

Happy Hour

5pm - 7pm Daily

Draft Beers \$3

St Julien House Wines \$5

Ketel One Martinis \$7

Tanqueray Martinis \$7

Complimentary Nosh

Food Specials

Kobe Beef Slider

cheddar cheese, bacon
\$2.50/each

Cheese Quesadilla

sour cream, roasted tomato salsa
\$2.50

Veggie Spring Rolls

chili ginger sauce
\$1.50

Cheese Pizza

tomato sauce, mozzarella cheese, basil
\$4.95

Hummus & Pita

tahini paste, garbanzo beans, pita bread
\$3.50

Edamame

\$2.95

Nachos

olives, jalapeno, black beans, cheddar cheese,
chipotle tomato salsa, sour cream
\$4.95

St Julien Martinis

Frambuesa Pera

muddled raspberries,
Grey Goose la Poire vodka, bubbles
\$12

Green

Hendricks's gin, muddled cucumber,
St. Germain elderflower liqueur, tonic
\$12

Basil-Acai Gimlet

Veev acai spirit, basil, lemon
\$9

Asian Pear

Grey Goose la Poire, ginger, fresh lemon juice
\$9

Bruce Goose

Absolut Vanilla, Chambord, pineapple juice
\$9

Forbidden Fruit

Corazon tequila, Pama pomegranate liqueur
\$9

Van Gogh

Van Gogh espresso vodka,
LaVazza espresso, cream
\$8

Sake

Tozia 'living soul' sake, St. Germain elderflower
liqueur, muddled raspberries,
Midori melon liqueur
\$9

Blood Orange French 75

Bombay Sapphire, bubbles, blood orange pulp
\$10

Negroni

Bombay Sapphire gin, Campari, sweet vermouth
\$10

St Julien Cocktails

Ginger-Agave Toddy

Maker's Mark, Domaine Canton ginger liqueur,
agave nectar, muddled citrus
\$9

Peppermint Patty

peppermint schnapps, hot chocolate, cream
\$8

Hot Apple Pie

Tuaca, apple cider, cinnamon, nutmeg
\$8

Bourbon Furnace

Maker's Mark, apple cider, cloves, cinnamon
\$10

Dark & Stormy

Gosling's rum, ginger beer
\$8

Café Avellana

americano, Frangelico, Chambord,
whipped cream, raspberries
\$9

Mexican Coffee

americano, Kahlua, Don Julio reposado tequila,
Grand Marnier whipped cream
\$9

Strawberry Mint Capirinhia

Brazilian Leblon cachaca
muddled with mint & strawberries
\$8

Pisco-Sour

Capel Pisco - an all natural Chilean grape spirit,
lemon & lime juices
\$7

Sangria di Prosecco

muddled strawberries, cherries, lime & mint,
orange juice, La Marca prosecco
\$8

Canyon Mint Mojito

Flor de Cana rum, fresh muddled limes, mint
\$8

Appetizers

Olives & Dates

bacon wrapped dates and marinated olives
\$4.95

Butternut Squash Soup

spiced mascarpone cheese
\$4.95

Jill's Bistro Tots

hand-made tater tots, truffle parmesan aioli
\$6.95

Cheddar & Apples

aged Vermont white cheddar cheese,
sliced granny smith apples, dried fruit
\$6.95

Nachos

olives, jalapeno, black beans, cheddar cheese,
chipotle tomato salsa, sour cream \$8.95
with grilled chicken \$11.95

Shrimp Spring Roll

chili ginger sauce
\$9.95

Steamed Mussels

black mussels, Pastis white wine broth
\$9.95

Crispy Calamari

semolina dusted, spicy marinara
\$10.95

Cheese Plate

artisan cheeses, fig jam, quince paste,
grapes, almonds
\$11.95

Charcuterie Board

mountain cured meat & artisan salami,
old fashioned mustard
\$13.95

Sandwiches/Panini

(choice of steak fries, sweet potato fries or
Boulder chips)

Grilled Cheese

white cheddar cheese, tomato
\$10.95

Cuban Panini

boneless pork roast, sweet ham, Swiss cheese,
mustard, pickles, traditional Cuban bread
\$11.95

The Burger

all natural beef or veggie, lettuce, tomato, onion
\$11.95

Chicken Tomato Arugula Panini

provolone, tomato pesto,
truffle aioli
\$12.95

BLT

bacon, lettuce, tomato, roasted garlic aioli
\$10.95

The Saint

all natural beef patty, roasted poblano chili, tomato,
capicola, cheddar cheese, balsamic onions,
chipotle aioli
\$14.95

Kobe Beef Sliders

bacon, cheddar cheese
\$9.95

Dessert

White Chocolate Bread Pudding

vanilla bean ice cream
\$6.95

Crème Brulée Tasting

pumpkin, chocolate truffle, Bailey's cream,
Tahitian vanilla
\$6.95

Salads

Mixed Greens

cherry tomatoes, cucumbers, balsamic vinaigrette
\$5.95

900 Walnut

organic baby greens, walnuts, pears,
grapes, hazelnut vinaigrette \$6.95

Baby Iceberg Wedge

bacon, scallions, tomatoes, blue cheese dressing \$6.95

Caesar

romaine hearts, shaved reggiano cheese,
ciabatta croutons, basil Caesar dressing \$7.95
with grilled chicken \$11.95

Spinach

gorgonzola cheese, bacon lardons, red onions
soft poached egg, sherry vinaigrette \$8.95

Chopped Salad

eggs, bacon, scallions, shaved red onions,
carrots, tomato, cucumbers, peas,
wonton chips, roquefort blue cheese,
celery seed dressing \$11.95

Wood-Stone Pizzas

Margherita

tomato sauce, mozzarella cheese, basil \$10.95
add topping \$0.99

Pesto Vegetable

grilled vegetables, tomatoes,
roasted mushrooms \$11.95

Grilled Chicken

kalamata olives, eggplant,
feta cheese, artichokes \$12.95

Arugula

grilled vegetables, sun dried tomato pesto,
mozzarella cheese, arugula salad \$12.95

The Bomber

pepperoni, spicy Italian sausage,
tomato sauce, mozzarella cheese \$13.95

Beers in a Bottle

Budweiser ~ Bud Light ~ Coors Light
\$3.50

New Castle ~ Stella Artois ~ Heineken
Corona ~ Fat Tire ~ Bridgeport ESB
\$4

Sam Smith's Oatmeal Stout
Sam Smith's Organic Ale
\$7

Colorado Beers on Draft

Seasonal Brew
what we are drinking now...
\$4

Fat Tire (Colorado)
toasty malt flavors, crisp hoppiness,
delicious stability
\$4

Odell's Easy Street Wheat (Colorado)
unfiltered American style wheat beer,
slight citrus flavor, smooth finish
\$4

Avery IPA (Colorado)
citrusy, floral bouquet, rich malty finish and
Colorado's hoppiest pale ale
\$5

Dale's Pale Ale (Colorado)
assertive but balanced beer,
strong European malts and American hops
\$5

Gordon's Ale (Colorado)
gooey, resinous aroma, luscious mouthfeel, brewed
with chocolate malts
\$6

We Drink These Too...

Deschutes Mirror Pond Pale Ale (Oregon)
American pale ale, notes of malted barley,
bite of hops
\$4

Guinness Stout (Ireland)
ruby & cream, black & white, distinct
\$5

Stella Artois (Belgium)
hops from the original Stella yeast, full flavor, crisp
\$5

Wines by the Glass

St Julien House Wines \$7
chardonnay, merlot, cabernet sauvignon

Sparkling

La Marca, Prosecco, Veneto, Italy \$9

Domaine Carneros "by Taittinger", Los Carneros,
California \$13

Veuve Clicquot, Yellow Label, Reims, France \$19

Whites

Trinchero Main Street, Chardonnay,
Napa Valley, California \$7

Saint M., Riesling, Phalz, Germany \$8

Domaines Schlumberger, Pinot Blanc, Alsace, France \$8

Masi Masianco, Pinot Grigio, Friuli-Venezia Giulia, Italy \$8

Shaya, Verdejo, Rueda, Spain \$9

Craggy Range, Sauvignon Blanc,
Martinborough, New Zealand \$12

Scarpetta, Pinot Grigio, Friuli-Venezia Giulia, Italy \$12

Sonoma Cutrer 'Russian River Ranches' Chardonnay,
Sonoma Valley, California \$14

Reds

La Vendimia, Rioja, Spain \$8

Trinchero Main Street, Merlot, California \$7

Trinchero Main Street, Cabernet Sauvignon, California \$7

Peter Lehmann, Shiraz, Barossa, Australia \$8

Rocca Delle Macie, Chianti Classico, Italy \$11

Navarro Correas Alegoria, Malbec, Mendoza, Argentina \$10

Mauritson, Zinfandel, Dry Creek Valley, California \$11

Benziger, Cabernet Sauvignon,
Sonoma Valley, California \$13

Steele Wines, Pinot Noir, Santa Barbara, California \$15