

CHARTER

STEAK — HOUSE

A COLORADO KITCHEN

BEER

DRAFT BEER

| | |
|---------------------------|---|
| Avery Ellie's Brown | 8 |
| Melvin Pilsner | 8 |
| VBC Gore Creek IPA | 8 |
| Avery White Rascal Wheat | 8 |
| Laughing Lab Scottish Ale | 8 |

CANS & BOTTLES

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| Coors Light | 8 |
| Blue Moon | 8 |
| Modelo | 8 |
| Mountain Time Premium Lager | 8 |
| Athletic N/A | 8 |
| High Noon Seltzer | 8 |

WINE

RED BY THE GLASS

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|----------------------------|----|
| Catena Malbec | 15 |
| Rodney Strong Cabernet | 16 |
| La Crema Estate Pinot Noir | 20 |
| Saldo Zinfandel | 18 |

WHITE BY THE GLASS

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|---------------------------------|----|
| Louis Jadot Pouilly-Fuisse | 18 |
| Pascal Jolivet Sauv Blanc | 15 |
| Roeno 'Terra Alta' Pinot Grigio | 14 |
| Patz & Hall Chardonnay | 20 |
| Whispering Angel Rose | 18 |

SPARKLING BY THE GLASS

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|------------------------------------|----|
| Prince de Lise Blanc de Blanc Brut | 15 |
| Nicolas Feuillatte Brut Reserve | 20 |

CRAFT COCKTAILS

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| Mission: Manhattan | 17 |
| Blade and Bow bourbon, mission fig liqueur, carpano, black walnut, cherry | |
| Katana | 14 |
| Charbay Green Tea Vodka, green tea honey syrup, raspberry, lemon, melon bitters | |
| Rum Runaway | 16 |
| aged rum, passion fruit, pineapple, orange, ginger beer | |
| Agua Rancho | 14 |
| blanco tequila, green chile liqueur, grapefruit bitters, lime juice, sparkling water | |
| El Diablo | 18 |
| jalapeno hibiscus agave nectar, reposado, lime | |
| Slidecar | 16 |
| Calvados, apple honey shrub, lemon | |
| Espresso Martini | 18 |
| house made espresso vodka, Frangelico, Bailey's, Xocolatl bitters | |

MOCKTAILS

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| Santos | 18 |
| jalapeno hibiscus agave nectar, Ritual zero proof tequila, lime | |
| Cantalooop | 12 |
| sencha green tea honey syrup, raspberry, lemon and ginger beer, plum bitters | |
| First Chair | 16 |
| Ritual zero proof gin, three spirit livener, lemon | |

OUR PARTNERS

The Charter Steakhouse is committed to providing exceptional cuisine and service while being responsible stewards of the environment. We recognize that we have a responsibility to protect the natural beauty and resources of the mountain environment that we celebrate. To this end, we carefully select partners who share our commitment to sustainability. Our featured partner, **Fitch Ranch Artisan Meat Co** recognizes the key to providing the best-tasting beef lies in the quality of their cattle. *"We spare no effort in raising premium Black Angus cattle while being good stewards of the environment."*

