



In 1920, Broadmoor founder Spencer Penrose invited 60 prominent hoteliers and their associates from across the country to The Broadmoor for an all-expense paid vacation in order to introduce his new venture. This assembly, which later came to be known as the “Hundred Million Dollar Hotel Group,” whimsically indicated their estimated net worth at the time.

Penrose hired private train cars to bring the group from New York as part of a two week celebration. As this was the height of Prohibition, in his invitation Penrose advised his guests to bring “five bottles of your favorite cologne,” a euphemism for their best illegal alcohol. In addition, Penrose also engaged a U.S. Marshall to guard a flat bed car containing what he referred to as his “gasoline.”

Once his guests arrived at the hotel, the men enjoyed nightly entertainment; they drove cars up what is now the Pikes Peak Highway. Games of polo and rounds of golf were part of the entertainment, and there was even a biplane race to Denver and back.

Impressed by Penrose’s largess, when the contingent returned to New York, they awarded their host with a plaque that dubbed him “A Bon Vivant

of Rare Accomplishment and The Prince of Entertainers.” The story of the trip, and the group that later became the “Tavern Club” which still exists today, is told through the photos and murals of The Hotel Bar depicting their escapades.

The mural on the wall closest to the bar represents the group’s arrival by train; the second mural to the left as you walk towards the seating area

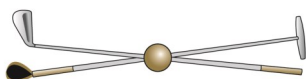


and the patio chronicles their adventures. The mural to the right as you face the lake portrays the official meeting of the Tavern Club in New York in 1921 and contains the likeness of some of the group’s original members, along with people

prominent in the hotel’s development today.

The original bar to the hotel was known to guests as the Bar and Fountain Terrace. It opened in 1936 at the official end of Prohibition. It was enlarged in 1961 and renamed the Lake Terrace Cocktail Lounge.

In 2002, with the restoration and expansion of the original Broadmoor Main building, the bar was again expanded into what you see today and renamed The Hotel Bar, also modestly subtitled “The best bar west of the Hudson.”



BAR PLATES

TO SHARE

COLOSSAL PRETZEL TWIST (VEG) 15

Pepper Jack Fondue

GARLIC & PARMESAN FRENCH FRIES WITH RANCH DRESSING 10

SWEET POTATO FRIES WITH RANCH DRESSING 10

BROADMOOR BEEF CHILI (GF) 8/14

Cheddar, Sour Cream, Green Onions, Tortilla Chips

HOUSE MADE GUACAMOLE & ROASTED TOMATO SALSA 14

Raquelitas Tricolor Tortilla Chips, Lime, Cilantro

FRANKS RED HOT CHICKEN WINGS 14

Celery and Carrot Sticks

Choice of Ranch or Blue Cheese Dipping Sauce

CHEESE AND CHARCUTERIE BOARD 25

River Bear Meats Wagyu Beef Summer Sausage, Bresaola, Fennel Salami

Kenny's Farmhouse Cheddar, Sawatch Artisan Colorado Gouda

Marinated Colorado Sheep Milk Chevre, Eagles Nest Ranch Honey

Grapes, Mixed Nuts, Crostini & Lavosh

BROADMOOR CHICKEN SALAD (CN) 17

Candied Spiced Walnuts, Sliced Melon, Zucchini Bread

SALADS

HEIRLOOM TOMATO PANZANELLA SALAD (VEG, HH) 16

Burrata Cheese, Marinated Tomatoes, Focaccia Croutons

Olivewood Aged Balsamic, Extra Virgin Olive Oil, Basil & Roasted Garlic

BROADMOOR CAESAR SALAD 14

Parmesan Reggiano, Garlic Croutons

Add Grilled Chicken 7 Add Grilled Shrimp OR Salmon 13

OLD DERBY COBB SALAD 17

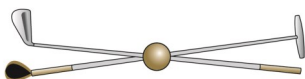
Chicken, Tomato, Bacon, Avocado, Boiled Egg, Roquefort, Old Derby Dressing

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

We strive to take great care to ensure that your meal meets the needs and requirements of your diet. Please alert your server of any allergies.

(GF) Gluten Free, (CN) Contains Nuts, (DF) Dairy Free, (VEG) Vegetarian, (V) Vegan, (HH) Heart Healthy

A 20% service charge will be added to your total check



SANDWICHES & ENTRÉES

All Sandwiches & Hotdogs served with Chipotle Cole Slaw and French Fries

THE BROADMOOR BURGER 19

Cheddar, Tomato, Pickle, Lettuce, Red Onion, French Fries

BEYOND BURGER (VEG) 19

Caramelized Onions, Swiss Cheese, Lettuce, Tomato, Red Onion & Pickles

FOOT LONG CHILI DOG 18

Smothered in Broadmoor Beef Chili, Cheddar, Green Onion

MILE HIGH FRIED CHICKEN SANDWICH 19

Crispy Fried Franks Red Hot Chicken Thighs, Bacon, Cheddar & Pickles

PRIME RIB FRENCH DIP 21

Slow Roasted Prime Rib of Beef, Swiss Cheese, Caramelized Onion
Hoagie Bun, Beef Au Jus

GRILLED VERLASSO SALMON GREEK SALAD (HH) 28

Little Gem Lettuce, Heirloom Cherry Tomatoes, Kalamata Olives, Cucumber, Red Onion
Sheep's Milk Feta Cheese, Lemon Oregano Vinaigrette

LENTIL PENNE & ROASTED CAULIFLOWER (V, GF, DF, HH) 18

Roasted Chickpeas, Oven Dried Tomatoes, Roasted Garlic, Sage, Lemon Olive Oil

SWEETS

NEW YORK STYLE CHEESECAKE 11

Raspberry Sauce, Vanilla Whipped Cream

PIE OF THE DAY 11

RASPBERRY FUDGE CAKE 11

Raspberry Sauce

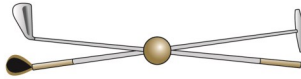
HOUSE CHURNED BROADMOOR GELATO (GF) 11

Vanilla or Chocolate

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WINES BY THE GLASS

CHAMPAGNE AND SPARKLING

MASCHIO Prosecco Brut, Italy 13.⁵⁰

Clean and delicate with peach and orange blossom flavors

MOËT IMPERIAL Brut, Champagne, France 17

Aromas of green apple and citrus fruit with the freshness of white flowers

WHITE

KIM CRAWFORD, Sauvignon Blanc, Marlborough, New Zealand 12

Tropical fruits are accented by the traditional NZ herbaceous aromas

DR. LOOSEN Riesling, Germany 12

Intense fruit and refreshingly crisp

MASO POLI, Pinot Grigio, Trentino, Italy 11

Hints of citrus fruit, a pleasantly dry wine

LA CREMA, Chardonnay, Monterey, California 13

Full of bright citrus, apricot, and honeydew aromas

RAMEY, Chardonnay, Russian River Valley, California 21

Understated nose of ripe apples, apricots with a yeasty undercurrent

SONOMA-CUTRER Chardonnay, Sonoma County, California 16

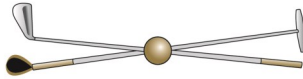
Full fruit, complex in aromas and flavors

ROSÉ

CHATEAU BEAULIEU, Coteaux d'Aix-en-Provence, France 11

Fruit-forward with exotic fruit that reminds of guava and papaya
and white floral aromas on the nose

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WINES BY THE GLASS cont.

RED

WILD HORSE Pinot Noir, Central Coast, California 14

Velvety tannins, earthy, silky flavors of strawberry, black cherry, spice

ERATH Pinot Noir, Willamette Valley, Oregon 14

Sweet aromas, satiny red plum, cranberry, sage

SWANSON, Merlot, Napa Valley, California 14

Black cherry aromas, complex flavors of red currant, cedar, mocha

MARKHAM Merlot, Napa Valley, California 13

Aromas of plum and flavors of sweet espresso and black raspberry

PRISONER, Zinfandel, Napa Valley, California 24

Aromas of Bing cherry, dark chocolate, clove, and roasted fig

RIDGE "East Bench", Zinfandel, Sonoma, California 15

Ripe jammy raspberry fruit with pepper, eucalyptus and sweet toasted oak

PENFOLDS "Bin 389", Cabernet Shiraz, South Australia 30

Earthy accompaniment of Black Licorice Root and Anise

HESS Allomi, Cabernet, Napa Valley, California 19

Cinnamon and cedar with currant and boysenberry

SUSANA BALBO "Signature", Malbec Mendoza, Argentina 17

A lavish, powerful Malbec full of baked cherry fruit, spice and a floral touch

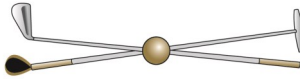
Z. ALEXANDER BROWN, Red Blend, Napa Valley, California 15

Bold, concentrated layers of ripe dark fruit, black cherry, and milk chocolate

STAGS LEAP, Red Blend "The Investor", Napa Valley, California 25

A blend of Merlot and Petite Sirah with Cabernet Sauvignon and Malbec

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COCKTAILS 15

MOJITO

Cruzan Rum, muddled fresh lime, mint, soda

BLOODY MARY

Absolut Vodka, house made spicy bloody mary mix

WHISKEY SMASH

Maker's Mark Bourbon, muddled lemon, mint, Grand Marnier

IRISH COFFEE

Bushmills Irish Whiskey, brown sugar, coffee, fresh whipped cream

MARTINIS 15

SIDECAR

Hennessy VS Cognac, Cointreau, fresh squeezed lemon juice

LEMON DROP

Ketel 1 Citron, Cointreau, freshly made sweet and sour

CHOCOLATE MARTINI

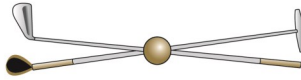
Stoli Vanil, Crème de Cacao, Godiva liqueur

NONALCOHOLIC

YO! NO COSMO 6.⁷⁵

Cranberry, pomegranate juice, hint of lime
Espresso, Cappuccino, and a selection of teas are also available

A 20% service charge will be added to your total check



DRAFT & BOTTLED BEER

DRAFT 8

Rotating Seasonal

Bristol Hazy IPA

Bristol Beehive

Red Leg

Honey Wheat

Prospector's Pick Kolsch

BOTTLED DOMESTIC 7

Coors Banquet

Coors Light

Budweiser

Budweiser Light

Miller Light

Michelob Ultra

Samuel Adams Boston Lager

BOTTLED PREMIER 8

Heineken

Corona

Beck's Original

Stella Artois

Amstel Light

Stone IPA (low gluten)

NON-ALCOHOLIC 7²⁵

Clausthaler

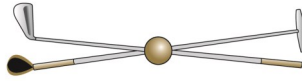
O'Doul's

BOTTLED MICROBREW 8

Laughing Lab

Fat Tire

A 20% service charge will be added to your total check



BOURBON & OTHER WHISKEY

SMALL BATCH KENTUCKY BOURBON

Knob Creek 13 Woodford Reserve 13
Basil Hayden's 14 Baker's 15

KENTUCKY BOURBON

Wild Turkey 9.⁵⁰ Bulleit 10.⁵⁰
Maker's Mark 13.²⁵

TENNESSEE WHISKEY

Jack Daniel's 10 Gentleman Jack 11.²⁵

IRISH WHISKEY

Jameson 10 Bushmills 10
Bushmills Black Bush 14

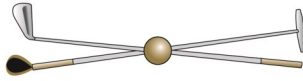
CANADIAN WHISKEY

Canadian Club 9.⁵⁰ Seagram's VO 9.²⁵
Crown Royal 11.⁵⁰ Crown Royal Reserve 18.⁵⁰

AMERICAN WHISKEY

Bulleit Rye 11 Distillery 291, Colorado Bourbon 13
Whistle Pig Rye 19 Stranahan's, Colorado 14.⁵⁰

A 20% service charge will be added to your total check



SCOTCH

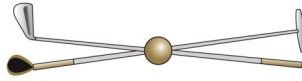
SINGLE MALT

Laphroaig, 10 Year 16	Lagavulin, 16 Year 28. ⁵⁰
Glenkinchie, 12 Year 19	Glenfiddich, 12 Year 15
Glenlivet, 12 Year 13	Glenlivet, 18 Year 28. ⁵⁰
Macallan, 12 Year 19	Macallan, 18 Year 53
Talisker, 10 Year 24	Glenmorangie, 10 Year 15. ²⁵
Oban, 14 Year 24	Macallan, 25 Year 300

SCOTCH BLENDS

Johnnie Walker Red 10. ²⁵	Dewar's White Label 10. ²⁵
J&B 10. ²⁵	Chivas Regal, 12 Year 12
Johnnie Walker Black 14. ⁵⁰	Johnnie Walker Blue 75

A 20% service charge will be added to your total check



COGNAC

Courvoisier VS 13

Courvoisier VSOP 18

Hennessy VS 13

Remy Martin VSOP 20

Hennessy VSOP 28

Martell Cordon Bleu 31

Courvoisier XO 36

Remy Martin Louis XIII 350

PORT

Cockburn's, Ruby 8.²⁵

Fonseca Bin No. 27, Ruby 10.²⁵

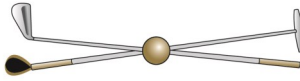
Dow's 20 Year, Tawny 22

Graham's 20 Year, Tawny 26

SHERRY

Harveys Bristol Cream, Sherry 9.⁵⁰

Dry Sack, Sherry 10.²⁵



CIGARS

MILD BODIED

Ashton Magnum 18

Creamy overtone, consistent burn

Cohiba Pequeno 10

Very mild, yet full in flavor

Montecristo Churchill 25

Enticing aroma with flawless construction

Macanudo Hyde Park Café 19

One of the best selling and most popular cigars

Tatiana Vanilla 9

Wonderful vanilla flavor with a sugar coated tip

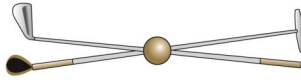
Baccarat 7

Toasty aroma with a sweet finish

Macanudo Hampton Court 19

Smooth, mild and mellow in strength and flavor

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CIGARS cont.

MEDIUM BODIED

Upmann Robusto 13

Rich history and sweet finish

Arturo Fuente Short Story 16

Cedary and savory with notes of leather and saffron

Romeo y Julieta 16

Tangy and lightly spicy

Arturo Fuente Hemingway 27

Notes of earth, chocolate and fine wood with a great finish

Ashton Prime Minister 28

Toasty with woody notes and a lightly spicy finish

FULL BODIED

La Gloria Wavell 15

Sweet brown sugar and coffee flavor with a hint of spice

Arturo Fuente 858 21

Flavors of wood and apricot

Rocky Patel Decade 28

Exhibits flavors of wood, almonds and espresso

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