

# SIGNATURE COCKTAILS

## 14ER BLACK CURRANT MANHATTAN / 12

Old Overholt, sweet vermouth,  
angostura bitters, black currant ice cube

## ALPENGLow HUCKLEBERRY LEMONADE / 12

Frankly Organic Vodka, cucumber, huckleberry ice,  
lemon, soda, simple

## HOARFROST GINGER MARGARITA / 14

Illegal Mezcal Joven, tawny port, lime juice,  
Peychaud's bitters, ginger syrup

## LEAF PEEPER CALVADOS NEGRONI / 11

Busnel Calvados, sweet vermouth,  
Campari, soda water

## MOUNTAIN MILK EGGNOG WHITE RUSSIAN\* / 14

Casamigos Añejo Tequila, coffee liqueur, heavy cream,  
egg, nutmeg, brown sugar, vanilla

## PROSPECTOR OLD TOM MARTINI / 14

Boulder Ginskey Barrel Aged Gin, Peychaud's bitters,  
dry vermouth, Chartreuse Green liqueur

## SASQUATCH'S FUNKY MOJITO / 12

Pusser's Rum, lime, banana syrup, mint, ango bitters

## SLEIGH RIDE PUMPKIN SPICE OLD FASHIONED / 12

Breckenridge Bourbon, pumpkin spice syrup, orange bitters

## SNOW BLIND PERUVIAN MULE / 11

BarSol Pisco Acholado, lime, ginger beer

## TEN MILE MAPLE BRANDY SOUR / 13

Copper & Kings Apple Brandy, maple syrup, lemon,  
huckleberry juice, ango bitters

# MOCKTAILS

## BUTTER BEER / 7

Butterscotch eggnog, Bull & Bush Root Beer

## CUCUMBER MINT PONY / 6

Cucumber mint ice, ginger syrup, tonic

## SPARKLING YUZU ARNOLD PALMER / 6

Yuzu juice, iced tea, lemon syrup, soda water

## VUE SHIRLEY TEMPLE / 6

Huckleberry ice, currant syrup, lime juice, soda water

\*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.