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Gift Horse
c.s. BAR & CAFE co.


Cocktails \$13

ABV

MAE WEST NEGRONI 	25%
French Botanical Gin, Cherry Nib Campari, Vermouth, Creme de Cacao, Sun Dried Ancho Chile	
MIXTEC MIXTO   	19%
Cranberry Mezcal, Dry Curaçao, Fiery Ginger, Amaro, Jammy Vermouth, Citrus	
BIG SKY MULE   	17%
Swanky Vodka, Fuji Apple, Korintje Cinnamon, Lime, Ginger, Spiced Cranberry	
OUSTED BY THE DUTCH  	21%
Pisco, Jamaican Rum, Pineapple Cordial, Winter Citrus, Tropical Bitters	
GIN TONICA NO. 4 	16%
Finnish Herbal Gin, Fancy Tonic, Clementine, Winter Melon, Peppercorn, Bergamot & Rosemary	
LONGER ROAD AHEAD   	17%
Italian Vermouth, Whisper of Gin, Mulled Plum Herbal Tea, Citrus, Gentian Bitters, Orange Oil	
GREAT ODIN'S RAVEN 	24%
Bonded Bourbon, Danish Aquavit, Bitter Rhubarb, Ginger, Grapefruit Oil	
LADY GREY 	23%
Earl Grey Gin, Italian Vermouth, Bergamot, Honey Pomegranate, 50/50 bitters	
MIDNIGHT RAMBLER  	25%
High-Proof Bourbon, Mélange of Amaro, Tart Cherry, CBV Bittys	
NOBRE ROSA 	18%
Barrel-Aged Cachaça, Bonded Apple Brandy, GH Grenadine, Lemon, Seasonal Bitters	

Less Boozy \$11.75

ABV

SCARLET SOLSTICE 	14%
Bonded Rye, 5 yr Rum, Goat Patch Red Ale, Tart Cranberry Maple, Aromatic Bitters, Orange Spice	
BAMBÚ 	12%
Sherry, Spanish Vermouth, Demerara, Bitters	
HUGO ROYALE 	11%
Elderflower, Rhubarb Apéritif, Cava, Herbed-Lemon Bitters	

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

On Draft

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

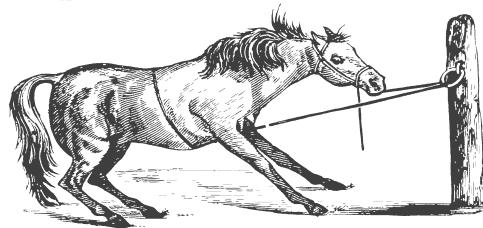
ALL AVAILABLE  BY THE PITCHER

Hey Y'all

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

REMARKABLY DECENT Happy Hour and DAILY SPECIALS



TUES - THURS 4:00-6:00PM

THE Giddy Up
\$5



CHILLED SHOT OF THE MOMENT

usually amaro, sometimes caffeinated ☞☞☞

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

Beer

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 SOUR ROSÉ	8
Sour Ale aged in Oak - Denver, CO 4.0%	
STEM CIDERS SEASONAL 	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	6
Crispy Lager - Ft. Collins, CO 5%	
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!	
ATHLETIC BREWING CO.  	6
Ask us about our current options! San Diego, CA	



BUT STAYING ON THE WAGON

NON-ALCOHOLIC

COLD BREW JULEP ☉

Cold Brew, Cane Sugar & Mint

LIMONADA DE JAMAICA ☉

Hibiscus, Fresh Citrus, Tea, Spices

COCO SENCHA ☉

Green Tea, Coconut, Ginger

MAKE IT BOOZY

+5

Just ask us!



HOT DRINKS FOR FRIGID HEARTS

GH TODDY

High Proof Bourbon, Golden Yunnan,
Sweet Corn, Honey

BRAZILIAN GROG

Barrel-Aged Cachaça, Pineapple Rum,
Falernum, Coconut Confit

IRISH COFFEE

Whisky, House Blend Coffee, Sweetened Cream

HOMESTEAD HARMONY ☹️

Cognac, Framboise, Mint Chocolate Loose Leaf,
Cherry Bark Vanilla bitters



ASK ABOUT OUR CURRENT SELECTIONS



Wine

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

	GL	1/2	BTL
FRENCH	12	20	42

RED

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



MAVERICK

BOTTLES

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, and you should too, 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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AND, YOU'RE WELCOME.**