

HAPPY HOUR

AT

PANZANO

7 DAYS A WEEK IN THE LOUNGE

2:30PM - 6PM

DRINK SPECIALS

\$3.00 LOCAL DRAFT BEER

Left Hand Milk Stout Nitro – Longmont, Colorado

Great Divide Denver Pale Ale – Denver, Colorado

Avery White Rascal Belgian-Style White Ale – Boulder, Colorado

Odell's Isolation Ale – Fort Collins, Colorado

Oskar Blues Mama's Little Yella Pils – Lyons, Colorado

\$4 WINES BY THE GLASS

Prosecco, Zonin, Veneto

Pinot Grigio, Ca' Del Sarto, Friuli

Chardonnay, Callaway, California

Chianti, Banfi, Toscana

Zinfandel, Rosenblum, California

\$5 SPECIALTY COCKTAILS

*A 20% gratuity will be added to parties of 6 or more
Please advise your server of any allergies prior to ordering*

PANZANO SPECIALTY COCKTAILS

PAMA PASSION

ABSOLUT Ruby Red Grapefruit, Pama pomegranate liqueur and sour mix, served up with a squeeze of lime

LANCER

Hangar One Buddha's Hand Citron Vodka, muddled with fresh basil and lemonade topped with soda

R AND R

Square One Vodka and Raspberry liquor muddled with raspberries and rosemary, served on the rocks with a splash of soda

A PERFECT PEAR

Grey Goose La Poire, St Germain Elderflower Liqueur, house-made pear simple syrup and a squeeze of lemon

ITALIAN RICKEY

Bombay Sapphire Gin, fresh squeezed lime juice and simple syrup finished with prosecco

PLYMOUTH ROCKS

Plymouth Gin shaken with a lemon twist

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F..... 75

Hennessey VS, squeeze of lemon and prosecco, served in a flute

MOJINGER

*Appleton VIX rum, Domaine de Canton Ginger liqueur,
muddled lime and lemon with simple syrup and club soda*

SICILY

*Maker's Mark Bourbon, Inga Amaro Siciliano, Graham's 10 year
Tawny Port shaken and served up*

MY MANHATTAN

*Woodford Reserve Bourbon with a touch of sweet and dry vermouth
served in a chilled glass with a lemon twist*

CANTARITO

*Milagro Silver Tequila, fresh squeezed grapefruit, lime
and lemon juice with a salted rim*

BAMBINO BELLINI

(Nonalcoholic)

Organic peach puree, Martinelli's sparkling cider

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\$4.00 PLATES

CALAMARI FRITTI *Crispy calamari, with a spicy chili aioli*

PANCETTA AVVOLTA RADICCHIO *Radicchio stuffed with smoked mozzarella, wrapped with house-cured pancetta and grilled*

CREPPELLE AI FUNGHI *Hazel Dell mushroom stuffed crepe, fonduta sauce, and white truffle oil*

CAVOLINI DI BRUXELLES *Fried Brussels sprouts topped with apple cider reduction, pistachios, rosemary salt and sliced green apple*

FUNGHI PIZZA *Seasonal Colorado mushrooms, thyme, garlic, olive oil, provolone, white truffle oil*

\$5.00 PLATES

FETTUCCHINI DI CASTAGNO *Chestnut and cocoa fettuccini with mushrooms, leeks, dried blueberries, goat cheese, walnuts and tarragon*

PATATE DOLCI FRITTE *Fried sweet potatoes with “young” pecorino finished with Rocky Mountain Wild Flower Honey and tarragon salsa*

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\$5.00 PLATES CONTINUED

CASONCELLI *Traditional Lombardian pasta stuffed with eggplant and goat cheese, over smoked mozzarella and tomato fonduta with an herby frico*

SALSICCIA PIZZA *Italian sausage, Il Mondo Vecchio pepperoni, provolone, pomodoro*

PAPPARDELLE ALLA BOLOGNESE *Fresh pasta with the classic Northern Italian sauce, topped with Grana Padano*

\$6.00 PLATES

ANATRA MOUSSE *Duck liver mousse served with a cranberry orange compote and thyme-Parmesan zeppole*

PIADINA CON CRESCENZA *Flatbread, Crescenza cheese, prosciutto, white truffle oil, and balsamic reduction*

CAPELANTE *Pan seared sea scallop with a sundried tomato and spicy salumi risotto, over a caper beurre blanc*

COSTOLE BREVE *Braised beef short ribs with sweet potato puree, mushroom demi and a truffled vanilla bean foam*

CONIGLIO PIZZA *Rabbit confit, rosemary, olive oil, garlic, chili flake, gorgonzola, watercress and walnuts*

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BAR MENU

(Served all day)

ZUPPA DI GIORNO Seasonal soup of the day 7

JEWEL LATTUGA Jewel lettuce with gorgonzola, dried pomegranate seeds and pine nuts, olive oil and hibiscus vinegar reduction 8.5

CAESAR GRIGLIA Grilled romaine, anchovies, garlic, Parmesan 9.5 with chicken 16.5

CAESAR Romaine, anchovies, garlic, Parmesan, crispy capers 9.5 with chicken 16.5

CALAMARI FRITTI Crispy calamari, spicy chili aioli 9

PATATE DOLCI FRITTE Fried sweet potatoes with "young" pecorino, finished with Colorado wild flower honey and tarragon salsa 8

CAVOLINI DI BRUXELLES Fried Brussels sprouts tossed with apple cider reduction, pistachios, rosemary salt and sliced green apple 10

FATTORIA PIATTO Prosciutto d' Parma, duck mousse, bresaola, Pecorino Gran Cru, Grana Padano, local goat cheese, sliced pear, marinated Italian olives, cranberry orange compote, roasted garlic and grilled crostini 18

CONIGLIO PIZZA Rabbit confit, rosemary, olive oil, garlic, chili flake, gorgonzola, watercress and walnuts 14

SALSICCIA PIZZA Italian sausage, Il Mondo Vecchio pepperoni, provolone, pomodoro 14

FUNGHI PIZZA Colorado mushrooms, thyme, garlic, olive oil, provolone, white truffle oil 14

PIADINA CON CRESCENZA Flatbread, Crescenza cheese, prosciutto, white truffle oil, and balsamic vinegar reduction 14

PANINO DI MELANZANE Grilled eggplant, roasted tomatoes, lavender vinegar reduction, goat cheese, pine nuts and fries 14

PANINO CON TACCHINO Roasted turkey, provolone, sliced tomato, roasted red pepper aioli, focaccia bread, with fries 14

HAMBURGER ALLA PANZANO Bear Mountain Ranch ground beef on a potato bun with gorgonzola, provolone or fontina cheese, served with fries 14

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VODKA

Absolut	7.00
Absolut Apeach	7.00
Absolut Berri Acai	7.00
Absolut Citron	7.00
Absolut Mandrin	7.00
Absolut Peppar	7.00
Absolut Ruby Red	7.00
Absolut Vanilia	7.00
Belvedere	9.00
Belvedere Citrus	9.50
Belvedere Pink Grapefruit	9.00
Chopin	9.00
Ciroc	9.00
Grey Goose	9.00
Grey Goose Le Citron	9.00
Grey Goose L'Orange	9.00
Grey Goose La Poire	9.00
Hangar One	9.50
Hangar One Buddha's Hand	9.50
Ketel One	7.50
Ketel One Citroen	7.50
Prairie Organic Vodka	6.50
Smirnoff	6.50
Stolichnaya	7.00
Stolichnaya Ohranj	7.00
Van Gogh Double Espresso	9.00

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Boodles	8.00
Beefeater	6.50
Leopold Brothers (Colorado)	7.00
Tanqueray	7.00
Tanqueray Ten	9.00
Bombay	7.00
Bombay Sapphire	9.00
Hendrick's	10.00
Plymouth	9.00

WHISKEY & BOURBON

Basil Hayden's	12.00
Blanton's	12.00
Booker's	15.50
Baker's	13.50
Bulleit Bourbon	7.50
Bushmills	6.50
Canadian Club	6.50
Crown Royal	7.00
Gentleman Jack	7.50
Jack Daniel's	6.50
Jameson's	6.50
Knob Creek	10.00
Maker's Mark	9.00
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Russell's Reserve	8.00
Seagram's 7	7.00
Seagram's VO	7.00
Stranahans	12.00
Wild Turkey 81	6.50
Woodford Reserve	8.50

RUM

10 Cane	7.50
Bacardi 8 yr Gold	6.50
Bacardi Silver	6.50
Bacardi 151	6.50
Flor de Cana 7yr Reserve	7.50
Captain Morgan	6.50
Goslings Black Seal	6.50
Goslings Gold Rum	6.50
Goslings Reserve	12.00
Malibu	6.50
Mt. Gay	6.50
Myers Dark	7.00
Westerhall Plantation Rum	7.00

TEQUILA

1800 Silver	7.00
Cazadores	7.50
El Jimador Silver	6.50
Jose Cuervo Gold	6.00
Milagro Silver	8.00
Partida Blanco	7.50
Patròn Silver	9.00
Herradura Silver	8.00
Herradura Reposado	10.00
Herradura Anjeo	12.00

BLENDED SCOTCH

Chivas Regal 12yr	8.50
Chivas Regal 18yr	14.00
Dewar's	6.50
Famous Grouse	6.50
J&B	6.50
Johnnie Walker Red	6.50
Johnnie Walker Black	8.50

COGNAC & ARMAGNAC

Courvoisier VS	9.00
Courvoisier VSOP	11.00
Hennessey VS	6.50
Martell VS	7.00
Martell Cordon Bleu	11.00
Remy Martin VS	8.00
Remy Martin VSOP	12.00
Remy Martin XO	20.00
Kelt VSOP	14.00
Kelt XO	25.00

SINGLE MALT SCOTCHES

Speyside

BenRiach 15yr Pedro Ximinez	
Sherry Finish	20.00

Highlands

Balvenie 12yr Doublewood	14.00
Balvenie 15yr	18.50
Glenfiddich 12yr	9.00
Glenfiddich 15yr	11.50
Glenfiddich 18yr	19.00
Glenkinchie 12yr	12.00
Glenlivet 12Yr	9.00
Glenlivet 18yr	20.00
Glenlivet "Nádurra" 1991	15.00
Glenmorangie 10yr	10.00
Glenmorangie "Lasanta"	
Sherry Cask	16.00
Glenmorangie "Nectar D'or"	
Sauternes Cask	16.00
Glenmorangie "Quinta Ruban"	
Port Cask	16.00
Glenmorangie 18yr	20.00
Macallan 12yr	14.50
Macallan 15 yr "Fine Oak"	19.00
Macallan 18yr	25.00
Macallan 25yr	50.00

Islay

Bowmore 12yr	12.00
Bruchladdich 15yr	25.00
Lagavulin 16yr	20.00
Laphroaig 10yr	12.00

Isle of Skye

Talisker 10yr	16.50
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LIQUEUR

Amaretto Disaronno	9.00
Aperol	7.00
B & B	8.00
Baileys	8.00
Campari	7.50
Canton Ginger Liqueur	7.00
Chambord	8.00
Cointreau	7.00
Drambuie	9.00
Fernet Branca	7.50
Frangelico	8.00
Grand Marnier	9.00
Godiva Chocolate	8.00
Inga Amaro	7.00
Lillet Rouge & Blanc	6.50
Kahlua	6.50
Pallini Limoncello	7.50
Pallini Peachcello	7.50
Pallini Raspicello	7.50
Pernod	7.50
Pama Pomegranate	7.50
Sambuca Romana Black & White	7.00
Southern Comfort	6.50
St. Germain	7.00
Tia Maria	8.00
Tuaca	7.00

GRAPPA

Alexander Grappa	7.00
Gianduia (Chocolate Grappa)	7.00
Inga (Dolcetto, Muscato, Barolo, Pinot Noir, Gavi, Prosecco)	9.00
Marolo, Chamomile	14.00
Jacopo Poli, Miele (Honey)	8.00
Jacopo Poli, Arzente (10 yr aged Trebbiani di Soave)	14.00

SHERRY & PORT

Dry Sack Sherry	6.50
Taylor Fladgate LBV 2003	7.00
Pocas LBV 2000	7.00
Graham's 10yr	10.00
Graham's 20yr	15.00
Graham's 30yr	25.00
Graham's 40 yr	40.00

BEER ON TAP

Left Hand Milk Stout "Nitro"	
Longmont	5.75
Great Divide Denver Pale Ale	
Denver	5.25
Avery White Rascal Belgian-Style	
White Ale Boulder	5.25
Odell's Isolation Ale	
Fort Collins	5.75
Oskar Blues Mama's	
Little Yellow Pils Lyons	5.25

BOTTLED BEER

Budweiser	4.50
Budweiser Light	4.50
Coors Light	4.50
Corona	4.50
Peroni	4.50
Heineken	5.00
Amstel Light	5.00
Fat Tire	5.00
Moretti La Rossa	5.00
Guinness Pub Can	6.00
St. Pauli Girl N.A.	4.50

GLUTEN FREE BEER

Bard's Tale Beer "Dragons Gold"	5.00
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PANZANO

CHI MANGIA BENE, VIVE BENE!

THOSE THAT EAT WELL, LIVE WELL!

CHEF ELISE AND THE PANZANO STAFF WANT YOU TO KNOW THAT WE ARE COMMITTED TO USING ORGANIC, LOCAL AND NATURALLY RAISED FOOD PRODUCTS WHEREVER POSSIBLE WHILE MAINTAINING THE QUALITY AND FLAVORS THAT YOU HAVE COME TO EXPECT AT PANZANO. ADDITIONALLY, SUSTAINABLE PRACTICES ARE EMPLOYED WHEREVER POSSIBLE WHILE MAINTAINING VALUE AND EFFICIENCY IN THE RESTAURANT.

Nearly 100 percent of our food is organic, including steaks, pork, lamb, flours, grains, produce, salad greens, chocolate and more

- ☉ *Our coffee and espresso is certified fair-trade & sustainable from the Rainforest Alliance*
- ☉ *Both our hot and iced teas are organic*
- ☉ *Our chicken is from the first organic chicken ranch in the country, Petaluma Farms*
- ☉ *We have been composting for over two years with the goal of having zero waste, everything is either recycled or composted*
- ☉ *Our mushrooms are naturally grown, organic and local from Hazel Dell farms*
- ☉ *Most of our beef is raised exclusively for Elise and PANZANO at Bear Mountain Ranch in Genesee, Colorado. The certified Angus steer are naturally raised on open pasture, Temple Grandin, a highly accomplished Associate Professor of Animal Science at CSU designed the animal facilities. We use the entire Angus steer from tip to tail, including the offal*
- ☉ *Our Lamb is naturally raised in southeastern Colorado at Triple M Bar Ranch. We use the entire lamb from tip to tail, including the offal.*
- ☉ *Our Pork is from Tender Belly using naturally raised Berkshire hogs from Iowa.*
- ☉ *We serve only seafood that has been approved by SeafoodWatch.com*
- ☉ *Where possible, we have placed our lights on a timer or motion sensitive light switches*
- ☉ *We recycle paper, glass, cardboard, plastics and aluminum*
- ☉ *Our cleaning products are biodegradable and some are made from microorganisms*
- ☉ *The fryer oil is recycled as bio-diesel*
- ☉ *We carry many organic and locally made wines, beers, and liquors*
- ☉ *The to-go containers are made from sugarcane and much of the other packing is biodegradable and compostable. Our supplier uses delivery trucks that run on biodiesel or natural gas*
- ☉ *We are proud to serve Natura purified water, resulting in a dramatic decrease in our carbon footprint with regards to our bottled water sales*
- ☉ *The cocktail picks used in the bar are made from bamboo*
- ☉ *Our menus are printed with recycled ink cartridges on post-consumer paper*