Innkeeper's Appetizers

MALTED POTATO WEDGES (VEG) 12
Malt Vinegar, Garlic Herb Butter, Malt Aioli

COLOSSAL PRETZEL TWIST (VEG) 15
Pepper Jack Fondue

BEER STEAMED MUSSELS 19
Smoked Chorizo, Garlic Herb Butter
Herb Crostini , Smoked Paprika Aioli

BEER BATTERED FRIED SHRIMP 19
Blistered Shishitos, Teriyaki Dressing
Wasabi Lime Aioli, Arugula

GOLDEN BEE CRISPY WINGS (GF) 16
Choice of Habanero Hot, Teriyaki, Jack Daniels BBQ
Carrot, Celery, Blue Cheese Dressing

Soup and Salad

FRENCH ONION SOUP 7/12
Gruyere Cheese, Country Bread Croutons

CHEDDAR ALE SOUP 7/11
Tillamook Cheddar, Bristol Beehive Ale, Rye Croutons

WEDGE SALAD (GF, CN) 14
Candied Bacon, Spiced Pecans, Heirloom Tomatoes
Crumbled Blue Cheese and Dressing

GOLDEN BEE CAESAR SALAD 14
Parmesan Reggiano, Garlic Croutons
Pickled White Anchovies

ULTIMATE KALE SALAD (VEG, GF) 16
Shredded Kale, Brussels Sprouts, Carrot, Poached Pear
Butternut Squash, Goat Cheese, Pomegranate, Maple Vinaigrette

Add: *Sautéed Chicken Breast* ***7,*** *Sautéed Shrimp* ***15****, Blackened Red Fish* ***15***

Burgers and Sandwiches

All Burgers and Sandwiches include Fries and Chipotle Coleslaw

GOLDEN BEE BURGER* 19
8 oz. House Blend Beef, Applewood Smoked Bacon
Gruyere, Lettuce, Tomato, Onion, Pickles

COLORADO BISON BURGER* 22
8 oz. Ground Colorado Bison
White Cheddar Cheese, Slow Cooked Guinness Onions
Lettuce, Dijonnaise

BEYOND BURGER (VEG) 19
Herbed Chevre, Ginger Tomato Jam, Arugula

PULLED PORK SANDWICH 17
Smoked Pork Shoulder, Jack Daniels BBQ
Shaved Red Onion, Sweet Pickle

BLACKENED REDFISH SANDWICH 21
Lettuce, Tomato, Pickles
Creole Remoulade, Lemon

CLASSIC REUBEN SANDWICH 19
Griddled Corned Beef, Sauerkraut, Gruyere
Thousand Island Dressing, Marbled Rye

Gastropub Entrees and English Classics

SHEPHERD'S PIE (GF) 26
Colorado Lamb, Carrots, Onions, Mushrooms, Mashed Potatoes, Parmesan

FISH & CHIPS 19
Beer Battered Cod, Chipotle Coleslaw, Dill Tartar Sauce

BANGERS & MASH 19
Mashed Potato, Onion Jus, Roasted Carrots

CREAMY CHICKEN POT PIE 19
Pearl Onions, Colorado Mushrooms, Peas, Carrots, Pie Crust

MARINATED MEDITERRANEAN VEGETABLE BOWL (VEG, HH) 21
Quinoa Brown Rice, Crispy Falafel, Roasted Chickpeas
Green Lentils, Tahini Yogurt Sauce

CRISPY CORNMEAL CATFISH (GF) 27
Warm Dill Potato Salad, Bacon Braised Brussels Sprouts, Pickled Mustard Seeds

BRAISED BEEF SHORT RIB (GF) 28
Applewood Smoked Bacon, Braised Collard Greens,
Pimento Cheese Polenta Cake, Apple Cider Beef Jus

CREOLE SHRIMP AND GRITS 26
Garlic, Black Pepper, Rosemary Sauce, Lemon Scented Grits, Sourdough Bread Bowl

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Cell Phone calls within the Dining Room are not permitted. As a courtesy to fellow Patrons, please step outside.
A 20% service charge will be added to your total check.

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Beers

ON DRAUGHT

Pint 8 1/2 Yard 23

Seasonal Handle

Harp
IRISH LAGER

Bass
BRITISH PALE ALE

*Boddington's
ENGLISH PUB ALE

Beehive
HONEY WHEAT

Prospector's Pick
KOLSCH

Guinness
IRISH STOUT

O'Dells IPA

Stella Artois
BELGIUM PALE LAGER

Juicy Drop Hazy IPA

Black & Tan
GUINNESS/BASS

Half & Half
GUINNESS/HARP

*Seasonal Availability

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Cognac

Hennessy VS 13
Hennessy Paradis 225
Courvoisier VSOP 18

Port

Warres OTIMA 10 15
Taylor Fladgate 14
Graham's 20 YR TAWNY 26

Madeira

Blandy's Malmsey 15

Dessert COCKTAILS

14

Brandy Peppermint Mocha
KORBEL, CREME DE COCOA, RUMPLEMINTZ
COFFEE, WHIPPED CREAM, CHOCOLATE SHAVINGS

Oatmeal Cookie Martini
RUMCHATA, BUTTERSCOTCH SCHNAPPS
JAGERMEISTER

BEE Beverages

Nonalcoholic Fun 6.75

Bee Punch
PINEAPPLE JUICE, ORANGE JUICE,
SPRITE, SPLASH OF GRENADINE

Honey Maker Lemonade
FRESH LEMON JUICE,
HONEY SIMPLE SYRUP

3/21

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THE GOLDEN BEE

THE BROADMOOR'S OLD ENGLISH PUB

BEER · COCKTAILS
SPIRITS · WINES

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Beers

BOTTLES
IMPORT & MICROBREWS 8

Lagunitas IPA

Stone Delicious IPA

Amstel Light

Corona Extra

Smithwick's Irish Ale

Milk Stout (Left Hand)

Ellie's Brown Ale (Avery)

Mama's Little Yella Pils

Compass IPA (Bristol)

Devil's Head Red Ale

Clausthaler (NA) 7.25

DOMESTIC 7

Bud · Bud Light

Coors Light

Michelob Ultra

GLUTEN-FREE Options

White Claw 9
Ruby Grapefruit, Raspberry,
Natural Lime, Black Cherry

Stem Ciders 9
Dry Cider

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BEE Stingers

14

Pimm's Cup
PIMM'S #1, GINGER ALE,
MUDDLED FRUIT

Bee Sting
CRUZAN ESTATE RUM, CHAMBORD,
POMEGRANATE & PINEAPPLE JUICE

Honey Bee Mule
SPRING 44 HONEY VODKA,
ST. GERMAIN,
HONEY SIMPLE SYRUP, GINGER BEER

God Save the Bee
PORT, SPICED RUM,
BROWN SIMPLE SYRUP

Flight of the Bumblebee
LEE'S LAVENDER GIN,
CREME DE VIOLET, ST. GERMAIN

Salted Caramel Appletini
TITOS, SOUR APPLE SCHNAPPS,
BUTTERSCOTCH SCHNAPPS,
SIMPLE SYRUP

Harvest Fizz
CAPTAIN MORGAN, HONEY THYME
SIMPLE SYRUP, APPLE CIDER, GINGER BEER

Gold Fashioned
BASIL HAYDEN'S, DISARRANO,
BLACK WALNUT BITTERS,
BROWN SUGAR SIMPLE SYRUP

Bramble Bee
KNOB CREEK, SIMPLE SYRUP,
BLACKBERRY LIQUEUR

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Whiskey

SCOTCH
Dewar's WHITE LABEL 10.25
Johnnie Walker BLACK LABEL 14.50
Highland Park 18 YR 35
Auchentoshan 3Wood 19
The Glenlivet 12 YR 13
Macallan 12 YR 19
Macallan 18 YR 53
Laphroaig 10 YR 16
Lagavulin 16YR 28.50
Glenfiddich 12 YR 15

IRISH
Jameson 10
Bushmills 14
Redbreast 18

WHISKEY/BOURBON
Bulleit Rye 11
Distillery 291 COLORADO 13
Michter's Bourbon 13
Whistle Pig Farmhouse Rye 19
Jack Daniels 10
Woodford Reserve 13
Knob Creek 13
Maker's Mark 13.25
Basil Hayden's 14
AD Law's Four Grain 14

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Vodka

Grey Goose 12.50
Ketel One 11
Tito's 10.25
Chopin 13

Gin

Plymouth 9.25
Beefeater 9
Lee's Lavender 11
Hendrick's 13
Bombay Sapphire 10.25
Tanqueray 10.25

Rum

Ron Zacapa 14
Captain Morgan 9.50
Mount Gay XO 16

Tequila

Herradura Silver 12.25
Patron Silver 14.25
Corzo Reposado 17
Don Julio 1942 35

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Wines

WHITE

Chardonnay
St. Francis
SONOMA VALLEY, CA 10
Hahn
SANTA LUCIA HIGHLANDS, CA 17/68

Sauvignon Blanc
Honig
NAPA VALLEY, CA 13/52

Pinot Grigio
Maso Canali
TRENTINO, ITALY 12/50

Riesling
Monchhof
MOSEL, GERMANY 12.50/48

RED

Red Blend
Querceto Tuscan Red
TUSCANY, ITALY 10

Cabernet Sauvignon
Joel Gott
NAPA VALLEY, CA 13/52
Quilt
NAPA VALLEY, CA 18/70

Pinot Noir
La Crema
MONTEREY, CA 16/64

Barbera d'Alba
Ruvei
PIEDMONT, ITALY 16/64

ROSÉ
Jean-Luc Colombo
SYRAH AND MOURVERDRE, RHONE 12/48

SPARKLING
Le Colture
PROSECCO, BRUT, ITALY 12.50/50

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

Desserts

STICKY TOFFEE PUDDING 13
Toffee Sauce, Drambuie Whipped Cream

BOSTON CREAM PIE 12
Vanilla Sponge Cake, Vanilla Bean Custard,
Dark Chocolate Glaze

WARM BREAD & BUTTER PUDDING 12
Cinnamon Ice Cream, Maple Bourbon Sauce

WARM CAST IRON
CHOCOLATE CHIP COOKIE 13
Vanilla Ice Cream, Salted Caramel Sauce

BANOFFEE PUDDING 12
Fresh Bananas, Dulce de Leche,
Graham Cracker Crust, Whipped Cream

SELECTION OF ICE CREAMS
AND SORBETS 12

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