



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.

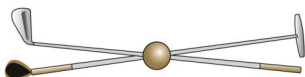
Raquelitas partners with:

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 17

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

PRETZEL BITES 17

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

COLORADO SMOKED TROUT DIP 22

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

SOUTHWEST CHICKEN TORTILLA SOUP 15

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

MEDITERRANEAN MEZZE PLATE 23

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

CHEESE AND CHARCUTERIE BOARD 28

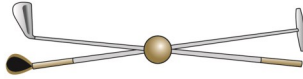
River Bear Summer Sausage, Fennel Salami, Marieke 1000-Day Aged Gouda
MouCo ColoRouge, Eagle's Nest Ranch Honey, Grapes, Mixed Nuts
Crostini & Lavosh (Milk, Soy, Tree Nuts, Wheat)

MARINATED BURRATA AND TOMATOES 24

Burrata, Marinated Heirloom Tomatoes, Red Onion, Olivewood Aged Balsamic
Morgenster Olive Oil, Basil, Crostini (Milk, Wheat, Vegetarian)

EAGLE'S NEST RANCH WAGYU SLIDERS 32

White Cheddar, Pueblo Green Chili Remoulade, Peppered Bacon Jam
Crispy Tobacco Onions, House-Made Sesame Slider Roll (Egg, Milk, Sesame, Wheat)



LARGE PLATES

CARNE ASADA FRIES 28

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

BURNT ENDS BBQ SANDWICH 26

Planet Barbeque Smoked Brisket, House Pickled Jalapeño, Cabbage Slaw
House-Made Brioche Bun (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 28

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

PAN SEARED SALMON GREEK SALAD 32

Spring Mix, Roma Tomatoes, Kalamata Olives, Cucumber, Red Onion
Sheep's Milk Feta Cheese, Lemon Oregano Vinaigrette (Fish, Milk)

MEDITERRANEAN FLATBREAD 25

Baba Ganoush, Fresh Mozzarella, Roasted Garlic, Red Peppers, San Luis Valley Quinoa
Onions, Arugula (Milk, Wheat, Vegetarian)

SWEETS

DESSERT BAR TRIO 12

Blueberry Lemon Cheesecake Bar, White Chocolate Raspberry Blondie Bar
Cookies & Cream Brownie Bar (Egg, Milk, Wheat)

RASPBERRY LIME TART 12

Vanilla Tart, Raspberry Marmalade, Key Lime Custard, Fresh Raspberries
(Egg, Milk, Wheat)

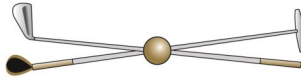
CHOCOLATE BLACKOUT CAKE 12

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

HOUSE CHURNED BROADMOOR GELATO OR SORBET 12

Gelato: Vanilla, Pistachio, Caramel Vanilla Swirl, Dairy Free Chocolate
Coffee (Egg, Milk, Tree Nuts)

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

LOS MONTEROS, Cava Brut, Catalonia, Spain 15 (split)

Creamy and well balanced with citrus flavors and a long finish

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 15

Generous tropical fruits pair with white flowers and citrus

CLEAN SLATE, Riesling, Mosel, Germany 15

Peach and apple flavors wrapped in earthy mineral with a refreshing finish

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 19

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

PURPLE HANDS, Chardonnay, Dundee Hills, Oregon 30

Full-bodied and creamy, with flavors of ripe apples, pears, and a hint of oak

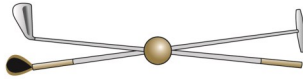
RANCHO LAS HERMANAS, Chardonnay, Santa Barbara, California 20

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

SALDO, Zinfandel, Napa Valley, California 19

Mouthwatering and smooth with flavors of fruit, spice, and a hint of chocolate

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

KLIPSUN, Red Blend, Red Mountain, Washington 35

Ripe blue and red fruit with nuances of herbs, cocoa and 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

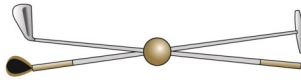
Enticing aromas of ripe cheery with hints of cedar and a warm earthy undertone

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 23

COLORADO GOLD RUSH

Casa Amigos Blanco Tequila, Aperol, peach liquor

MAN OF THE BOULEVARD

Blade and Bow Bourbon, Aperol, Averna, Honey Simple

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

COLORADO SUNSET

Ron Zacapa, Cointreau, Lemon, Strawberry Purée, Cherry

MARTINIS 23

TEQUILA THYME

Suerte, St. Germain, Prosecco, Sours, Thyme

FRENCH SEDUCTION

Grey Goose, St. Germain, Lillet Blanc

AU REVOIR SIDECAR

Courvoisier VS, Cointreau, Lemon

ZERO-PROOF COCKTAILS 12

JALAPEÑO COCKTAIL

Cucumber, mint, simple, soda

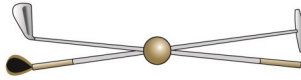
YO! NO COSMO

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 SELECTIONS

Rotating Seasonal (Wheat)

Bristol Hazy IPA (Wheat)

Red Leg Golden Lion ESB
(Wheat)

Red Leg Prospector's Pick
Kolsch (Wheat)

BOTTLED SELECTIONS

Coors Banquet (Wheat)

Coors Light (Wheat)

Perfect Drift Pilsner (Wheat)

Independence Pass IPA (Wheat)

Miller Light (Wheat)

Michelob Ultra (Wheat)

Samuel Adams Boston Lager (Wheat)

Heineken (Wheat)

Corona (Wheat)

Hazelnut Brown (Wheat)

Stella Artois (Wheat)

Upslope Citra Pale Ale (Wheat)

NON-ALCOHOLIC

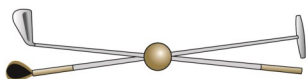
Rationale Mexican Lager (Wheat)

Best Day, Hazy IPA (Wheat)

BOTTLED MICROBREW

Laughing Lab (Wheat)

Fat Tire (Wheat)



BOURBON & OTHER WHISKEY

BROADMOOR PRIVATE BARREL SELECTION

Hand Picked Barrels Exclusively Chosen For The Broadmoor

Elijah Craig

Single Barrel Select Bourbon 20

Distillery 291

Colorado Bourbon Whiskey 25

Buffalo Trace

Single Barrel Bourbon 16

Angel's Envy

Cask Strength Bourbon 25

Maker's Mark

Private Selection Bourbon 20

Blanton's

Single Barrel Bourbon 26

Distillery 291

Colorado Rye Whiskey 25

Old Forester Single Barrel

Private Select Bourbon 20

Woodford Reserve

Distillers Select Bourbon 18

Jefferson's Oceans Cask Strength

Single Barrel Bourbon 25

WHISKEY

Knob Creek 16

Wild Turkey 16

Gentleman Jack 18

Bushmills 18

Redbreast 19

Seagram's VO 16

Crown Royal Reserve 27

Michter's Rye 18

Whistle Pig Rye 40

Boulder Bourbon 18

Basil Hayden's 20

Bulleit 18

Jameson 18

Bushmills Black Bush 14

Canadian Club 16

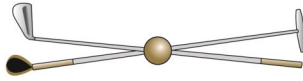
Crown Royal 18

Bulleit Rye 18

Angel's Envy Rye 25

Breckenridge Bourbon 18

Stranahan's, Colorado 20



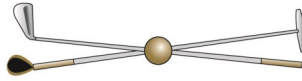
SCOTCH

SINGLE MALT

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

SCOTCH BLENDS

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



COGNAC

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

PORT

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

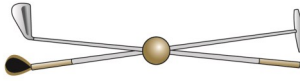
SHERRY

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 (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

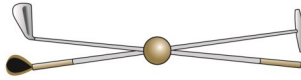
Wonderful vanilla flavor with a sugar coated tip

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