



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

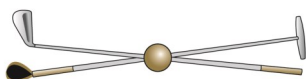
and the patio chronicles their adventures. The mural to the right as you face the lake portrays the official meeting of the Tavern Club in New York in 1921 and contains the likeness of some of the group’s original members, along with people

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

COLORADO HEIRLOOM POTATO CROQUETTES (VEG) 15

Pueblo Green Chili, Gouda, 1858 BBQ Sauce

HOUSE MADE GUACAMOLE & ROASTED TOMATO SALSA 16

Raquelitas Tricolor Tortilla Chips, Lime, Cilantro

BROADMOOR FARMS MEZZE PLATE (CN, HH) 25

Chick Pea Hummus, Walnut Muhammara, Broadmoor Farms Vegetables
Feta Cheese, Kalamata Olives, Artichoke, Crispy Pita Chips

CHEESE AND CHARCUTERIE BOARD 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, Cornichons, Crostini & Lavosh

SOUP & SALADS

BROADMOOR BEEF CHILI (GF) 9/17

Cheddar, Sour Cream, Green Onions, Tortilla Chips

HEIRLOOM TOMATO & BUFFALO MOZZARELLA (VEG, HH) 21

La Mozzarella Buffalo Mozzarella, Marinated Tomatoes, Arugula
Olivewood Aged Balsamic, Extra Virgin Olive Oil, Basil

BROADMOOR CAESAR SALAD 17

Parmesan Reggiano, Garlic Croutons

Add Grilled Chicken 9 Add Grilled Shrimp OR Salmon 15

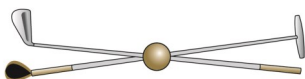
OLD DERBY COBB SALAD (GF) 20

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.

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, Chilies

Broadmoor Bread Basket with Unsalted Butter 3.⁵⁰

SWEETS

NEW YORK STYLE CHEESECAKE 12

Raspberry Compote, Vanilla Whipped Cream

SEASONAL PIE OF THE DAY 12

STRAWBERRY SHORTCAKE 12

Buttermilk Shortcake, Lime Marinated Strawberries, Whipped Cream

HOUSE CHURNED BROADMOOR GELATO OR SORBET (GF) 12

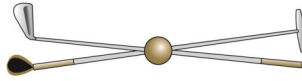
Gelato: Vanilla, Chocolate, Caramel, Rum Raisin

Sorbet: Raspberry, Strawberry, Lemon

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

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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 13.⁵⁰ (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 Blancs, Brut, Champagne, California 97 (bottle)

Aromas of green apple, apricot, and orange blossom

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

Aromas of yellow and white fruits, vanilla, and brioche

MOËT & 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

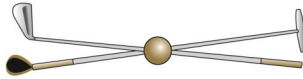
Full fruit, complex in aromas and flavors

ROSÉ

WHISPERING ANGEL, Cotes de Provence, France 16/64

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

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



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

ERATH RESPLENDENT Pinot Noir, Oregon 15/60

Sweet aromas, satiny red plum, cranberry, sage

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

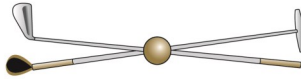
STAGS LEAP, Red Blend "The Investor", Napa Valley, California 26/105

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

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



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

SMOKY MARGARITA 18

Del Maguey Mezcal, agave, Chambord, Freshly made Sweet & Sour

MARTINIS

BLUE COLUMBINE 18

Bacardi, Freshly made Sweet & Sour, Crème de Violette

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

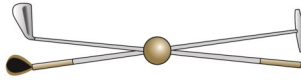
Stoli Vanilla, Crème de Cacao, Godiva liqueur

NONALCOHOLIC

YO! NO COSMO 8.⁰⁰

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 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

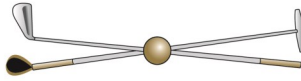
O'Doul's

BOTTLED MICROBREW 9

Laughing Lab

Fat Tire

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



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

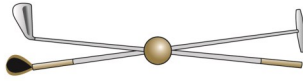
CANADIAN WHISKEY

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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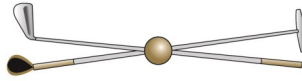
SCOTCH

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	Chivas Regal, 12 Year 13
Johnnie Walker Black 16	Johnnie Walker Blue 79



COGNAC

Courvoisier VS 14

Courvoisier VSOP 19

Hennessy VS 20

Remy Martin VSOP 23

Hennessy VSOP 28

Martell Cordon Bleu 31

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

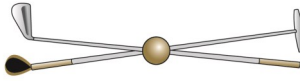
Dry Sack, Sherry 11

AFTER DINNER COFFEE LIQUEUR

IRISH COFFEE 14

Bushmills Irish Whiskey, brown sugar
coffee, fresh whipped cream

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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

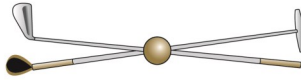
Baccarat 8

Toasty aroma with a sweet finish

Macanudo Hampton Court 20

Smooth, mild and mellow in strength and flavor

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



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

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