



linger

LITMAS



COCKTAILS

N/A **Spiced Claus-Mo** 16
vodka, bergamot liqueur,
spiced cranberry & lemon

N/A **New Saigon** 16
gin, lime, basil, jalapeño & cucumber

N/A  **Santa's Secret Sauce** 17
mezcal, tuaca, ancho reyes chili
& house hot chocolate

N/A  **Mulled Merry Magic** 17
bourbon, allspice dram, madeira,
house cider

Baharat Old Fashioned 16
bourbon, baharat spice & orange bitters

Frozen Irish Coffee 16
irish whiskey, house cold brew,
sweetened condensed milk, meringue

The Big Slay-bowski 16

vodka, coffee liqueur, heavy cream, drambuie whip

 = SERVED HOT / **N/A** = NON-ALCOHOLIC AVAILABLE \$9

WINES

Prosecco 13/50
White 13/48

Red 13/48

BEERS

Ratio (Dark Lager) 9
Darklands, 5.7% ABV, Denver, CO

Great Divide (Japanese Lager) 9
Samurai, 5% ABV, Denver, CO

Stem Cider (Rotating) 10
6.7% ABV, Lafayette, CO

Upslope West Coast IPA 10
6.5% ABV, Boulder, CO

Lucky Buddha (Chinese Lager) 10
4.8% ABV, China

Denver Beer Co (Honey Wheat) 9
Backyard Buzz, 5% ABV, Denver, CO

SNACKS

V Mongolian BBQ Duck Bao Buns (2) 15

koji pickled cucumber & scallion

V Char Siu Pork Belly Bao Buns (2) 15

apple, shiso & tangerine yuzu vinaigrette

V Korean Fried Chicken Bao Buns (2) 15

kimchee, pickled fresno & korean chili aioli

V / GF Hot Honey Sweet Fries 9.5

waffle cut, mile high seasoning & chipotle ketchup

GF Devils on Horseback 17

smoked bacon, medjool dates, goat cheese & pomegranate gastrique

GF Crispy Cheese Curds 15

beer batter, shishitos & cherry mostarda

GF Smashed Wagyu Sliders* 23

bacon-onion jam, american cheese, pickle, special sauce & sweet fries

GF Tacos de Canasta 14

pork carnitas, jalapeño-onion escabeche, radish & habanero salsa

GF Charcuterie Board 25

chef-curated meat & cheese, accoutrement, za'atar pita

V = VEGAN / GF = GLUTEN-FREE

available by request