



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

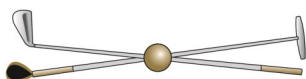
and the patio chronicles their adventures. The mural to the right as you face the lake portrays the official meeting of the Tavern Club in New York in 1921 and contains the likeness of some of the group’s original members, along with people

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) 16**

Prospector's Pick Beer Mustard

#### **PARMESAN FRENCH FRIES WITH GARLIC & HERB AIOLI 13**

#### **BLACK TRUFFLE ARANCINI (VEG) 15**

Arborio Rice, Parmesan, Herb Aioli

#### **HOUSE MADE GUACAMOLE & ROASTED TOMATO SALSA 16**

Raquelitas Tricolor Tortilla Chips, Lime, Cilantro

#### **MEDITERRANEAN MEZZE PLATE (CN, HH) 25**

Chick Pea Hummus, Walnut Muhammara, Dolmas, Peppadew Peppers  
Cucumber, Carrot, Greek Mixed Olives, Crispy Pita Chips

#### **CHEESE AND CHARCUTERIE BOARD (CN) 29**

River Bear Meats Wagyu Beef Summer Sausage, Bresaola, Fennel Salami  
Kenny's Farmhouse Cheddar, Sawatch Artisan Colorado Gouda  
Marinated Colorado Sheep Milk Chèvre, Eagles Nest Ranch Honey  
Grapes, Mixed Nuts, Crostini & Lavosh

#### **COLORADO SMOKED TROUT DIP 22**

House Made Pickles, Crostini & Lavosh

### **SOUP & SALADS**

#### **BROADMOOR BEEF CHILI (GF) 9/17**

Cheddar, Sour Cream, Green Onions, Tortilla Chips

#### **INSPIRATION POINT HIKER'S SALAD (VEG, HH) 21**

Kale, Roasted Beets, Tri-Color Carrots, Blueberries, Goji Berry  
Savory Granola, Acai Pomegranate Vinaigrette

#### **BROADMOOR CAESAR SALAD 17**

Parmesan Reggiano, Garlic Croutons

Add Grilled Chicken 9 Add Grilled Shrimp OR Salmon 15

#### **OLD DERBY COBB SALAD (GF) 20**

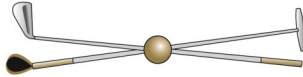
Chicken, Tomato, Bacon, Avocado, Boiled Egg, Roquefort, Old Derby Dressing

*\*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 Cole Slaw and French Fries

### THE BROADMOOR CHEESEBURGER 22

Cheddar, Tomato, Pickle, Lettuce, Red Onion

### BEYOND BURGER (VEG) 21

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

### FOOT LONG CHILI DOG 21

Smothered in Broadmoor Beef Chili, Cheddar, Green Onion

### KENTUCKY HOT BROWN 22

Oven Roasted Turkey, Tomato, Applewood Smoked Bacon  
Mornay Sauce, Cheddar Cheese

### 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 ARRABBIATA (V, GF, DF, HH) 18

Charred Broccolini, Oven Dried Tomatoes, Roasted Garlic  
Spicy Tomato Sauce, Basil, Chiles

**Broadmoor Bread Basket with Unsalted Butter 3.<sup>50</sup>**

## SWEETS

### TIRAMISU 12

Mascarpone Mousse, Lady Finger Sponge, Espresso Syrup

### RASPBERRY LIME TART 12

Graham Tart Shell, Raspberry Marmalade, Key Lime Custard, Fresh Raspberries

### APPLE CINNAMON CRÈME BRÛLÉE 12

Apple Cubes, Cinnamon Crème Brûlée, Shortbread Cookie

### CHOCOLATE BLACKOUT CAKE 12

Chocolate Buttermilk Cake, Dark Chocolate Mousse, Crunchy Chocolate Leaves

### HOUSE CHURNED BROADMOOR GELATO OR SORBET (GF) 12

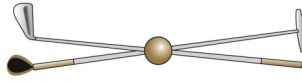
**Gelato:** Vanilla, Pistachio, Coffee, Caramel Vanilla Swirl, Dairy Free Chocolate

**Sorbet:** Raspberry, Mango, Passion Fruit

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## **WINES BY THE GLASS/BOTTLE**

### **CHAMPAGNE AND SPARKLING**

**LA MARCA Prosecco, Italy 12**

Aromas of fresh citrus, lemon, green apple, and touches of grapefruit

**MASCHIO Prosecco Brut, Italy 13.<sup>50</sup> (split)**

Clean and delicate with peach and orange blossom flavors

**MOËT IMPERIAL Brut, Champagne, France 27 (split)**

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

**SCHRAMSBERG, Blanc de Noirs, Brut, Champagne, California 97 (bottle)**

Aromas of passion fruit, loquat, strawberry, pear, pineapple, and peach

**VEUVE CLIQUOT PONSARDIN, Yellow Label, Brut, Champagne, France 180 (bottle)**

Aromas of yellow and white fruits, vanilla, and brioche

**MOET & CHANDON, "Rose Imperial", Champagne, France 162 (bottle)**

Aromas of red fruits, rose, and a hint of pepper

### **WHITE**

**KIM CRAWFORD, Sauvignon Blanc, Marlborough, New Zealand 13/51**

Tropical fruits are accented by the traditional NZ herbaceous aromas

**DR. LOOSEN Riesling, Germany 12/48**

Intense fruit and refreshingly crisp

**MASO POLI, Pinot Grigio, Trentino, Italy 14/57**

Hints of citrus fruit, a pleasantly dry wine

**LA CREMA, Chardonnay, Monterey, California 14/58**

Full of bright citrus, apricot, and honeydew aromas

**RAMEY, Chardonnay, Russian River Valley, California 24/96**

Understated nose of ripe apples, apricots with a yeasty undercurrent

**SONOMA-CUTRER Chardonnay, Sonoma County, California 16/64**

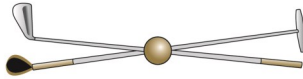
Full fruit, complex in aromas and flavors

### **ROSÉ**

**WHISPERING ANGEL, Cotes de Provence, France 16/64**

Intense aromas of blackcurrant and raspberry  
complemented by notes of white pepper

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## **WINES BY THE GLASS/BOTTLE cont.**

### **RED**

#### **WILD HORSE Pinot Noir, Central Coast, California 15/60**

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

#### **WILLAMETTE VALLEY VINEYARDS "Whole Cluster" Pinot Noir, Oregon 15/60**

Aromas and flavors of raspberry and strawberry preserves

#### **SWANSON, Merlot, Napa Valley, California 18/74**

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

#### **MARKHAM Merlot, Napa Valley, California 16/64**

Aromas of plum and flavors of sweet espresso and black raspberry

#### **PRISONER, Zinfandel, Napa Valley, California 28/110**

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

#### **PENFOLDS "Bin 389", Cabernet Shiraz, South Australia 37/147**

Earthy accompaniment of Black Licorice Root and Anise

#### **HESS Allomi, Cabernet, Napa Valley, California 24/96**

Cinnamon and cedar with currant and boysenberry

#### **SUSANA BALBO "Signature", Malbec Mendoza, Argentina 17/66**

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

#### **Z. ALEXANDER BROWN, Red Blend, Napa Valley, California 15/58**

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

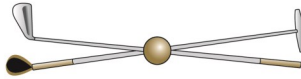
#### **STAGS LEAP, Red Blend "The Investor", Napa Valley, California 26/105**

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

#### **JOHN ELWAY, Cabernet Sauvignon, Napa Valley, California 30/120**

Elegant tannins with aromatic components of dried fruit and herbs

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## **COCKTAILS**

### **MOUNTAIN MAI TAI 18**

Distillery 291 Bourbon, Amaretto, Guava Puree, Freshly made Sweet & Sour

### **WHISKEY SMASH 17**

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

### **COLORADO GOLD RUSH 18**

Casa Amigos Blanco Tequila, Aperol, peach liquor  
Freshly made Sweet & Sour

### **MEZCAL OLD FASHIONED 18**

Del Maguey Mezcal, Luxardo Maraschino Cherry, Bitters, Simple Syrup

## **MARTINIS**

### **PIKES PEAK PUNCH 18**

Bacardi, Luxardo Maraschino, pineapple juice, lime juice, Grenadine

### **THE CHANDELIER 17**

Aperol, Hendricks Gin, lemon juice, Prosecco

### **HIBISCUS GIN SPRITZ 17**

Bombay Sapphire Gin, Campari, hibiscus syrup, lemon juice

### **LEMON DROP 17**

Ketel One Citroen, Cointreau, Freshly made Sweet & Sour

### **CHOCOLATE MARTINI 16**

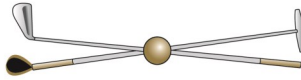
Stoli Vanilla, Crème de Cacao, Godiva liqueur

## **NONALCOHOLIC**

### **YO! NO COSMO 8.<sup>00</sup>**

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

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## **DRAFT & BOTTLED BEER**

### **DRAFT 10**

Rotating Seasonal

Bristol Hazy IPA

Bristol Beehive

Red Leg

Honey Wheat

Prospector's Pick Kolsch

### **BOTTLED DOMESTIC 8**

Coors Banquet

Coors Light

Budweiser

Budweiser Light

Miller Light

Michelob Ultra

Samuel Adams Boston Lager

### **BOTTLED IMPORTED 9**

Heineken

Corona

Beck's Original

Stella Artois

Amstel Light

Stone IPA (low gluten)

### **NON-ALCOHOLIC 8**

Clausthaler

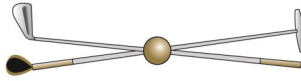
O'Doul's

### **BOTTLED MICROBREW 9**

Laughing Lab

Fat Tire

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## **BOURBON & OTHER WHISKEY**

### **SMALL BATCH KENTUCKY BOURBON**

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

### **KENTUCKY BOURBON**

Wild Turkey 10                      Bulleit 12  
Maker's Mark 14

### **TENNESSEE WHISKEY**

Jack Daniel's 11                      Gentleman Jack 12

### **IRISH WHISKEY**

Jameson 11                      Bushmills 11  
Bushmills Black Bush 14

### **CANADIAN WHISKEY**

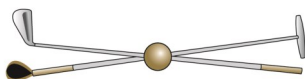
Canadian Club 10                      Seagram's VO 11  
Crown Royal 13                      Crown Royal Reserve 27

### **AMERICAN WHISKEY**

Bulleit Rye 12                      Distillery 291, Colorado Bourbon 16  
Whistle Pig Rye 26                      Stranahan's, Colorado 17

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## **SCOTCH**

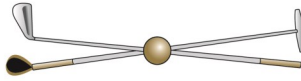
### **SINGLE MALT**

Laphroaig, 10 Year 25	Lagavulin, 16 Year 32
Glenkinchie, 12 Year 20	Glenfiddich, 12 Year 18
Glenlivet, 12 Year 15	Glenlivet, 18 Year 32
Macallan, 12 Year 23	Macallan, 18 Year 74
Talisker, 10 Year 25	Glenmorangie, 10 Year 17
Oban, 14 Year 27	Macallan, 25 Year 366

### **SCOTCH BLENDS**

Johnnie Walker Red 11	Dewar's White Label 11
J&B 11	Johnnie Walker Black 16
Johnnie Walker Blue 79	

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## **COGNAC**

**Courvoisier VS 14**

**Courvoisier VSOP 19**

**Hennessy VS 20**

**Remy Martin VSOP 23**

**Hennessy VSOP 28**

**Courvoisier XO 40**

**Remy Martin Louis XIII 429**

## **PORT**

**Cockburn's, Ruby 10**

**Fonseca Bin No. 27, Ruby 11**

**Dow's 20 Year, Tawny 23**

**Graham's 20 Year, Tawny 27**

## **SHERRY**

**Harveys Bristol Cream, Sherry 10**

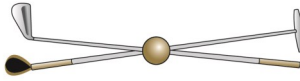
**Dry Sack, Sherry 11**

## **AFTER DINNER COFFEE LIQUEUR**

### **IRISH COFFEE 14**

Bushmills Irish Whiskey, brown sugar  
coffee, fresh whipped cream

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



## **CIGARS**

### **MILD BODIED**

#### **Ashton Magnum 19**

Creamy overtone, consistent burn

#### **Cohiba Pequeno 15**

Very mild, yet full in flavor

#### **Montecristo Churchill 26**

Enticing aroma with flawless construction

#### **Macanudo Hyde Park Café 20**

One of the best selling and most popular cigars

#### **Tatiana Vanilla 10**

Wonderful vanilla flavor with a sugar coated tip

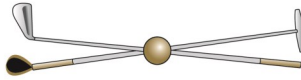
#### **Baccarat 8**

Toasty aroma with a sweet finish

#### **Macanudo Hampton Court 20**

Smooth, mild and mellow in strength and flavor

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## **CIGARS cont.**

### **MEDIUM BODIED**

#### **Upmann Robusto 14**

Rich history and sweet finish

#### **Arturo Fuente Short Story 17**

Cedary and savory with notes of leather and saffron

#### **Romeo y Julieta 17**

Tangy and lightly spicy

#### **Arturo Fuente Hemingway 28**

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

#### **Ashton Prime Minister 29**

Toasty with woody notes and a lightly spicy finish

### **FULL BODIED**

#### **La Gloria Wavell 16**

Sweet brown sugar and coffee flavor with a hint of spice

#### **Arturo Fuente 858 22**

Flavors of wood and apricot

#### **Rocky Patel Decade 29**

Exhibits flavors of wood, almonds and espresso

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