

## M O R N I N G C O C K T A I L S

**ELWAY'S BLOODY MARY** 12.00

House Infused Vodka, Smoked Sun-Dried Tomatoes,  
Fresh Lemon, Chopped Garlic, Horseradish Root, Serrano Chiles

**BLUSHING MIMOSA** 11.00

La Marca Prosecco, Pomegranate Juice

**ST. GERMAIN COCKTAIL** 13.00

La Marca Prosecco, St. Germain, Club Soda

**DRAGONFLY** 12.00

Maschio Sparkling Rose, St. Germain, Mint, Club Soda

**SAINT D' ANNE** 15.00

Leopold Brothers' Navy Strength Gin, St. Germain,  
Mint, Lemon Juice

**DALY TWIST** 11.00

Absolut Vodka, Great Divide Titan IPA Beer,  
Iced Tea, Orange Juice

**CAFÉ NORTE** 15.00

Double Shot Of Organic Northern Italy Espresso,  
Knob Creek Rye Bourbon, Fernet Branca

## L I G H T E R F A R E

**HOMEMADE SEASONAL GRANOLA** 9.00  
Vanilla Yogurt Or Milk

**MUESLI** 8.00  
Cold Rolled Oats, Dried Fruit, Fresh Berries.  
Served With Warm Apple Cider

**SMOKED TROUT** 16.50  
Tomato, Onion, Capers, Lemon Vinaigrette.  
Served with Bagel And Cream Cheese

## T H E E G G S

Egg Dishes Include Breakfast Potatoes and a Warm Biscuit. Substitute Fruit For Potatoes 3.00

**STEAK & EGGS\*** 27.00  
4oz USDA Prime Tenderloin,  
Two Eggs Prepared Your Way

**ELWAY'S HOUSE BREAKFAST\*** 13.00  
Two Eggs Prepared Your Way  
Add Applewood Smoked Bacon Or Sausage Links 4.50

## E L W A Y ' S B E N E D I C T S

Benedicts Include Breakfast Potatoes. Substitute Fruit For Potatoes 3.00

**CLASSIC\*** 18.00  
Two Poached Eggs, Canadian Bacon, Served On An  
English Muffin, Topped With Hollandaise

**TOMATO AND AVOCADO\*** 17.00  
Two Poached Eggs, Sliced Tomato and Avocado  
On An English Muffin, Topped With Hollandaise

**SHORT RIB\*** 19.75  
Slow Cooked Short Ribs, Two Fried Eggs,  
Sliced Avocado Served On An English Muffin,  
Topped With Hollandaise And Pickled Green  
Tomato Relish

\*These Items May Be Served Raw Or Undercooked. Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.

## ELWAY'S SPECIALTIES

Specialty Items Include Breakfast Potatoes. Substitute Fruit For Potatoes 3.00

### **BREAKFAST SANDWICH\* 17.50**

Prosciutto, Smoked Gouda, Arugula, Avocado, Fried Green Tomato, Fried Egg, Chipotle Mayo, Toasted Brioche Bun

### **MILE HIGH OMELET 17.00**

Mushrooms, Spinach, Bacon, Aged Cheddar, Served With A Warm Biscuit

### **BISCUITS AND GRAVY 15.00**

Scrambled Eggs, Country Gravy, Warm Biscuits

## ELWAY'S CLASSICS

### **CHICKEN FRIED STEAK BURRITO\* 19.00**

Prime Tenderloin, Hash-Brown Potatoes, Tomatillo Salsa, Sausage Gravy, Scrambled Eggs

### **ELWAY'S FRENCH TOAST 15.00**

Brioche Bread, Maple Syrup, Fresh Fruit

### **SOUTHWEST SKILLET 16.00**

House-Made Chorizo, Kennebec Potatoes, Roasted Poblanos, Black Beans, Menonita Cheese, Tomatillo Salsa

## SMASH BURGERS & SANDWICHES

Smash Burgers And Sandwiches Are Served With A Choice Of House-Made Potato Chips, Cottage Cheese, Pasta Salad Or Fresh Fruit. Substitute French Fries For 2.50

### **"SIGNATURE" SMASH BURGER\* 18.00**

Yellow Cheddar, Toasted Brioche Bun

### **BACON BURGER\* 19.00**

White Cheddar, Bacon

### **COLORADO BURGER\* 19.00**

Asadero, Green Chiles, Over Easy Egg

### **PRIME RIB SANDWICH\* 20.50**

Slow -Roasted, Thinly Sliced Prime Rib, Black Pepper-Horseradish Aioli, Toasted Hoagie Roll

### **ROASTED CHICKEN BREAST SANDWICH 16.50**

Smoked Gouda, "BBQ" Onions, Avocado, Chipotle Mayo, Toasted Brioche Bun

## THE SIDES

**BACON 4.50**

**PORK SAUSAGE 4.50**

**CANADIAN BACON 4.25**

**FRUIT CUP 4.75**

**HOLLANDAISE\* 4.50**

**GRAVY 4.25**

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## STARTERS

### TUNA TARTARE\* 23.50

Ahi Tuna, Scallion Avocado, Creamy Spicy Aioli, Yuzu Ponzu, Wasabi Crema

### RHODE ISLAND STYLE CALAMARI 18.00

Pepperoncini & Cherry Peppers, Tempura Battered Baby Corn And Bleu Cheese Stuffed Olives

### LAMB CHOP FONDUE\* 28.00

Lamb Chops, Green Chile Cheese Fondue, Chimayo Tortillas, Roasted Sweet Potatoes

### STEAK TACOS 16.50

USDA Prime Beef, Salsa Fresca, Habanero Salsa, Guacamole, Flour Tortillas

### SHRIMP COCKTAIL 23.00

Three Large Mexican White Shrimp, Cocktail Sauce, Joe's Mustard Sauce, Remoulade

### GRILLED ARTICHOKE 16.00

Garlic Aioli, Drawn Butter, Lemon

### BEER BATTERED ONION RINGS 12.00

Creole Aioli, Ketchup

### COCONUT SHRIMP 22.00

Three Crispy Mexican White Shrimp, Thai Basil Slaw, Crushed Cashews

### BAKED POTATO CHEESE DIP 14.00

Cheddar Cheese, Bacon, Red Onion, Chives, Roasted Green Chiles, Crispy Potato Skins, Tortilla Chips

## SOUPS & SALADS

### CHARRED RED PEPPER SOUP 11.00

Basil Pesto Crostini

### ROASTED CORN & CHICKEN CHOWDER 12.00

Bacon, Green Chile, Potatoes, Cream

### SPICY STEAK CHILI 12.50

Cheddar Cheese, Sour Cream, Red Onion, Tortilla Strips

### JOHN'S SALAD 13.50

Iceberg Lettuce, Green Goddess Dressing, Cherry Tomatoes, Yellow & Red Peppers, Cucumbers, Red Onions, Celery, Hearts Of Palm, Cheddar Cheese, Sherry Vinaigrette

### HOUSE SALAD 12.00

Butter & Romaine Lettuce, Cherry Tomatoes, Shaved Radish, Chopped Bacon, Parmesan, Eggs, Lemon Croutons, Parmesan Vinaigrette

### ICEBERG WEDGE SALAD 13.00

Iceberg Lettuce Wedge, Bleu Cheese Crumbles, Smoked Bacon, Red Onion, Chives, Bleu Cheese Dressing

### CAESAR SALAD SMALL 11.00 OR LARGE 13.50

Add Grilled Chicken 5.50

Add Grilled Salmon\* 8.00

Add Grilled Shrimp 9.75

### COBB SALAD 21.00

Romaine Lettuce, Shredded Lemon Chicken, Eggs, Avocado, Applewood Smoked Bacon, Bleu Cheese, Cherry Tomatoes, Onions, Spiced Pecans. Choice Of House-Made Dressing

### AHI SALAD\* 25.00

Seven Spice Grilled Ahi Tuna, Mizuna, Haricot Vert, Tomatoes, Carrots, Edamame, Radish, Garlic-Soy Roasted Shiitake Mushrooms, Chile-Lemon Vinaigrette

### MEDITERRANEAN SALAD 20.00

Grilled Chicken Breast, Baby Arugula, Feta Cheese, Artichoke Hearts, Sun-Dried Tomatoes, Chick Peas, Kalamata Olives, Red Onions, Yogurt Vinaigrette, Warm Pita Bread

### TRUFFLED BEET MOZZARELLA SALAD 15.00

Red & Gold Beets, House-Made Mozzarella, Caramelized Shallots, Basil, White Truffle Vinaigrette

### CHERRY CREEK SALAD 18.50

Shredded Chicken, Baby Spinach, Dried Cherries, Dates, Green Apples, Manchego Cheese, Toasted Pecans, Apple Cider Vinaigrette

### ASIAN CHICKEN 19.50

Shredded Chicken, Bok Choy, Napa Cabbage, Edamame, Snap Peas, Carrots, Cashews, Sriracha, Miso-Ginger Vinaigrette

### #7 STEAK SALAD\* 26.00

USDA Prime Tenderloin, Arugula, Red Onion, Sun-Dried Tomatoes, Spiced Pecans, Bacon, Creamy Roasted Garlic Dressing

\*These Items May Be Served Raw Or Undercooked. Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.

## “SIGNATURE” SMASH BURGERS & SANDWICHES

All Smash Burgers And Sandwiches Are Served With A Choice Of House Made Potato Chips, Cottage Cheese, Pasta Salad Or Fresh Fruit. Substitute French Fries For 2.50

### “SIGNATURE” SMASH BURGER\* 18.00

Yellow Cheddar, Toasted Brioche Bun

### BACON BURGER\* 19.00

White Cheddar, Bacon

### MUSHROOM BURGER\* 19.00

Mushroom, Caramelized Onion, Swiss Cheese

### COLORADO BURGER\* 19.00

Asadero, Green Chiles, Over Easy Egg

### TOMATO & HOUSE-MADE MOZZARELLA SANDWICH 15.50

Basil Pesto Aioli, Arugula, Balsamic Vinegar, Toasted Brioche Bread

### PRIME RIB SANDWICH\* 20.50

Slow-Roasted, Thinly Sliced Prime Rib, Black Pepper-Horseradish Aioli, Toasted Hoagie Roll

### GRILLED GROUPER SANDWICH 20.00

Crispy Onions, Tomato, Arugula, Mojo Aioli, Toasted Ciabatta Roll

### ROASTED CHICKEN BREAST SANDWICH 16.50

Smoked Gouda, “BBQ” Onions, Guacamole, Chipotle Mayo, Toasted Brioche Bun

## ELWAY'S CLASSICS

\*All Steaks Offered On Our Dinner Menu Are Available Upon Request

### SKUNA BAY CRAFT RAISED SALMON\* 38.00

### USDA PRIME NEW YORK STRIP STEAK 8oz\* 47.00

### USDA PRIME FILET 8oz\* 48.00

### SHORT RIB “OFF THE BONE” 39.00

Braised Slowly In Rich Stock, Served With Mashed Potatoes On The Side

### COLORADO 7X WAGYU BURGER\* 20.00

7oz Wagyu Burger, Green Chilies, Asadero Cheese, Chipotle Aioli

## WITH

### CREAMED CORN 12.00

### SAUTEED BROCCOLI 10.50

### HOUSE MADE POTATO CHIPS 4.25

### YUKON GOLD MASHED POTATOES 11.00

### PASTA SALAD 4.25

### SAUTÉED ASPARAGUS 12.50

### TRUFFLE FRENCH FRIES 10.00

### FRESH FRUIT 4.75

### FRENCH FRIES 7.50

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## S T A R T E R S

### **RHODE ISLAND STYLE CALAMARI** 18.00

Pepperoncini & Cherry Peppers,  
Tempura Battered Baby Corn  
And Bleu Cheese Stuffed Olives

### **LAMB CHOP FONDUE\*** 28.00

Lamb Chops, Green Chile Cheese Fondue,  
Chimayo Tortillas, Roasted Sweet Potatoes

### **STEAK TACOS** 16.50

USDA Prime Beef, Salsa Fresca, Habanero Salsa,  
Guacamole, Flour Tortillas

### **TUNA TARTARE\*** 23.50

Ahi Tuna, Scallion Avocado, Creamy Spicy Aioli,  
Yuzu Ponzu, Wasabi Crema

### **GRILLED ARTICHOKE** 16.00

Garlic Aioli, Drawn Butter, Lemon

### **SHRIMP COCKTAIL** 23.00

Three Large Mexican White Shrimp, Cocktail Sauce,  
Joe's Mustard Sauce, Remoulade

### **COCONUT SHRIMP** 22.00

Three Crispy Mexican White Shrimp,  
Thai Basil Slaw, Crushed Cashews

### **BEER BATTERED ONION RINGS** 12.00

Creole Aioli, Ketchup

### **BAKED POTATO CHEESE DIP** 14.00

Cheddar Cheese, Bacon, Red Onion, Chives,  
Roasted Green Chiles, Crispy Potato Skins,  
Tortilla Chips

## S O U P S

### **CHARRED RED PEPPER SOUP** 11.00

Basil Pesto Crostini

### **ROASTED CORN & CHICKEN CHOWDER** 12.00

Bacon, Green Chile, Potatoes, Cream

### **SPICY STEAK CHILI** 12.50

Cheddar Cheese, Sour Cream, Red Onion,  
Tortilla Strips

## S A L A D S

### **JOHN'S SALAD** 13.50

Iceberg Lettuce, Green Goddess Dressing,  
Cherry Tomatoes, Yellow & Red Peppers,  
Cucumbers, Red Onions, Celery, Hearts Of Palm,  
Cheddar Cheese, Sherry Vinaigrette

### **HOUSE SALAD** 12.00

Butter & Romaine Lettuce, Cherry Tomatoes,  
Shaved Radishes, Chopped Bacon, Parmesan, Eggs,  
Lemon Croutons, Parmesan Vinaigrette

### **ICEBERG WEDGE SALAD** 13.00

Iceberg Lettuce Wedge, Bleu Cheese Crumbles,  
Smoked Bacon, Red Onion, Chives,  
Bleu Cheese Dressing

### **CAESAR SALAD SMALL** 11.00 **OR LARGE** 13.50

Hearts Of Romaine, Lemon Garlic Croutons,  
Parmigiano Reggiano, Caesar Dressing

#### **Add To Any Salad:**

Grilled Chicken 5.50 Grilled Salmon\* 8.00 Grilled Shrimp 9.75

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Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.

**U . S . D . A . P R I M E  
A G E D H A N D - C U T S T E A K S**

**NEW YORK STRIP 8oz\* 47.00**

**BONE-IN RIB EYE 22oz\* 58.00**

**NEW YORK STRIP 16oz\* 57.00**

**FILET 8oz\* 48.00**

**FILET 12oz\* 57.00**

**RIB EYE 14oz\* 53.00**

**MEYER RANCH ANGUS PRIME RIB**  
14oz\* 44.00  
20oz\* 53.00

**MAYTAG BLEU CHEESE BUTTER 5.00**

**CARAMELIZED SWEET ONIONS 5.50**

**BÉARNAISE SAUCE\* 4.50**

**“OSCAR” ELWAY’S STYLE 14.00**

**W I T H**

**ROASTED CAULIFLOWER 12.00**

**CREAMED CORN 12.00**

**MACARONI & CHEESE 11.50**

**BAKED POTATO 10.00**

**FRENCH FRIES 7.50**

**GARLIC WILTED SPINACH 11.00**

Herbed Goat Cheese

**AU GRATIN POTATOES 12.00**

**YUKON GOLD MASHED POTATOES 11.00**

**SAUTÉED CREMINI MUSHROOMS 12.00**

**SAUTÉED ASPARAGUS 12.50**

**SAUTÉED BROCCOLI 10.50**

Add Cheese Sauce 2.00

**GREEN BEANS 11.00**

Country Ham, Melted Shallots, Toasted Almonds

**BRUSSEL SPROUT HASH 11.50**

Toasted Almonds, Bacon, Onion

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## ELWAY'S CLASSICS

### SHORT RIBS "OFF THE BONE" 39.00

Braised Slowly In Rich Stock,  
Side Of Mashed Potatoes

### COLORADO 7X WAGYU BURGER\* 20.00

7oz Wagyu Burger, Green Chilies, Asadero Cheese,  
Chipotle Aioli

### COLORADO RACK OF LAMB\* 59.00

Grain Mustard, Rosemary Crust

## ELWAY'S FRESH FISH

### AHI TUNA\* 46.00

Wasabi Pea-Crust, Miso Beurre Blanc

### SKUNA BAY CRAFT RAISED SALMON\* 38.00

Braised With Chablis, Butter

### ELWAY'S SALMON\* 42.00

Roasted Baby Shrimp, Lump Crab,  
Miso Beurre Blanc

### ROCKY MOUNTAIN TROUT 35.00

Lemon Caper Butter, Granny Smith Apple Slaw

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## SPECIALTY SALADS

### ASIAN CHICKEN 19.50

Shredded Chicken, Bok Choy, Napa Cabbage, Edamame, Snap Peas, Carrots, Cashews, Sriracha, Miso-Ginger Vinaigrette

### COBB SALAD 21.00

Romaine Lettuce, Shredded Lemon Chicken, Eggs, Avocado, Applewood Smoked Bacon, Bleu Cheese, Cherry Tomatoes, Onions, Spiced Pecans. Choice Of House-Made Dressing

### MEDITERRANEAN SALAD 20.00

Grilled Chicken Breast, Baby Arugula, Feta Cheese, Artichoke Hearts, Sun-Dried Tomatoes, Chick Peas, Kalamata Olives, Red Onions, Yogurt Vinaigrette, Warm Pita Bread

### TRUFFLED BEET MOZZARELLA SALAD 15.00

Red & Gold Beets, House-Made Mozzarella, Caramelized Shallots, Basil, White Truffle Vinaigrette

### CHERRY CREEK SALAD 18.50

Shredded Chicken, Baby Spinach, Dried Cherries, Dates, Green Apples, Manchego Cheese, Toasted Pecans, Apple Cider Vinaigrette

### AHI SALAD\* 25.00

Seven Spice Grilled Ahi Tuna, Mizuna, Haricot Vert, Tomatoes, Carrots, Edamame, Radish, Garlic-Soy Roasted Shiitake Mushrooms, Chile-Lemon Vinaigrette

### #7 STEAK SALAD\* 26+.00

USDA Prime Tenderloin, Arugula, Red Onion, Sun-Dried Tomatoes, Spiced Pecans, Bacon, Creamy Roasted Garlic Dressing

## “SIGNATURE” SMASH BURGERS & SANDWICHES

### “SIGNATURE” SMASH BURGER\* 18.00

Yellow Cheddar, Toasted Brioche Bun

### BACON BURGER\* 19.00

White Cheddar, Bacon

### MUSHROOM BURGER\* 19.00

Mushroom, Caramelized Onion, Swiss Cheese

### COLORADO BURGER\* 19.00

Asadero, Green Chiles, Over Easy Egg

### TOMATO & HOUSE-MADE MOZZARELLA SANDWICH 15.50

Basil Pesto Aioli, Arugula, Balsamic Vinegar, Toasted Brioche Bun

### PRIME RIB SANDWICH\* 20.50

Slow-Roasted, Thinly Sliced Prime Rib, Black Pepper-Horseradish Aioli, Toasted Hoagie Roll

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## S T A R T E R S

### SHRIMP COCKTAIL 20.00

Three Large Mexican White Shrimp, Cocktail Sauce, Joe's Mustard Sauce, Remoulade

### BEER BATTERED ONION RINGS 11.00

Creole Aioli, Ketchup

### RHODE ISLAND STYLE CALAMARI 16.00

Pepperoncini & Cherry Peppers, Tempura Battered Baby Corn, Bleu Cheese Stuffed Olives

### STEAK TACOS 15.50

USDA Prime Beef, Salsa Fresca, Habanero Salsa, Guacamole, Flour Tortillas

## S A L A D S

### Add To Any Salad:

Grilled Chicken 5.50 Grilled Salmon\* 7.50 Grilled Shrimp 9.75

### HOUSE SALAD 11.00

Butter & Romaine Lettuce, Cherry Tomatoes, Shaved Radishes, Chopped Bacon, Parmesan, Eggs, Lemon Croutons, Parmesan Vinaigrette

### ICEBERG WEDGE SALAD 10.50

Chilled Lettuce Wedge, Bleu Cheese Crumbles, Smoked Bacon, Red Onion, Chives, Bleu Cheese Dressing

### CAESAR SALAD SMALL 9.50 OR LARGE 12.00

Hearts Of Romaine, Lemon Garlic Croutons, Parmigiano Reggiano, Caesar Dressing

### COBB SALAD 19.00

Romaine Lettuce, Shredded Lemon Chicken, Eggs, Avocado, Applewood Smoked Bacon, Bleu Cheese, Cherry Tomatoes, Onions, Spiced Pecans. Choice Of House Made Dressing

## E N T R E E S

### "SIGNATURE" SMASH BURGER\* 16.50

Yellow Cheddar Cheese, Toasted Brioche Bun

### GRILLED GROUPER SANDWICH 19.00

Crispy Onions, Tomato, Arugula, Mojo Aioli, Toasted Ciabatta Roll

### TOMATO & HOUSE-MADE MOZZARELLA SANDWICH 15.00

Basil Pesto Aioli, Wild Arugula, Balsamic Vinegar, Toasted Brioche Bun

### SKUNA BAY CRAFT RAISED SALMON\* 33.00

Braised With Chablis, Butter

### USDA PRIME FILET 8oz\* 44.00

## S I D E S

SAUTÉED ASPARAGUS 10.00 | BROCCOLI 9.50 | MACARONI & CHEESE 10.50

FRENCH FRIES 6.00 | TRUFFLE FRENCH FRIES 7.50

PASTA SALAD 4.25 | POTATO CHIPS 4.25 | FRESH FRUIT 4.75

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## H A N D C R A F T E D C O C K T A I L S

**GIN HINNY** 13.00  
Hendrick's Gin, Lemon Juice, Gosling's Ginger Beer,  
Nutmeg, Fresh Green Apple Slices

**ELWAY'S IRISH COFFEE** 16.00  
Tullamore Dew Irish Whiskey,  
Allegro Mocha Java Coffee,  
House-made Bailey's Irish Cream Whipped Cream

**HUNTER'S COCKTAIL** 16.50  
Bulleit Bourbon, Myers's Dark Rum,  
Boulard Calvados Apple Brandy,  
Lemon Juice, Honey Simple Syrup,  
Served Up Chilled Or As A Hot Toddy

**STONE WALL** 16.00  
Aperol, Lillet Blanc, Stella Artois Cidre,  
Fresh Orange, Amarena Cherry

**GINGER APPLE SPARKLER** 13.00  
Grey Goose Le Citron Vodka,  
Leopold Brothers' Apple Liqueur,  
Gosling's Ginger Beer, Fresh Green Apple Slices

**ORNAMENTAL TONIC** 14.00  
Leopold Brothers' Navy Strength Gin,  
Molasses, Tonic Water, Date

**POMEGRANATE MARGARITA** 16.00  
Don Julio Blanco Tequila, Cointreau Orange Liqueur,  
Pomegranate Juice, Cranberry Juice

**ELWAY'S BARREL-AGED MANHATTAN  
OR OLD FASHIONED** 17.00  
Woodford Reserve Bourbon  
Aged In House, In Charred Oak Barrels

Elway's Proudly Features  
**Grey Goose Le Citron**  
In Our Cosmopolitans And  
Lemon Drop Martinis

## H A N D C R A F T E D C O C K T A I L S

**GIN HINNY** 13.00  
Hendrick's Gin, Lemon Juice, Gosling's Ginger Beer,  
Nutmeg, Fresh Green Apple Slices

**ELWAY'S IRISH COFFEE** 16.00  
Tullamore Dew Irish Whiskey,  
Allegro Mocha Java Coffee,  
House-made Bailey's Irish Cream Whipped Cream

**HUNTER'S COCKTAIL** 16.50  
Bulleit Bourbon, Myers's Dark Rum,  
Boulard Calvados Apple Brandy,  
Lemon Juice, Honey Simple Syrup,  
Served Up Chilled Or As A Hot Toddy

**STONE WALL** 16.00  
Aperol, Lillet Blanc, Stella Artois Cidre,  
Fresh Orange, Amarena Cherry

**GINGER APPLE SPARKLER** 13.00  
Grey Goose Le Citron Vodka,  
Leopold Brothers' Apple Liqueur,  
Gosling's Ginger Beer, Fresh Green Apple Slices

**ORNAMENTAL TONIC** 14.00  
Leopold Brothers' Navy Strength Gin,  
Molasses, Tonic Water, Date

**POMEGRANATE MARGARITA** 16.00  
Don Julio Blanco Tequila, Cointreau Orange Liqueur,  
Pomegranate Juice, Cranberry Juice

**ELWAY'S BARREL-AGED MANHATTAN  
OR OLD FASHIONED** 17.00  
Woodford Reserve Bourbon  
Aged In House, In Charred Oak Barrels

Elway's Proudly Features  
**Grey Goose Le Citron**  
In Our Cosmopolitans And  
Lemon Drop Martinis

## C O L D B E E R

### O N T A P

<b>COORS LIGHT</b> Coors Brewing, Golden, CO	7
<b>STELLA ARTOIS</b> Brewery Stella Artois, Leuven, Belgium	8.5
<b>COLORADO KÖLSCH</b> Steamworks Brewing, Durango, CO	8.5
<b>EASY STREET WHEAT</b> Odell Brewing, Ft. Collins, CO	8.5
<b>TITAN IPA</b> Great Divide Brewing, Denver, CO	8.5
<b>DUE EAST N.E. STYLE IPA</b> Boulder Beer Brewery, Boulder, CO	8.5
<b>FAT TIRE</b> New Belgium Brewing, Ft. Collins, CO	8.5
<b>PRETZEL ASSASSIN</b> Denver Beer Co., Denver, CO	8.5
<b>MILK STOUT NITRO</b> Left Hand Brewing, Longmont, CO	8.5
<b>ROTATING FEATURE</b> Ask your server what's pouring today	8.5

### I N A B O T T L E

<b>MICHELOB ULTRA</b> Anheuser-Busch, St. Louis, MO	7
<b>BUD LIGHT</b> Anheuser-Busch, St. Louis, MO	7
<b>CORONA EXTRA</b> Grupo Modelo, Mexico City, Mexico	7
<b>COORS ORIGINAL</b> Coors Brewing, Golden, CO	7
<b>WEINHENSTEPHANER WEISSBIER</b> Bavarian State Brewery, Germany	8
<b>MYRCENARY DOUBLE IPA</b> Odell Brewing, Fort Collins, CO	8
<b>DAY BLAZER ALE</b> New Belgium Brewing, Ft. Collins, CO	8
<b>OFF DRY</b> Stem Ciders, Denver, CO	8
<b>ESTRELLA DAMM DAURA (GF)</b> Grupo Damm, Barcelona, Spain	8

## S E A S O N A L C O C K T A I L S

<b>GIMLET #7</b> Belvedere vodka, lime, pineapple, soda, cucumber, mint	13	<b>VACATION PHOTOGRAPHS</b> Flor de Cana rum, St. George raspberry liqueur, lime	13
<b>GIN &amp; BEAR IT</b> Tanqueray Ten, Chateau aloe liqueur, lemon, soda	15	<b>PAPER PLANE</b> Jim Beam bourbon, Aperol, Amaro Nonino, lemon	15
<b>CHILI MARGARITA</b> Serrano-infused Cazadores Blanco, Cointreau, lime, chili salt	16	<b>WHERE THE BUFFALO ROAM</b> Buffalo Trace bourbon, Campari, Carpano Antica	15

**ELWAY'S HANDCRAFTED MANHATTANS & OLD FASHIONEDS** 16.5  
Featuring Woodford Reserve Kentucky Straight Bourbon

## **W H I S K ( E ) Y**

### **BOURBON**

BASIL HAYDENS  
BOOKERS  
BRECKINRIDGE BOURBON (CO)  
BUFFALO TRACE  
BULLEIT BOURBON  
CROWN ROYAL  
EAGLE RARE  
GENTLEMAN JACK  
JACK DANIELS  
JAMESON  
JIM BEAM  
KNOB CREEK  
LAWS A.D. BOURBON (CO)  
LEOPOLD BROS. WHISKEY (CO)  
MAKERS MARK  
STRANAHANS  
TULLAMORE DEW  
WILD TURKEY 101  
WOODFORD RESERVE

### **R Y E**

BULLEIT RYE  
KNOB CREEK RYE  
LAWS A.D. RYE (CO)  
LEOPOLD BROS. MARYLAND RYE (CO)  
OLD FORESTER  
WHISTLE PIG

### **G I N**

BOMBAY DRY GIN  
BOMBAY SAPPHIRE  
GORDONS  
HENDRICKS  
LEOPOLD BROS. NAVY STRENGTH (CO)  
TANQUERAY

## **R U M**

BACARDI  
BACARDI LIMON  
CAPTAIN MORGAN  
CRUZAN  
MALIBU  
MYERS'S DARK

## **T E Q U I L A**

### **SILVER**

CAZADORES BLANCO  
DON JULIO BLANCO  
MAESTRO DOBEL  
PATRON SILVER

### **REPOSADO**

DON JULIO REPOSADO

### **ANEJO**

DON JULIO ANJEO  
DON JULIO 1942

### **MEZCAL**

DEL MAGUEY VIDA

## **V O D K A**

ABSOLUT  
BELVEDERE  
COLORADO VODKA COMPANY (GF)  
GREY GOOSE  
GREY GOOSE CITRON  
GREY GOOSE ORANGE  
KETEL ONE  
SMIRNOFF  
SNOW LEOPARD  
STOLICHNAYA  
STOLI RASPBERRY  
STOLI VANILLA  
TITOS HANDMADE

## BUBBLES

	6 OZ	9 OZ	BTL
NICOLAS FEUILLATTE <i>BRUT 187ML</i> CHAMPAGNE, FRANCE			22
LA MARCA <i>PROSECCO</i> TREVISO, ITALY	12	18	48
SEGURA VIUDAS <i>CAVA BRUT ROSÉ</i> PENEDES, SPAIN	12	18	48

## ROSÉ

TROIS COURONNES RHÔNE VALLEY, FRANCE	12	18	48
BANSHEE MENDOCINO COUNTY, CALIFORNIA	13	19.5	52

## WHITES

DR. LOOSEN 'L' <i>RIESLING</i> MOSEL, GERMANY	12	18	48
RAINSTORM <i>PINOT GRIS</i> WILLAMETTE VALLEY, OREGON (ON TAP)	12	18	
SCARPETTA <i>PINOT GRIGIO</i> FRIULI-VENEZIA GIULIA, ITALY	13	19.5	52
OYSTER BAY <i>SAUVIGNON BLANC</i> MARLBOROUGH, NEW ZEALAND	12	18	48
ST. SUPERY <i>SAUVIGNON BLANC</i> NAPA VALLEY, CALIFORNIA	13	19.5	52
HESS COLLECTION <i>CHARDONNAY</i> MONTEREY, CALIFORNIA (ON TAP)	12	18	
SONOMA CUTRER <i>CHARDONNAY</i> SONOMA VALLEY, CALIFORNIA	14	21	56
LOUIS LATOUR <i>POUILLY FUISSE</i> POUILLY FUISSE BURGUNDY, FRANCE	18	27	72
ELWAY'S RESERVE <i>CHARDONNAY</i> CARNEROS, CALIFORNIA	16	24	64

## REDS

THE PRISONER <i>RED BLEND</i> NAPA VALLEY, CALIFORNIA	25	37.5	100
CARBOY VIN '59 <i>RED BLEND</i> CALIFORNIA (ON TAP)	12	18	
VALL LLACH 'EMBRUIX' <i>RED BLEND</i> PRIORAT, SPAIN	18	27	72
BEN MARCO <i>MALBEC</i> MENDOZA, ARGENTINA	13	19.5	52
ELOUAN <i>PINOT NOIR</i> OREGON	12	18	48
SAINTSBURY <i>PINOT NOIR</i> CARNEROS, CALIFORNIA (ON TAP)	15	22	
SKYFALL <i>MERLOT</i> COLUMBIA VALLEY, WASHINGTON	12	18	48
E. GUIGAL <i>CÔTES DU RHÔNE</i> RHÔNE VALLEY, FRANCE	13	19.5	52
URBINA RIOJA, SPAIN	13	19.5	52
CHATEAU SOUVERAIN <i>CABERNET SAUVIGNON</i> NORTH COAST, CALIFORNIA	13	19.5	52
CONCHA Y TORO <i>CABERNET SAUVIGNON</i> MAIPO VALLEY, CHILE	16	24	64
BV <i>CABERNET SAUVIGNON</i> NAPA VALLEY, CALIFORNIA	18	27	72
EMBLEM <i>CABERNET SAUVIGNON</i> NAPA VALLEY, CALIFORNIA	21	31.5	84
ELWAY'S RESERVE <i>CABERNET SAUVIGNON</i> NAPA VALLEY, CALIFORNIA	26	39	104

## HALF BOTTLES

### BUBBLES

PERRIER JOUET <i>BRUT</i> CHAMPAGNE, FRANCE	47
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### WHITES

HONIG <i>SAUVIGNON BLANC</i> NAPA VALLEY, CALIFORNIA	27
SANTA MARGHERITA <i>PINOT GRIGIO</i> ALTO ADIGE, ITALY	30
PASCAL JOLIVET <i>SANCERRE</i> LOIRE VALLEY, FRANCE	45
PATZ & HALL <i>CHARDONNAY</i> RUSSIAN RIVER VALLEY, CALIFORNIA	54

### REDS

DUCKHORN VINEYARDS <i>MERLOT</i> NAPA VALLEY, CALIFORNIA	61
DOMAINE SERENE <i>PINOT NOIR</i> WILLAMETTE VALLEY, OREGON	74
DOMAINE FAIVELEY <i>MERCUREY PINOT NOIR</i> BURGUNDY, FRANCE	52
KLINKER BRICK <i>OLD VINE ZINFANDEL</i> LODI, CALIFORNIA	33
GAJA PIEVE SANTA RESTITUTA <i>SANGIOVESE</i> BRUNELLO DI MONTALCINO, ITALY	96
DAMILANO 'LE CINQUEVIGNE' <i>BAROLO</i> , ITALY	45
FRANK FAMILY VINEYARDS <i>CABERNET SAUVIGNON</i> NAPA VALLEY, CALIFORNIA	57
PLUMPJACK <i>CABERNET SAUVIGNON</i> NAPA VALLEY, CALIFORNIA	150

## FULL BOTTLES

TATtinger <i>BRUT</i> CHAMPAGNE, FRANCE	99
DECOY <i>RED BLEND</i> SONOMA COUNTY, CALIFORNIA	59
ZACA MESA 'Z CUVÉE' <i>RHÔNE BLEND</i> SANTA YNEZ VALLEY, CALIFORNIA	50
ORIN SWIFT '8 YEARS IN THE DESERT' <i>RED BLEND</i> NAPA VALLEY, CALIFORNIA	100
GOLDEN EYE <i>PINOT NOIR</i> ANDERSON VALLEY, CALIFORNIA	127
ORIN SWIFT 'PAPILLON' <i>BORDEAUX BLEND</i> NAPA VALLEY, CALIFORNIA	158
CAKEBREAD <i>CABERNET SAUVIGNON</i> NAPA VALLEY, CALIFORNIA	174

## SOMMELIER SELECTION

DOMAINE ST. DAMIEN 'LA LOUISIANE' <i>RHÔNE BLEND</i> GIGONDAS, FRANCE	70
BARBOURSVILLE <i>CABERNET FRANC</i> VIRGINIA	58
M. CHAPOUTIER <i>PETITE RUCHE MARSANNE</i> CROZES-HERMITAGE, FRANCE	48
ROYAL TOKAJI 'THE ODDITY' <i>FURMINT</i> TOKAJ, HUNGARY	38
ALLEGRIANI 'PALAZZO DELLA TORRE' <i>VENETO</i> , ITALY	38

## NIGHT CAPS

### PORT

GRAHAM'S 10 -YEAR TAWNY	10
GRAHAM'S 20 -YEAR	12

### BRANDY & COGNAC

REMY MARTIN XO	31
COURVOISIER VSOP	17.5
HENNESSY VS	16.5

### SINGLE MALT SCOTCHES

#### HIGHLAND/SPEYSIDE

GLENFIDDICH 12YR
GLENFIDDICH 15YR
GLENLIVET 12YR
GLENLIVET 18YR
MACALLAN 12YR
MACALLAN 18YR

#### ISLAND MALT

TALISKER 10YR

#### HIGHLAND

GLENMORANGIE 10YR
OBAN 14YR
DALMORE 15YR

#### ISLAY

LAPHROAIG 10YR
CAOL ILA 12YR
LAGAVULIN 16YR

### BLENDED

JOHNNIE WALKER BLACK LABEL
JOHNNIE WALKER BLUE LABEL
BALVENIE DOUBLEWOOD 12YR
AUCHENTOSHEN 12YR

## AFTER DINNER COCKTAILS

<b>CHOCOLATE MARTINI</b>	18.5
Stoli Vanilla Vodka, Godiva Chocolate Liqueur, Splash Of Bailey's Irish Cream	
<b>ESPRESSO MARTINI</b>	18.5
Stoli Vanilla Vodka, Dark Cocoa Liqueur, Bel Canto Italian Espresso	
<b>TOASTED ALMOND</b>	10.5
Disaronno Amaretto, Frangelico, Coffee, Whipped Cream	

## DESSERTS

<b>CLASSIC DING DONG</b>	7.5
Devil's Food Cake, Vanilla Cream, Dark Chocolate Ganache	
<b>SERIOUSLY CHOCOLATE CAKE</b>	9.5
Layered Chocolate Cake, Chocolate Chip Ganache, Caramel Sauce, Powdered Sugar	
<b>KEY LIME PIE</b>	10
Whipped Cream, Blueberry Sauce	
<b>SIGNATURE CHEESECAKE</b>	8.5
Strawberry Or Turtle Drizzle Topping	
<b>SEASONAL ICE CREAM &amp; SORBET</b>	6
Ask Your Server About Today's Selections	
<b>FRESH SEASONAL FRUIT</b>	4.75
<b>ADD A GLASS OF COLD MILK OR A SCOOP OF VANILLA ICE CREAM TO ANY DESSERT</b>	3.5