



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.

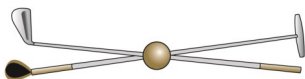
Raquelitas partners with:

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)

RIVER BEAR TEXAS HOT LINK 22

River Bear Hot Link, Peppadew Peppers, Vidalia Onion
Roasted Fingerling Potato (GF, DF)

COLORADO SMOKED TROUT DIP 22

House Made Pickles, Crostini & Lavosh

SOUTHWEST CHICKEN TORTILLA SOUP 12

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

AVOCADO & TOMATO SALAD 21

Avocado, Heirloom Tomato, Romaine Lettuce, Cotija Cheese
Piquillo Pepper Vinaigrette (GF, VEG)

EAGLE'S NEST RANCH WAGYU SLIDERS 32

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

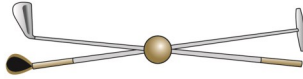
FORAGED MUSHROOM TOAST 24

Colorado Cultivated Mushrooms, Red Chili and Lime Vinaigrette
Country Bread, Cumin & Chili Crema, Manchego (VEG, HH)

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)

GRILLED CHICKEN CAPRESE SANDWICH 20

Marinated Heirloom Tomatoes, Buffalo Mozzarella, Arugula
Olivewood Balsamic, Focaccia, Cole Slaw (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

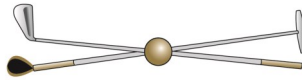
Apple Cubes, Cinnamon Crème Brûlée, Shortbread Cookie

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 12 (split)

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

LUNETTA 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

SCHRAMSBURG, 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 12

Generous tropical fruits pair with white flowers and citrus

DR. LOOSEN Riesling, Germany 12

Intense fruit and refreshingly crisp

EOLA HILLS, Pinot Gris, Willamette Valley, Oregon 10

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

LA CREMA, Chardonnay, Monterey, California 14

Full of bright citrus, apricot, and honeydew aromas

RAMEY, Chardonnay, Russian River Valley, California 24

Understated nose of ripe apples, apricots with a yeasty undercurrent

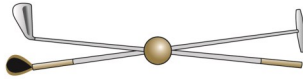
SONOMA-CUTRER Chardonnay, Sonoma County, California 16

Full fruit, complex in aromas and flavors

ROSÉ

ENTOURAGE, Cotes de Provence, France 17

Notes of tropical fruit, citrus, stone and herbs



WINES BY THE GLASS/BOTTLE cont.

RED

WILD HORSE Pinot Noir, Central Coast, California 15

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

WILLAMETTE VALLEY VINEYARDS “Whole Cluster” Pinot Noir, Oregon 15

Aromas and flavors of raspberry and strawberry preserves

SWANSON, Merlot, Napa Valley, California 18

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

MARKHAM Merlot, Napa Valley, California 16

Aromas of plum and flavors of sweet espresso and black raspberry

PRISONER, Zinfandel, Napa Valley, California 28

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

PENFOLDS “Bin 389”, Cabernet Shiraz, South Australia 37

Earthy accompaniment of Black Licorice Root and Anise

HESS Allomi, Cabernet, Napa Valley, California 24

Cinnamon and cedar with currant and boysenberry

SUSANA BALBO “Signature”, Malbec Mendoza, Argentina 17

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

Z. ALEXANDER BROWN, Red Blend, Napa Valley, California 15

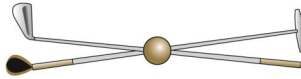
Bold, concentrated layers of ripe dark fruit, black cherry, and milk chocolate

STAGS LEAP, Red Blend “The Investor”, Napa Valley, California 26

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

JOHN ELWAY, Cabernet Sauvignon, Napa Valley, California 30

Elegant tannins with aromatic components of dried fruit and herbs



COCKTAILS

COLORADO GOLD RUSH 18

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

MOUNTAIN MAI TAI 18

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

MEZCAL OLD FASHIONED 18

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

IMPROVED WHISKEY COCKTAIL 18

Distillery 291 Rye, Luxardo Cherry Liqueur, Absinthe, Bitters

THE CHANDELIER 17

Aperol, Hendricks Gin, lemon juice, Prosecco

MARTINIS

20TH CENTURY 17

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

FRENCH SEDUCTION 17

Grey Goose, St. Germain, Lillet Blanc

THE PALISADE 16

Peach Schnapps, Lillet Blanc, Harveys Bristol Cream

THE BLUE PENROSE 18

Bacardi Rum, Crème de Violette, Sweet & Sour

NONALCOHOLIC

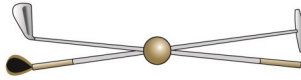
JALAPENO COCKTAIL 8

Cucumber, mint, simple, soda

YO! NO COSMO 8

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

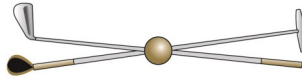
Clausthaler

O'Doul's

BOTTLED MICROBREW 9

Laughing Lab

Fat Tire



BOURBON & OTHER WHISKEY

SMALL BATCH KENTUCKY BOURBON

Knob Creek 14

Woodford Reserve 15

Basil Hayden'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

Redbreast 19

CANADIAN WHISKEY

Canadian Club 10

Seagram's VO 11

Crown Royal 13

Crown Royal Reserve 27

AMERICAN WHISKEY

Bulleit Rye 12

Michter's Rye 14

Angel's Envy Rye 25

Whistle Pig Rye 26

COLORADO WHISKEY

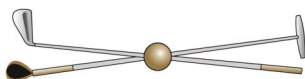
Breckenridge Bourbon 13

Boulder Bourbon 14

Distillery 291, Rye Whiskey 16

Stranahan's, Colorado 17

Distillery 291, Colorado Bourbon 16



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

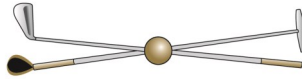
Dewar's White Label 11

Johnnie Walker Black 16

Johnnie Walker Blue 79

Highland Park, 18 Year 39

Highland Park, 21 Year 70



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

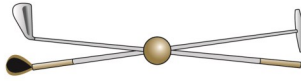
Harveys Bristol Cream, Sherry 10

Dry Sack, Sherry 11

AFTER DINNER COFFEE LIQUEUR

IRISH COFFEE 14

Bushmills Irish Whiskey, brown sugar
coffee, fresh whipped cream



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

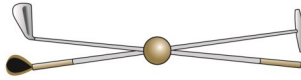
Wonderful vanilla flavor with a sugar coated tip

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