

THE BINDERY

HOUSE COCKTAILS 14

"The Bindery Spritz"

gin, Atöst Bloom, butterfly pea tea, bubbles

"More Gibson, Less Paul"

herb + chive infused vodka, house made cocktail onions

"Shangri-La"

Cihuatán aged rum, grapefruit, house falernum
house grenadine, mint, smoked grapefruit bitters

"The Pineapple Express"

Dano's 'Dangerous' pineapple + jalapeño infused tequila
lime, pineapple juice, Strongwater ginger beer

"Let The Beet Drop"

hibiscus infused mezcal, beet, lillet rose, lemon

"100% Death Proof"

rye whiskey, peach bitters, absinthe

"I'll Be Your Huckleberry"

bourbon milk punch - blackberries, black tea, lime
chili syrup

"Not Too Matcha To Ask"

gin, lemon, basil, matcha tea, egg white

"Long Island Ex Gratia"

vodka, gin, tequila, rum, dry curaçao, ex gratia, lemon
club soda, cia ciaro

"Tequila Agua Fresca"

tequila, cucumber, aloe, chia, lime, agave, mint

DRAFTS

Hard Kombucha • (rotating tap)	mp
Cider • St. Vrain 'Key Lime'	9
Colorado • 6.9%	
Pilsner • Wiseacre 'Tiny Bomb'	7
Memphis • 4.5%	
Sour Golden Ale • Ommegang 'Solera'	9
New York • 6.3%	
Dark Lager • Wibby 'Double Dunkel'	9
Colorado • 7.5%	
IPA • (rotating tap)	mp

WINE

SPARKLING

S • Langlois-Chateau • Brut	12
Crémant de Loire, France	
Jacques Pervas • Brut Rose	10
Provence, France	
Laurent - Perrier (187 ml) • Champagne	18
Champagne, France	

ROSE

PO • Moulin de Gassac • Rose	10
Languedoc-Roussillon, France	

WHITE

S • Gundlach Bundschu • Dry Gewürztraminer	13
Sonoma Coast, CA	
S • Alkoomi • Riesling	12
Western Australia	
S,V • Jules Taylor • Sauvignon Blanc	14
Marlborough, NZ	
S • Timbre • Chardonnay	14
Santa Barbara, California	

RED

Jean Boisselier • Pinot Noir	11
Île de Beauté, France	
Finca San Martin • Tempranillo	13
Rioja, Spain	
Argiolas • Cannonau (Grenache)	14
Sardinia, Italy	
Baracchi • Cab/Syrah/Sangiovese	14
Tuscany, Italy	

BUY A ROUND FOR THE KITCHEN	18
BUY A ROUND FOR THE WHOLE STAFF	36

S- sustainable PS- practicing sustainable CO- certified organic PO- practicing organic V- vegan
B- biodynamic NF- natural fermentation

THE BINDERY

BEER- BOTTLES/CANS

Saison • Dupont 'Farmhouse Ale' Belgium • 6.5%	9
Belgian Strong • Van Steenberge 'Draak' Belgium • 10.5%	13
IPA • La Cumbre 'Elevated' New Mexico • 7.2%	8
Hazy IPA • Snake River 'Earned It' Wyoming • 6%	6
Belgian Strong Dark • Delirium 'Nocturnum' Belgium • 8.5%	12
Sour Wild • Vander Ghinste Oud Bruin Belgium • 5.5%	10
Flemish Red • Duchesse de Bourgogne Belgium • 6%	13
Toasted Porter • Einstök 'coffee porter' Iceland • 6%	6
Sour Lambic • Brouwerij Boon (375ml) Belgium • 5.5%	18

CIDER/OTHER

Dry Cider • Anxo 'District Dry' Washington 6.9%	8
Blackberry Cider • Original Sin 'Black Widow' New York 6%	6
Sour Cider • Clear Fork Denver 6.7%	9
Reserve Cider • Haykin Family 'Niedzwetzyana' (375 ml) Colorado 8.1%	18

NON-ALCOHOLIC

Golden Ale • Athletic Brewing 'Upside Dawn'	5
Mocktails • Bartender's Choice	7
Lemonade	3.5
Arnold Palmer	3.5
Strongwater club soda, tonic, or ginger beer	3.5
Coke, Diet Coke, Sprite	2.75
Juices orange, grapefruit, cranberry, pineapple	5

HAIR OF THE DOG

The Breakfast Manhattan house bacon infused scotch, sweet vermouth maple, bitters	13
Mimosa orange, grapefruit, pineapple, or cranberry	10
Build Your Own Mimosa (serves 6-8) bottle of cava with choice of juice additional juice +4	35
Traditional Mary just vodka	10
Spicy Mary chili infused vodka	11
Mezcal Maria jalapeño infused mezcal + lime	12
Bloody Maria tequila + lemon	11
Bacon Mary bacon infused vodka w/big belly bacon	13
Bloody Scotsman bacon infused scotch	13

COFFEE

milk alternatives .75 - oat, almond
syrops .60 - vanilla, caramel, mocha

Coffee	3.5
Americano	4
Espresso	3
Macchiato	4
Cortado	4
Cappuccino	4.5
Small Latte	5
Large Latte	6
Magic Coffee	6

TEA

House Chai	6
Iced Tea	3
Rishi Tea english breakfast, jasmine green, dandelion detox earl grey, peppermint herbal, blueberry hibiscus	4

*A 4% surcharge will be added to each bill in an effort to fairly compensate our dedicated kitchen team