive, "Les Sétilles" - Bourgogne, Chardonnay - Burgundy, France '17	\$65
Flora Springs, Chardonnay "Estate" - Napa Valley, California '15	\$70
Far Niente, Chardonnay - Napa, California '16	\$140

Red

10 Span, Pinot Noir - Central Coast, California '17	\$40/9
Elouan, Pinot Noir - Oregon Coast '17	\$60
En Route, Pinot Noir "Les Pommiers" - Russian River, California '14	\$100
Scala Dei, Garnatxa - Priorat, Spain '15	\$45
Ogier, Côtes du Rhone "Héritages" - Rhone Valley, France '15	\$45
Mollydooker, Shiraz "Blue Eyed Boy" - McLaren Vale, Australia '15	\$75
Domaine Blachon, Saint Joseph "Hommage Blachon" - Rhone Valley, France '14	\$80
Antigal, Malbec "Uno" - Mendoza, Argentina '14	\$40/9
Seven Deadly Zins, Old Vine Zinfandel - Lodi, California '16	\$50
Rosenblum, Zinfandel "Rockpile Road" - Rockpile, Sonoma, California '13	\$75
Noble Vines 181, Merlot - Napa Valley, California '16	\$45/9
Benziger, Merlot - Sonoma, California '15	\$60
Chappellet, Merlot - Napa Valley, California '15	\$85
Gnarley Head, Cabernet Sauvignon - Lodi, California '17	\$40/9
Daou, Cabernet Sauvignon - Paso Robles, California '17	\$60
Trefethen, Cabernet Sauvignon - Oak Knoll, Napa Valley, California '15	\$80
Bodegas Ontañón, Rioja "Crianza" - Rioja, Spain '16	\$45
Uccelliera, Rosso di Montalcino - Tuscany, Italy '17	\$60
Moccagatta del Barbaresco - Piedmont, Italy '13	\$78
Camigliano, Brunello di Montalcino - Tuscany, Italy '13	\$95

*Certain selections and vintages based on availability. Please ask to speak to our wine specialist for pairing recommendations and off-menu options.