

ABV

SEASIDE NEGRONI U 20%

South American Pisco, Subtropical Citrus Apéritivo, Spiced Vermouth, Carthusian Monk Potion

REFRESCO DE JIMADOR 2 16%

Tequila Blanco, Cucumber, Citrus, Chile Poblano, Saline, Agua Mineral

APRICOT MULE U ₹ ¥ 17%

Swanky Vodka, Apricot, Peppercorn Medley Cordial, Citrus, Ginger

MAYAN MANHATTAN U 24%

Bonded Rye, Cacao Nib Amaro, Spiced Mayan Xocolatl Bitters

GIN TONICA NO. 4 U 15%

Finnish Herbal Gin, Swedish Aquavit, Fancy Tonic, Clementine, Bergamot & Sage

PITT'S SPECIAL BIPLANE 2 0 19%

Mezcal, Aged Rum, Bittersweet Apéritif, Elderflower, Citrus, Gentian-Orange Aromatics

ALASKA IN BLOOM U 0 25%

Fancy Gin, Mélange of Amaro, French Spiced Orange Liqueur, Herbal Essence

PRETTY BIRD U 2 18%

Jamaican Black Rum, Bitter Strawberry & Pineapple
Cordial, Lime, Jungle Bitters

BLUEBERRY BONANZA NO. 2 U 0 20%

Bonded Blueberry Bourbon, Local Honey, Lemon, Lavender Bitters

THERE'S ALWAYS MONEY IN THE BANANA STAND U

All the Rums, Bonded Rye, Crème de Ripened Banana, Falernum, Beachy Bitters



ABV

HYDE PARK HAZE U 🖰 14%

Bonded Rye, Citrus, Mint, Hopped Grapefruit Bitters, Hazy IPA

BAMBÚ U 12%

Sherry, Spanish Vermouth, Demerara, Bitters

BERRY-RHUBARB SPRITZ 6 11%

Fancy Strawberry Gin, Rhubarb, Ginger, Lemon, Rosé Prosecco

U Staff Favorite	Contains Nuts
O Contains Egg	Gluten Free
Happy Hour Drink	Non-Alcoholic
Staff Contribution	Pitcher Available



ROTATING SELECTIONS

WHAT'S POURIN'?

We feature breweries that highlight some of our favorite beers and people to work with. Our selections are constantly changing and we often get access to unique or one-off beers to share.



YOU ARE WELCOME AND, YOU'RE WELCOME.



HOFBRÄU MÜNCHEN ORIGINAL

Munich Lager - Munich, Germany 5.1%

GOAT PATCH BREWING

Colorado Springs, CO

RATIO BEERWORKS

Denver, CO

NEW IMAGE BREWING

Arvada, CO



MYSTERY BEER

Who knows what it could be?



SEASONAL CIDER



ALL AVAILABLE 👚 BY THE PITCHER



Any bar tabs left open are subject to a 20% gratuity being applied at the end of the night.

A Service Charge of 22% will be added to all parties of 10 or more without an acknowledged reservation



TUES - THURS 4:00-6:00PM



CHILLED SHOT OF THE MOMENT

usually amaro, sometimes caffeinated 【いん

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



CIDER & HARD SELTZERS

BELL'S LIGHT HEARTED ALE	7
Lo-Cal IPA - Kalamazoo, MI - 3.7%	
CIGAR CITY JAI ALAI	7
IPA - Tampa, FL 7.5%	
MODERN TIMES BEER	7
Ask us about our current options! - San Diego, CA	
RATIO BEERWORKS	7
Ask us about our current options! - Denver, CO	
AVERY WHITE RASCAL	7
Belgian White - Denver, CO 5.6%	
ODELL SIPPIN' TROPICAL	7
Fruited Sour - Fort Collin, CO 4.5%	
NORTH COAST BREWING SCRIMSHAW PILS	7
Pilsner-Style - Fort Bragg, CA 4.5%	
LEFT HAND MILK STOUT NITRO	7
Stout - Longmont, CO 6% (13.25oz)	
LEFT HAND BREEZY DOES IT	7
Passion Fruit Sour - Longmont, CO 4.8%	
BELL'S AMBER	7
Amber Ale - Kalamazoo, MI 5.8%	
HALF ACRE DAISY CUTTER	8
Pale Ale - Chicago, IL 5.2% (16oz)	
BOULEVARD TANK 7	9
Farmhouse Saison - Kansas City, MO 8.5% (16oz)	
CROOKED STAVE SOURS	8
Ask us about our current seasonal options! Denve	er, CO
SEASONAL CIDERS (9)	7
Ask us about our current options! Denver, CO	
OBC WINE PROJECT GUAVA SPRITZ	9
White Wine with Guava - Willamette Valley, OR 6	.5%
ODELL LAGERADO	
Crispy Lager - Ft. Collins, CO 5%	<u> </u>
HOLIDAILY BREWING CO.	 8
Ask us about our current options! Golden CO	-
COORS BANQUET	4
COORS LIGHT	4
MILLER HIGH LIFE &	4
VICTORIA MEXICAN LAGER	5
ASSORTED SELTZERS	7
Ask us about our current options!	
Ask us about our current options! San Diego, CA	6



SPARKLING

	GL	1/2	BTL
HOUSE	11	18	34
ROSÉ	12	19	37

WHITE

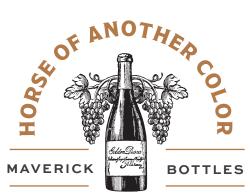
	GL	1/2	BTL
HOUSE	11	16	34
CHARDONNAY	12	20	43
SAUVIGNON BLANC	12	21	45
PINOT GRIS	12	21	45

ROSÉ

FRENCH	i i		
	GL	1/2	BTL

RED

	GL	1/2	BTL
HOUSE	11	18	34
CABERNET	13	23	46
PINOT NOIR	12	21	44
MALBEC	13	23	48



BY THE GLASS OR BOTTLE

From time to time we come across random wine we like, ask us about off-menu selections and we'd be happy to share with you!



At Gift Horse, we're just here to give you something nice—so you can kick back, relax and entrust us to take care of you, delivering a good time, every time.

We've set high standards for ourselves, <u>and you should too</u>, so we invite you to stay awhile and be our guests!

Gift Horse Bar & Cafe was created, developed and is "decently managed" by Colorado-based Simpatico Hospitality with help from our friends at Two Barspoons (Chicago, IL).

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