

WET DECK

ALL DAY 11AM-8PM

STARTERS

Arugula Caprese 16

Burrata, Parmesan,
Tomatoes, Balsamic

Caesar Salad 14

Gem, Frisee, Parmesan

Add: Steak 11, Chicken 9, Shrimp 11, Salmon 12

SHARE

W Street Nachos 16

Tri-Color Corn Tortillas, Smoky Wisconsin
Cheddar Cheese Sauce, Charred
Jalapenos, Pickled Red Onions, Avocado
Crème, Cotija, Micro Cilantro

Add: Chicken Thigh Carnitas 9, Crispy Pork
Belly 7, Shaved Ribeye Steak 11

Elote Dip 15

Charred Corn, Cotija, Hatch
Chilies, Cilantro, Tortilla Chips,
Pita Chips

Preserved Lemon + Roasted Garlic Hummus 18

Farmer's Market Veggies

Seafood Cocktail 28

Shrimp, Lump Crab, Avocado,
Tomatoes

DOMESTIC

Pabst Blue Ribbon 5 Bud Light 6
Corona Extra 6 Guinness 7
Michelob Ultra 6 Heineken 6
Coors Banquet 6 White Claw 9

HANDHELDS

Burger 18

Angus Beef, American Cheese,
Lettuce, W Sauce

Crab Burger "Bomb" 27

Jumbo Lump Crab, Lemon Aioli, Arugula,
Pickled Red Onions, House Chips

Lemon + Herb Grilled Chicken Wrap 17

Little Gem Lettuce, Applewood Smoked
Bacon, Cheddar Cheese, House Ranch
Dipping Sauce

Grilled Cheese 15

Spinach, Feta, Muenster Cheese,
Sourdough, Chipotle Aioli

ON THE SIDE

Truffle Parmesan Fries 12
Ranch Potato Chips 6

TAP BEER

Indp Pass Ale, Aspen Brewing Co. 7
Agave Wheat, Breck Brewing Co. 7
Coors light, Coors Brewing Co. 5
Stella Artois, Anheuser-Busch 7

CRAFT BEER

Fat Tire, New Belgium Brewing Co. 7
This Season's Blonde, Aspen Brewing 7
India Pale Lager, Wibby Brewing 7
Drift Pilsner, 4 Noses Brewing Co. 7
Glider Cider, Denver Cider Co. 7
Mile High Hefe, Tivoli Brewing Co. 7
Face Down Brown, Telluride Brewing 7
El Sully Mexican Lager, 21st Brewing 7
Pineapple Guava Provincial, Funkwerks 7

SPECIALTY COCKTAILS

Watermule 15

Lift Vodka, Fresh Watermelon,
Ginger Beer

Below Tree Line 17

Ginger Infused Vodka, Velvet
Falernum, Passion Fruit Syrup,
Orgeat, Lemon

Farmers Market 18

Mezcal, Cointreau, Lime, Agave,
Cucumber, Basil

CHAMPAGNE + SPARKLING

Jeio Prosecco, Veneto, IT 12/48
G.H. Mumm Grand Cordon, FR 20/80
Veuve Clicquot, FR 30/120
Perrier Joet, Brut 2012, FR 280
Perrier Joet, Rose 2006, FR 490

RED WINE

Terrazas de Los Andes Malbec, Mendoza AR 10/40
Flaneur Pinot Noir, Willamette Valley OA 17/68
Halter Ranch Syrah, Paso Robles CA 20/80
Duckhorn Merlot, Napa Valley CA 20/80
Matthiasson Cabernet Sauvignon, Napa CA 20/80

WHITE WINE

Sun Goddess Pinot Grigio, Friuli, IT 15/60
Hugel Pinot Blanc, Alsace, FR 13/52
Sonoma Cutrer Chardonnay, River Valley, CA 13/52
Skyside Chardonnay, North Coast CA 17/68
Jolivet Att. Sauvignon Blanc, Loire Valley, FR 12/48
St. Supery Sauvignon Blanc 16/64

ROSÉ

Fleurs de Prairie, Côtes de Provence, FR 10/40
Browne Family Vineyards, Colombia Valley, WA 15/60
Whispering Angel, Côtes de Provence, France 19/76

Mountain Fog 19

Flor de Cana 4yr, Gin, Pisco,
Lemon, Orange, Pedro
Ximenez Sherry

Bell Mountain Spritz 17

Rosé, Lillet Rouge, Aperol,
Hibiscus, Lemon, Orange Bitters

MARGARITAS (GLASS/PITCHER)

House Margarita 14/50
Spicy Margarita 15/54
Passion Fruit 15/54

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. If you have any allergies notify your server. Drinking alcoholic beverages during pregnancy may cause birth defects. Please be aware that the CO state drinking age is 21; proper identification is required.



DESSERT

ALL DAY 11AM-8PM

Yo Ho Ho 14

Devil's Food Cake, Marshmallow Fluff, Raspberry Coulis, Caramel

Bang Bang Brownie 14

Double Chocolate Brownie, Cookie Dough, Vanilla Bean Chantilly, Fudge, Chocolate + Vanilla Ice Creams

Strawberry Tiramisu 14

Vanilla Sponge, Champagne Soak, Strawberry Coulis, Mascarpone Mousse, Champagne Gelee

Sour Cream Cheesecake 14

Blueberry Compote, Graham Cracker Crust, Lemon Basil Curd

Gelato + Sorbets 10

Vanilla
Strawberry Sorbet
Double chocolate chip
Mango Sorbet
Salted Caramel

COOL HAUS ICE CREAM

(Dairy & Dairy Free Options)

Cookie Sammies 10

Tahitian Vanilla
Cookies & Cream
Cookie Dough

Cones 7

Strawberry
Churro Dough