



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

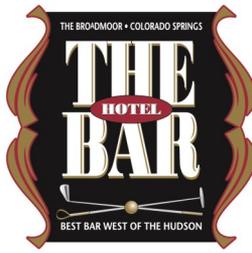
and the patio chronicles their adventures. The mural to the right as you face the lake portrays the official meeting of the Tavern Club in New York in 1921 and contains the likeness of some of the group’s original members, along with people

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.”





## The Broadmoor

### Mountain Medallion Chips

We hope you enjoy these delicious, unique and Broadmoor exclusive snack chips. The Broadmoor commissioned Raquelitas Tortillas to create an all-natural gluten free snack hand crafted from Colorado grown hyper local ingredients with 89% of the ingredients grown within a 255 mile radius of The Broadmoor.

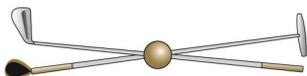
Raquelitas partners with:

**Bow & Arrow Farms**, grows the single field yellow heirloom indian corn on a Ute tribe reservation in Towaoc, Colorado – right on four corners, where New Mexico, Colorado, Utah and Arizona meet.

**Tri County Farms**, run by the 5th generation of the Uhland Family grows the hi oleic sunflower seed that is cold expeller pressed by Colorado Mills in Lamar, Colorado.

### Mountain Man Chili Lime Pistachios

Since 1977, the Conner family have been creating quality products from their humble beginnings in their kitchen in Parker, Colorado. Nowhere is this quest for quality more evident than in the pistachios that the company offers. Frustration in the marketplace with high prices, unpredictable supply and questionable quality led the Conner's to purchase their own land in Arizona to grow the product they wanted to sell. They then spent two years developing the flavors and roasting process to produce the Chili Lime Pistachios that you are enjoying!



## **SMALL PLATES**

### **BLACK TRUFFLE ARANCINI 15**

Arborio Rice, Parmesan, Herb Aioli (Egg, Milk, Vegetarian)

### **PRETZEL BITES 16**

Garlic Parmesan Seasoning, Prospector's Pick Beer Mustard  
(Egg, Milk, Soy, Wheat, Vegetarian)

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

House Made Pickles, Crostini & Lavosh (Milk, Sesame, Wheat)

### **SOUTHWEST CHICKEN TORTILLA SOUP 14**

Cheddar, Sour Cream, Green Onions, Tortilla Chips (Milk)

### **DOUBLE SMOKED BRISKET LINKS 22**

Planet Barbecue Brisket Sausage, Peppadew Peppers, Vidalia Onion  
Roasted Fingerling Potato (Milk)

### **WESTERN SLOPE PEAR SALAD 22**

Colorado Pear, Baby Iceberg, Point Reyes Blue Cheese, Toasted Pepita, Pickled Cranberry  
Colorado Apple Cider and Honey Vinaigrette (Milk, Vegetarian)

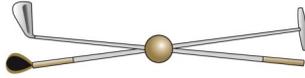
### **EAGLE'S NEST RANCH WAGYU SLIDERS 32**

Smoked Black Pepper Pork, White Cheddar, Pueblo Green Chili Remoulade  
Crispy Shallot, House Made Sesame Slider Roll (Egg, Milk, Sesame, Wheat)

### **CARNE ASADA FRIES 28**

Certified Angus Beef Churrasco Steak, Jack Cheese, Lime Crema  
Pico de Gallo, House Pickled Jalapeno, Guacamole (Milk, Soy)

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



## LARGE PLATES

### MEDITERRANEAN MEZZE PLATE 25

Chick Pea Hummus, Walnut Muhammara, Dolmas, Peppadew Peppers  
Cucumber, Carrot, Greek Mixed Olives, Crispy Pita Chips (Tree Nuts, Wheat, Vegetarian)

### CHEESE AND CHARCUTERIE BOARD 31

River Bear Meats Wagyu Beef Summer Sausage, Bresaola, Fennel Salami  
Deer Creek, The Fawn, Cheddar, Marieke 1000-Day Aged Gouda  
MouCo ColoRouge, Eagle's Nest Ranch Honey  
Grapes, Mixed Nuts, Crostini & Lavosh (Milk, Soy, Tree Nuts, Wheat)

### BERKSHIRE PORK CUTLET SANDWICH 26

Roasted Broccoli Rabe, Calabrian Chili Flakes, Toasted Garlic Flake  
Provolone Cheese, Tomato Sauce, Cole Slaw (Egg, Milk, Wheat)

### BROADMOOR CAESAR SALAD 17

Parmesan Reggiano, Garlic Croutons (Egg, Fish, Milk, Wheat)  
Add Grilled Chicken (Milk) 10 Add Grilled Shrimp (Milk, Shellfish) OR Salmon (Fish, Milk) 17

### BROADMOOR QUESADILLA 26

Green Chile Braised Colorado Chicken, Pueblo Jack Cheese  
Onion, Cilantro, Pickled Vegetables (Milk, Wheat)

### PAN SEARED SALMON GREEK SALAD 32

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

## SWEETS

### TIRAMISU 12

Mascarpone Mousse, Lady Finger Sponge, Espresso Syrup (Milk, Wheat)

### RASPBERRY LIME TART 12

Graham Tart Shell, Raspberry Marmalade, Key Lime Custard, Fresh Raspberries (Milk, Wheat)

### APPLE CINNAMON CRÈME BRÛLÉE 12

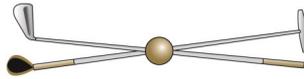
Apple Cubes, Cinnamon Crème Brûlée, Shortbread Cookie (Milk, Wheat)

### CHOCOLATE BLACKOUT CAKE 12

Chocolate Buttermilk Cake, Dark Chocolate Mousse, Crunchy Chocolate Leaves (Milk, Wheat)

### HOUSE CHURNED BROADMOOR GELATO OR SORBET 12

**Gelato:** Vanilla (Milk), Pistachio (Milk, Tree Nuts), Caramel Vanilla Swirl (Milk)  
Dairy Free Chocolate (Soy), Coffee (Milk)  
**Sorbet:** Raspberry, Mango, Passion Fruit



## WINES BY THE GLASS/BOTTLE

### CHAMPAGNE AND SPARKLING

**THIÉNOT BRUT, Champagne, France 21 (split)**

A wine of great harmony with notes of orchard fruits, juicy peach, and pear

**LUNETTA, Prosecco Brut, Italy 16 (split)**

Clean and delicate with peach and orange blossom flavors

**MOËT IMPERIAL, Brut, Champagne, France 29 (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

**BOLLINGER, Blanc de Blancs, Champagne, France 184 (bottle)**

Ripe fruit and spicy aromas with hints of roasted apples and peaches

**MAS DE DAUMAS, Rosé, Languedoc, France 75 (bottle)**

Delights the palate with lively fine bubbles and smooth fruity aromas

### WHITE

**MCBRIDE SISTERS COLLECTION, Sauvignon Blanc, Marlborough, New Zealand 14**

Generous tropical fruits pair with white flowers and citrus

**SCHLOSS JOHANNISBERG GELBLACK, Riesling, Rheingau, Germany 19**

Dry and balanced with delicate aromas of lemon zest, green apple, and pineapple

**ASTROLABE, Pinot Gris, Marlborough, New Zealand 17**

Pure and focused with aromas of pear and quince, light peach, and citrus rind

**TALLEY VINEYARDS, Chardonnay, Arroyo Grande Valley, California 16**

Refreshing with aromas of pear, peach nectar, lemon rind, and citrus blossom

**RAMEY, Chardonnay, Russian River Valley, California 26**

Understated nose of ripe apples, apricots with a yeasty undercurrent

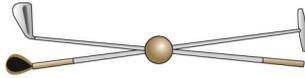
**RANCHO LAS HERMANAS, Chardonnay, Santa Barbara, California 20**

Vibrant aromatics of crisp green apple tart with hints of lemon meringue

### ROSÉ

**ENTOURAGE, Cotes de Provence, France 19**

Notes of tropical fruit, citrus, stone and herbs



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

### **RED**

**BELLE GLOS BALADE, Pinot Noir, Russian River Valley, California 23**

Aromas of plum and blueberry intertwine with notes of spice and violet petals

**NORTH VALLEY, Pinot Noir, Willamette Valley, Oregon 17**

Juicy and succulent with notes of cherries, raspberries, licorice, and moist earth

**PLUMPJACK WINERY, Merlot, Napa Valley, California 37**

Red currant, savory spice, and licorice flavors with a silky tannin finish

**TRUE TO TERROIR, Cabernet Sauvignon, Coastal Region, South Africa 18**

Beautifully integrated with aromas of blackcurrant, blackberries, plums, and cedar

**PRISONER, Zinfandel, Napa Valley, California 30**

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

**SPRING VALLEY, Syrah, Walla Walla Columbia Valley, Washington 28**

Rich and seamless with peppery notes of black cherry and hints of violet

**EL ENEMIGO, Malbec, Mendoza, Argentina 20**

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

**J. LOHR VINEYARDS & WINE, Red Blend, Paso Robles, California 23**

Satisfyingly rich with aromas of strawberry, violet, and baking spice

**PROTOS, Ribera del Duero Reserva, Spain 36**

Aromas of red fruit, leather, and spice with flavors of blackberry, cherry, and plum

**PAUL DOLAN, Cabernet Sauvignon, Mendocino County, California 20**

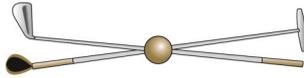
Enticing aromas of ripe cheery with hints of cedar and a warm earthy undertone

**HESS, Allomi, Cabernet, Napa Valley, California 26**

Cinnamon and cedar with currant and boysenberry

**PRIEST RANCH, Cabernet Sauvignon, Napa Valley, California 37**

Full-bodied with hints of cherry cola, vanilla, and dark fruit on the nose



## **COCKTAILS 22**

### **COLORADO GOLD RUSH**

Casa Amigos Blanco Tequila, Aperol, peach liquor

### **MOUNTAIN MAI TAI**

Distillery 291 Bourbon, Disaronno Amaretto, Guava Puree, Lime

### **MEZCAL OLD FASHIONED**

Del Maguey Mezcal, Suerte Reposado Tequila,  
Luxardo Cherry Liqueur, Bitters

### **IMPROVED WHISKEY COCKTAIL**

Distillery 291 Rye, Luxardo Cherry Liqueur, Absinthe, Bitters

### **THE CHANDELIER**

Aperol, Lee Spirits Co. Dry Gin, lemon juice, Prosecco

### **BARTENDER'S CHOICE 30**

House Aged Seasonal Cocktail

## **MARTINIS 22**

### **TEQUILA THYME**

Casamigos Blanco, St. Germain, Prosecco, Sours, Thyme

### **FRENCH SEDUCTION**

Grey Goose, St. Germain, Lillet Blanc

### **AU REVOIR SIDECAR**

Hennessy, Cointreau, Lemon

### **JULIE SOUR**

Dark Rum, Disaronno, Rose water, Honey,  
Black Walnut Bitters (Peanut, Tree Nut)

## **NONALCOHOLIC 12**

### **JALAPENO COCKTAIL**

Cucumber, mint, simple, soda

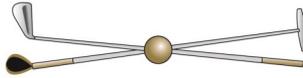
### **YO! NO COSMO**

Cranberry, Pomegranate Juice, Hint of Lime

### **IT'S ABOUT THYME**

Grapefruit, Lime, Agave, Thyme

Espresso, Cappuccino, and a selection of teas are also available



## **DRAFT & BOTTLED BEER 10**

### **DRAFT**

Rotating Seasonal (Wheat)

Bristol Hazy IPA (Wheat)

Bristol Beehive

Red Leg

Honey Wheat (Wheat)

Prospector's Pick Kolsch (Wheat)

### **BOTTLED DOMESTIC**

Coors Banquet (Wheat)

Coors Light (Wheat)

Budweiser (Wheat)

Budweiser Light (Wheat)

Miller Light (Wheat)

Michelob Ultra (Wheat)

Samuel Adams Boston Lager (Wheat)

### **BOTTLED IMPORTED**

Heineken (Wheat)

Corona (Wheat)

Amstel Light (Wheat)

Stella Artois (Wheat)

Stone IPA (low gluten) (Wheat)

### **NON-ALCOHOLIC**

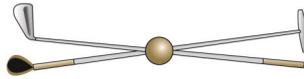
Clausthaler (Wheat)

O'Doul's (Wheat)

### **BOTTLED MICROBREW**

Laughing Lab (Wheat)

Fat Tire (Wheat)



## **BOURBON & OTHER WHISKEY**

### **SMALL BATCH KENTUCKY BOURBON**

Knob Creek 16

Woodford Reserve 20

Basil Hayden's 20

### **KENTUCKY BOURBON**

Wild Turkey 16

Bulleit 18

Maker's Mark 18

### **TENNESSEE WHISKEY**

Jack Daniel's 16

Gentleman Jack 18

### **IRISH WHISKEY**

Jameson 18

Bushmills 18

Bushmills Black Bush 14

Redbreast 19

### **CANADIAN WHISKEY**

Canadian Club 16

Seagram's VO 16

Crown Royal 18

Crown Royal Reserve 27

### **AMERICAN WHISKEY**

Bulleit Rye 18

Michter's Rye 18

Angel's Envy Rye 25

Whistle Pig Rye 40

### **COLORADO WHISKEY**

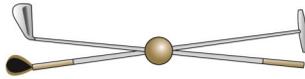
Breckenridge Bourbon 18

Boulder Bourbon 18

Distillery 291, Rye Whiskey 18

Stranahan's, Colorado 20

Distillery 291, Colorado Bourbon 18



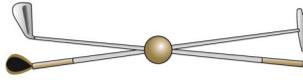
## **SCOTCH**

### **SINGLE MALT**

<b>Laphroaig, 10 Year</b> 48	<b>Lagavulin, 16 Year</b> 48
<b>Glenkinchie, 12 Year</b> 28	<b>Glenfiddich, 12 Year</b> 20
<b>Glenlivet, 12 Year</b> 22	<b>Glenlivet, 18 Year</b> 38
<b>Macallan, 12 Year</b> 30	<b>Macallan, 18 Year</b> 100
<b>Talisker, 10 Year</b> 33	<b>Glenmorangie, 10 Year</b> 20
<b>Oban, 14 Year</b> 30	<b>Macallan, 25 Year</b> 500

### **SCOTCH BLENDS**

<b>Johnnie Walker Red</b> 16	<b>Dewar's White Label</b> 18
<b>Johnnie Walker Black</b> 20	<b>Johnnie Walker Blue</b> 99
<b>Highland Park, 18 Year</b> 60	<b>Highland Park, 21 Year</b> 70



## **COGNAC**

<b>Courvoisier VS</b> 18	<b>Courvoisier VSOP</b> 20
<b>Hennessy VS</b> 38	<b>Remy Martin VSOP</b> 23
<b>Hennessy VSOP</b> 30	<b>Courvoisier XO</b> 75
<b>Remy Martin XO</b> 90	<b>Remy Martin Louis XIII</b> 500

## **PORT**

<b>Cockburn's, Ruby</b> 10	<b>Fonseca Bin No. 27, Ruby</b> 11
<b>Dow's 20 Year, Tawny</b> 27	<b>Graham's 20 Year, Tawny</b> 27

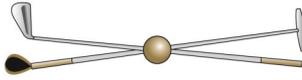
## **SHERRY**

<b>Harveys Bristol Cream, Sherry</b> 16
<b>Dry Sack, Sherry</b> 14

## **AFTER DINNER COFFEE LIQUEUR**

### **IRISH COFFEE** 20

Bushmills Irish Whiskey, brown sugar  
coffee, fresh whipped cream (Milk)



## **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**

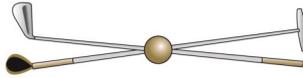
Wonderful vanilla flavor with a sugar coated tip

#### **Baccarat 8**

Toasty aroma with a sweet finish

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

Smooth, mild and mellow in strength and flavor



## **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**