



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.

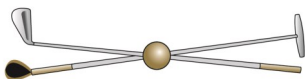
Raquelitas partners with:

**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 (VEG)

### **PRETZEL BITES 16**

Garlic Parmesan Seasoning, Prospector's Pick Beer Mustard (VEG)

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

House Made Pickles, Crostini & Lavosh

### **SOUTHWEST CHICKEN TORTILLA SOUP 12**

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

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

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

### **COLORADO CHERRY & TOMATO SALAD 24**

Colorado Cherries, Heirloom Cherry Tomato, Burrata Cheese  
Kalera Spring Mix, Toasted Hazelnut (GF, VEG, CN)

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

Smoked Black Pepper Pork, White Cheddar, Pueblo Green Chili Remoulade  
Crispy Shallot, House Made Sesame Slider Roll

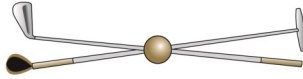
### **PALLISADE PEACH TARTINE 24**

Brandy Glazed Peaches, Herbed Ricotta, Baby Arugula  
Toasted Pecans, Local Microgreens (CN, VEG)

### **CARNE ASADA FRIES 28**

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

\*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 (CN, HH)

### CHEESE AND CHARCUTERIE BOARD 29

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 (CN)

### BERKSHIRE PORK CUTLET SANDWICH 22

Roasted Broccoli Rabe, Calabrian Chili Flakes, Toasted Garlic Flake  
Provolone Cheese, Tomato Sauce, Cole Slaw

### BROADMOOR CAESAR SALAD 17

Parmesan Reggiano, Garlic Croutons  
Add Grilled Chicken 10 Add Grilled Shrimp OR Salmon 17

### BROADMOOR QUESADILLA 21

Green Chile Braised Colorado Chicken, Pueblo Jack Cheese  
Onion, Cilantro, Pickled Vegetables

### PAN SEARED SALMON GREEK SALAD 28

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

## 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

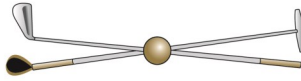
Apple Cubes, Cinnamon Crème Brûlée, Shortbread Cookie

### CHOCOLATE BLACKOUT CAKE 12

Chocolate Buttermilk Cake, Dark Chocolate Mousse, Crunchy Chocolate Leaves

### HOUSE CHURNED BROADMOOR GELATO OR SORBET 12

**Gelato:** Vanilla, Pistachio, Caramel Vanilla Swirl, Dairy Free Chocolate, Coffee  
**Sorbet:** Raspberry, Mango, Passion Fruit (GF)



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

### **CHAMPAGNE AND SPARKLING**

**LA MARCA Prosecco, Italy 14 (split)**

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

**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

**SCHRAMBERG, 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

**MOËT & CHANDON, "Rose Imperial", Champagne, France 168 (bottle)**

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

### **WHITE**

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

Generous tropical fruits pair with white flowers and citrus

**GUNDERLOCH Fritz's Riesling, Rheinhessen, Germany 14**

Vivacious, fruity, and off-dry

**EOLA HILLS, Pinot Gris, Willamette Valley, Oregon 14**

Full-bodied and lush with notes of mango, cantaloupe, and honey

**LA CREMA, Chardonnay, Monterey, California 16**

Full of bright citrus, apricot, and honeydew aromas

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

Understated nose of ripe apples, apricots with a yeasty undercurrent

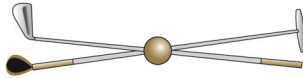
**SONOMA-CUTRER Chardonnay, Sonoma County, California 18**

Full fruit, complex in aromas and flavors

### **ROSÉ**

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

Notes of tropical fruit, citrus, stone and herbs



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

### **RED**

#### **WILD HORSE Pinot Noir, Central Coast, California 17**

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

#### **WILLAMETTE VALLEY VINEYARDS “Whole Cluster” Pinot Noir, Oregon 17**

Aromas and flavors of raspberry and strawberry preserves

#### **SWANSON, Merlot, Napa Valley, California 20**

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

#### **MARKHAM Merlot, Napa Valley, California 18**

Aromas of plum and flavors of sweet espresso and black raspberry

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

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

#### **PENFOLDS “Bin 389”, Cabernet Shiraz, South Australia 39**

Earthy accompaniment of Black Licorice Root and Anise

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

Cinnamon and cedar with currant and boysenberry

#### **SUSANA BALBO “Signature”, Malbec Mendoza, Argentina 19**

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

#### **Z. ALEXANDER BROWN, Red Blend, Napa Valley, California 17**

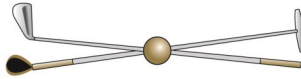
Bold, concentrated layers of ripe dark fruit, black cherry, and milk chocolate

#### **STAGS LEAP, Red Blend “The Investor”, Napa Valley, California 28**

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

#### **JOHN ELWAY, Cabernet Sauvignon, Napa Valley, California 32**

Elegant tannins with aromatic components of dried fruit and herbs



## **COCKTAILS 22**

### **COLORADO GOLD RUSH**

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

### **MOUNTAIN MAI TAI**

Distillery 291 Bourbon, Disaronno Amaretto, Guava Puree, Sweet & Sour

### **MEZCAL OLD FASHIONED**

Del Maguey Mezcal, 1800 Reposado Tequila, Luxardo Cherry Liqueur  
Bitters, Simple Syrup

### **IMPROVED WHISKEY COCKTAIL**

Distillery 291 Rye, Luxardo Cherry Liqueur, Absinthe, Bitters

### **THE CHANDELIER**

Aperol, Hendricks Gin, lemon juice, Prosecco

## **MARTINIS 22**

### **20<sup>TH</sup> CENTURY**

Bombay Sapphire Gin, white Crème de Cacao, Lillet Blanc, lemon juice

### **FRENCH SEDUCTION**

Grey Goose, St. Germain, Lillet Blanc

### **THE PALISADE**

Peach Schnapps, Lillet Blanc, Harveys Bristol Cream

### **THE BLUE PENROSE**

Bacardi Rum, Crème de Violette, Sweet & Sour

## **NONALCOHOLIC 12**

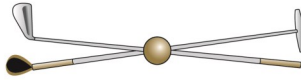
### **JALAPENO COCKTAIL**

Cucumber, mint, simple, soda

### **YO! NO COSMO**

Cranberry, Pomegranate Juice, Hint of Lime

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



## **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

Amstel Light

Stella Artois

Stone IPA (low gluten)

### **NON-ALCOHOLIC 8**

Clausthaler

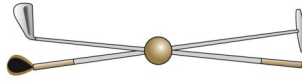
O'Doul's

### **BOTTLED MICROBREW 9**

Laughing Lab

Fat Tire





## **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**

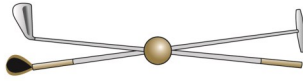
Breckenridge Bourbon 18

Boulder Bourbon 18

Distillery 291, Rye Whiskey 18

Stranahan's, Colorado 20

Distillery 291, Colorado Bourbon 18



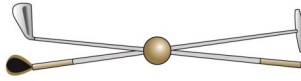
## **SCOTCH**

### **SINGLE MALT**

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

### **SCOTCH BLENDS**

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



## **COGNAC**

**Courvoisier VS 20**

**Courvoisier VSOP 20**

**Hennessy VS 38**

**Remy Martin VSOP 23**

**Hennessy VSOP 30**

**Courvoisier XO 75**

**Remy Martin Louis XIII 500**

## **PORT**

**Cockburn's, Ruby 10**

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

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

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

## **SHERRY**

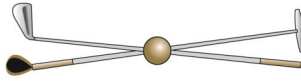
**Harveys Bristol Cream, Sherry 16**

**Dry Sack, Sherry 14**

## **AFTER DINNER COFFEE LIQUEUR**

**IRISH COFFEE 20**

Bushmills Irish Whiskey, brown sugar  
coffee, fresh whipped cream



## **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**

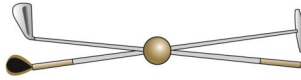
Wonderful vanilla flavor with a sugar coated tip

#### **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**