

NA WINES

gruvi secco 10

gruvi sangria 10

mionetto alcohol removed sparkling 10

NA CANNED COCKTAILS

strongwater gin & tonic - served on ice 12

strongwater paloma - salt or no salt, served on ice 12

strongwater aperitif sparkling - served on ice 12

wisetails mojito - served on ice 12

wisetails margarita - salt or no salt, served on ice 12

NA BEERS

best day kolsch 8

gruvi ipa 8

mashgang hazy ipa 10

mashgang mango & lime ale 10

mashgang lesser evil dark brew 10

station 26 NA tangerine cream ale 8

MOCKTAILS

Cranberry Unwind

relax herbal tonic, cinnamon apple syrup, cranberry, limonatta san pellegrino 10

Aspen Lemonade

lemon, homemade blueberry syrup, mint, soda 8

Kombucha Spritz

seasonal kombucha, ginger beer 10

SODA

rocky mountain root beer 6

make it an ice cream float 3

rocky mountain orange cream 6

sparkling water 6

high altitude kombucha 12

red bull - regular, sugar free, watermelon 7

fountain soda - coke, diet coke, coke zero, sprite, lemonade, unsweetened iced tea 3

follow us

 @theeddyhotel



theeddygolden.com



The Eddy Taproom & Hotel

SEASONAL COCKTAILS

Hibiscus Fizz

hibiscus infused vodka, pellegrino limonata, mint 14

Blood Orange Daiquiri

white rum, lime, blood orange, simple 14

Winter Bloom Margarita

tequila, lychee, hibiscus, agave, lime 14

try it with mezcal or spicy tequila 2

Black & Blue Manhattan

laws rye whiskey, amaro, house blueberry syrup, orange bitters 17

Smoked Old Fashioned

team eddy barrel select breckenridge bourbon, simple, bitters, orange peel served on a rock & smoked 17

Rotating Barrel Aged Cocktail

ask your server for the rotating selection MKT

Fool's Gold

mezcal, honey syrup, lemon, lavender bitters 14

Golden Thyme

thyme infused breckenridge honey bourbon, blood orange, ginger beer 14

Elders Delight

gin, xila liqueur, elderflower, lime 14

try it with tequila

Fireside Fig

mission fig liqueur, honey, lemon, mole bitters 13

low abv & served hot

Sweater Weather

vodka, cider, cinnamon apple syrup, cranberry 14

served hot

EDDY BARREL SELECT SPIRITS

The Eddy Single Barrel Breckenridge Bourbon

specialty single barrel of breckenridge bourbon selected by the eddy bar team 16

The Eddy Single Barrel Mythology Whiskey

specialty single barrel of 9 year old 100 proof mythology whiskey selected by the eddy bar team 21

The Eddy Single Barrel Maestro Dobel Tequila

specialty single barrel of cristalino maestro dobel tequila selected by the eddy bar team 16

DRAFT BEER

FlyteCo Brewing Flying Eddy

pale ale 6.1% – house beer from FlyteCo Brewing 9

New Terrain Rise & Climb

kolsch 5% – Golden 9

Bull & Bush All Good Amber

amber ale 6% – Littleton 9

Bruz Beer Dame Blanche

belgian style witbier 5.5% – Denver 9

Rotating Cider

ask your server about our local rotator 10

Rotating West Coast IPA

ask your server about our local rotator 10

Rotating New England IPA

ask your server about our local rotator 10

Rotating Seasonal Ale

ask your server about our local rotator 10

CANS

Holidaily Brew Co. “Favorite Blonde” 10 ☼

Holidaily Brew Co. “Fat Randy” IPA 10 ☼

Colorado Cider “Grasshop-ah” Cider 10 ☼

Upslope Brewing “Snow Melt” Seltzer - Rotating 8 ☼

Vaqit Vodka Seltzer - White Peach Ginger or Strawberry Guava 8 ☼

Westbound & Down Brewing “IPA” 10

New Terrain Brewing “Golden Haze” IPA 10

Coors Brewing “Coors Light” 7

Coors Brewing “Coors Banquet” 7

Crooked Stave “New Zealand Pilsner” 8

Westbound & Down “Don’t Hassel the Hef” 10

Telluride Brewing “Face Down Brown” 8

Lefthand Brewing “Nitro Milk Stout” 10

Ratio Brewing “City Scapes” Mexican Lager 8

Crooked Stave “Sour Rose” 8



WHITE & ROSÉ

House White

Silver Gate Sauvignon Blanc (California) 10/36

Benziger Running Wild Chardonnay (California)

ripe pear, citrus, honeysuckle and gentle oak - pair with white bass 14/50

Protea Pinot Grigio (South Africa)

flavors of pear, lemon, and melon - pair with kale beet salad 13/46

Kono Sauvignon Blanc (New Zealand)

juicy citrus, passionfruit & pineapple - pair with grilled cheese 13/46

Lab Vinho Verde (Portugal)

bright citrus and tart orchard fruit with subtle spritz - pair with harvest bowl 12/42

Hampton Water Rose (France)

juicy red berry flavors balanced by bright acidity - pair with wings 14/50

SPARKLING

House Sparkling

Silver Gate Brut (California) 10/36

Guinigi Prosecco (Italy)

crisp & clean, ripe lemon and juicy peach - pair with trout dip 13/46

Lucci Lambrusco (Italy)

strawberry, cherry, violet, gently effervescent - pair with reuben 15/55

Collet Champagne (France)

crisp, stone fruit with candied lemon zest - pair with celebrating 80

RED

House Red

Silver Gate Cabernet (California) 10/36

Duck Pond Pinot Noir (Oregon)

light bodied with hints of cherries and spice - pair with roasted chicken 14/50

Skyfall Cabernet Sauvignon (Washington)

boysenberry, black cherry and smooth creme brulee - pair with eddy burger 15/55

Mi Terruño Mendoza Malbec (Argentina)

blackberries, exotic floral hints, gentle tannins - pair with sausage mac 14/50

Barossa Valley GSM Blend (Australia)

blackberry, plum, layered with pepper, warm spice
pair with pulled pork sandwich 13/46

Bodegas Finca La Capilla Tempranillo (Spain)

black cherry, ripe blackberry, vanilla, cedar - pair with stuffed portabella 14/50

Collina San Ponzio Nebbiolo (Italy)

red cherry, raspberry, and rose petal - pair with bo-bo-bu 15/55