

# CHARTER

## STEAK — HOUSE

A COLORADO KITCHEN

### BEER

#### DRAFT BEER

Avery Ellie's Brown	8
Denver Brewing Pilsner	8
VBC Gore Creek IPA	8
Avery White Rascal Wheat	8
Laughing Lab Scottish Ale	8

#### CANS & BOTTLES

Coors Light	8
Blue Moon	8
Modelo	8
Mountain Time Premium Lager	8
Athletic N/A	8
Daura Damm <sup>®</sup>	8
High Noon Seltzer	8

### WINE

#### RED BY THE GLASS

Van Duzer Pinot Noir	18
Trig Point 'Diamond Dust Vineyard' Cabernet 2021	18
Saldo Zinfandel	16
Sainte Cosme Côtes du Rhône	14
Ramirez Piscina Rioja	13

#### WHITE BY THE GLASS

Marques de Riscal Verdejo	12
Pascal Jolivet Sauvignon Blanc	15
Roeno 'Terra Alta' Pinot Grigio	15
Patz & Hall Chardonnay 2019	18
Whispering Angel Rose	18

#### SPARKLING BY THE GLASS

Marques De Gelida Cava Gran Reserva Brut 2016	15
NV Corte Alla Flora Brut Rose	16
NV Nicolas Feuillatte Brut Reserve	18

### CRAFT COCKTAILS

<b>Bow &amp; Arrow</b> blade & bow bourbon, aperol, nonino amaro, yuzu	18
<b>Melon Spritz</b> aperol, watermelon, prosecco, lemon	16
<b>Agua Rancho</b> blanco tequila, green chile liqueur, grapefruit bitters, lime juice, sparkling water	14
<b>El Diablo</b> real de valle tequila, jalapeno hibiscus agave nectar, lime	18
<b>Biguava</b> flor de desierto sotol, guava, lime, bitters	18
<b>Espresso Martini</b> house made espresso vodka, frangelico, bailey's, xocolatl bitters	18

### MOCKTAILS

<b>Santos</b> jalapeno hibiscus agave nectar, ritual zero proof tequila, lime	18
<b>Cantaloup</b> sencha green tea honey syrup, cantaloupe, lemon and ginger beer, plum bitters	12
<b>First Chair</b> ritual zero proof gin, three spirit livener, lemon	16

### 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."*

