

Happy Hour

at

Panzano

7 Days a week in the Lounge
2:30pm-6pm

Drink Specials

\$3.00 Draft Beer

Left Hand Milk Stout – Longmont, Colorado

Great Divide Denver Pale Ale – Denver, Colorado

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

Odell's Levity Amber Ale – Fort Collins, Colorado

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

\$4 Wines by the Glass

Pinot Grigio Lumina Friuli

Chardonnay Fleur du Cap South Africa

Chianti Gabbiano Toscana

Merlot Chateau St Jean CA

\$5 Specialty Cocktails

PANZANO SPECIALTY COCKTAILS

Pama Passion

ABSOLUT Ruby Red Grapefruit, Pama pomegranate
liqueur and sour mix, served up with a
pomegranate rimmer

Panztini

Grey Goose L'Orange, Cointreau and a splash of both
cranberry juice and sour mix muddled with limes,
lemons and oranges shaken and served up

Modern Mule

Belvedere IX Vodka, Gosling's Ginger Beer and
a lime squeeze

R and R

Ketel One Vodka and Pallini Raspicello 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
garnished with edible flowers

Italian Rickey

Tanqueray 10 Gin, lime juice and simple syrup finished with prosecco

Plymouth Rocks

Plymouth Gin shaken with a lemon twist

“Simple” Margarita

Partida Tequila, organic agave nectar and squeezed lime

Sicily

Maker’s Mark Bourbon, Amaro Siciliano, Taylor Fladgate 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

Orange Mojito

Ten Cane Rum, muddled mint, limes and oranges, finished with simple syrup and club soda

MoJinger

Flor de Cana 7 Year rum, Domaine de Canton Ginger liqueur muddled lime and lemon finished with simple syrup and club soda

Happy Hour

Piccoli Piatti

2:30pm-6pm daily, in the lounge

\$3.00 plates

Calamari Fritti

Crispy calamari, with a spicy Italian chili aioli

Crespelle ai Funghi

Hazel Dell mushroom stuffed crepes, fonduta sauce,
white truffle oil

Rosemarino Noci

Roasted mixed nuts tossed with honey, salt and rosemary

Funghi Pizza

Seasonal Colorado mushrooms, thyme, garlic, olive oil, provolone and
white truffle oil

Salsiccia Pizza

Italian sausage, pepperoni, provolone, pomodoro

Margherita Pizza

Sun-dried tomatoes, oregano, fresh mozzarella, marinated olives
with olive oil and garlic

\$4.00 plates

Pappardelle alla Bolognese

Fresh pasta with the classic Northern Italian sauce, topped with shaved Grana Padano

Melanzane Fritte

Lightly breaded eggplant, pomodoro sauce, basil, Jumping Good Goat Dairy goat cheese, aged balsamic vinegar

Bear Mountain Ranch Sliders

Locally raised beef with gorgonzola, pancetta and agro dolce sauce

Pollo Val D'osta

Lightly breaded chicken layered with prosciutto and fontina cheese over mashed potatoes and grilled asparagus

"Sliders" d'Agnello

Lamb sliders, served on our house-made potato buns served with mint pesto and goat cheese

Anatra Mousse con Zeppole

Duck liver mousse served with rosemary, parmesan doughnuts and a cranberry maple compote

Pancetta con Gamberi

Grilled shrimp stuffed with Medjool dates wrapped with pancetta finished with gorgonzola cheese, pine nuts and rosemary honey

Herbed Tagliatelle

Italian herbed pasta tossed with grilled corn, haricot vert, toasted almonds and dried blueberries served over a sweet corn emulsion finished with micro basil

BAR MENU

(Served All Day)

Calamari Fritti Crispy calamari, spicy Italian chili aioli 9

Beef Polpetta Sliders Three grilled Bear Mountain Ranch beef polpetta, gorgonzola, pancetta and agro dolce sauce with French fries 14

Fattoria Piatto Prosciutto, duck pate, bresaola, pecorino grand cru, buffalo burrata, Jumping Good Goat Dairy goat cheese, maple cranberry compote, fresh pear, marinated Italian olives, roasted garlic and house-baked garlic crostini 18

Burrata e Salumi Buffalo burrata, Il Mondo Vecchio salumi, Mediterranean pesto and bread sticks 10

Funghi Pizza Seasonal Colorado mushrooms, thyme, garlic, olive oil, provolone, truffle oil 14

Salsiccia Pizza Italian sausage, Il Mondo Vecchio pepperoni, provolone, pomodoro 14

Margherita Pizza Sun-dried tomatoes, oregano, fresh mozzarella, marinated olives with olive oil and garlic 14

Piadina con Crescenza Grilled flat bread, crescenza cheese, prosciutto, white truffle oil, and balsamic vinegar reduction 14

Panino con Tacchino Roasted turkey, provolone, sliced tomato, roasted red pepper aioli, focaccia bread with french fries 14

Caprese Panino Fresh mozzarella, sun-dried tomatoes, Italian olives, and arugula baked on a focaccia bun served with a rocket salad 14

Hamburger alla Panzano Bear Mountain Ranch ground beef on a house-made potato bun with gorgonzola, provolone or fontina cheese served with french fries 14

Chicken Caesar Salad Panzano's award winning Caesar salad served with grilled organic chicken breast 14.50

VODKA

360° “Eco-Friendly”	6.50	
Absolut	6.50	
Absolut Apeach	6.50	
Absolut Citron	6.50	
Absolut Mandrin	6.50	
Absolut Peppar	6.50	
Absolut Ruby Red	6.50	
Absolut Vanilia	6.50	
Belvedere	8.00	
Belvedere IX	8.00	
Belvedere Orange	8.00	
Chopin	9.25	
Ciroc	7.50	
Crop Organic Tomato	6.50	
Ed Phillips and Sons Prairie Organic Vodka		6.50
Effen Black Cherry	8.00	
Grey Goose	7.50	
Grey Goose Le Citron	7.50	
Grey Goose L’Orange	7.50	
Grey Goose La Poire	7.50	
Ketel One	7.00	
Pearl Plum	6.50	
Silver Tree (Colorado)	6.50	
Smirnoff	6.00	
Stolichnaya	6.50	
Stolichnaya Ohranj	6.50	
Trump	7.50	
UV Grape	6.50	
Van Gogh	7.50	
Van Gogh Double Espresso		7.50

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Boodles	6.50	
Beefeater	6.50	
Leopold Brothers (Colorado)		6.50
Tanqueray	6.50	
Tanqueray Ten	8.00	
Bombay	6.50	
Bombay Sapphire	7.50	
Hendrick’s	8.50	

WHISKEY & BOURBON

Basil Hayden's	12.00
Blanton's	12.00
Booker's	15.50
Baker's	3.50
Bulleit Bourbon	7.50
Bushmills	6.50
Canadian Club	6.50
Crown Royal	6.50
Forty Creek	7.50
Gentleman Jack	6.50
Jack Daniel's	6.50
Jameson's	6.50
Knob Creek	7.50
Maker's Mark	7.50
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Seagram's 7	6.50
Seagram's VO	6.50
Southern Comfort	6.50
Stranahan's Colorado Whiskey	12.00
Woodford Reserve	7.50

RUM

10 Cane	7.50
Bacardi Silver	6.00
Bacardi 151	6.50
Bacardi Limon	6.50
Bacardi Orange	6.50
Flor de Cana	6.00
Flor de Cana year Grand Reserve	7.50
Captain Morgan	6.50
Goslings Black Seal	6.50
Goslings Gold Rum	6.50
Goslings Family Reserve	12.00
Malibu	6.50
Mt. Gay	6.50
Myers Dark	6.50
Westerhall	6.50

TEQUILA

Cabo Wabo Anejo	10.00
Cabo Wabo Blanco	8.00
Cabo Wabo Reposado	10.00
Don Julio Blanco	7.50
El Jimador Silver	6.00
Jose Cuervo Gold	6.00
Jose Cuevo Especial	8.00
Jose Cuervo Traditional	7.50
Partida Blanco	7.50
Sauza Hornitos Reposado	10.00
Sauza Hornitos Plata	8.00
Sauza Commemorativo Anejo	7.50
Sauza Tres Generaciones Plata	10.00
Sauza Tres Generaciones Anejo	12.00

BLENDED SCOTCH

Chivas Regal 12yr	8.50
Chivas Regal 18yr	14.00
Dewar's	6.50
J&B	6.50
Johnnie Walker Red	6.50
Johnnie Walker Black	8.50
Johnnie Walker Gold	15.00

SINGLE MALT SCOTCHES

Speyside

BenRiach 15yr Pedro Ximinez Sherry finish	20.00
Glenkinchie 10yr	10.00

Highlands

Balvenie 12yr Doublewood	14.00
Balvenie 15yr	18.50
Glenfiddich 12yr	9.00
Glenfiddich 15yr	11.50
Glenfiddich 18yr	19.00
Glenkinchie 10yr	10.00
Glenlivet 12Yr	9.00
Glenlivet 18yr	20.00
Glenrothes 1972	50.00
Glenmorangie 10yr	10.00

Glenmorangie "Nectar D'or" Sauternes Cask	16.00
Glenmorangie "Lasanta" Sherry Cask	16.00
Glenmorangie "Quinta Ruban" Port Cask	16.00
Glenmorangie 18yr	20.00
Macallan 12yr	14.50
Macallan 18yr	25.00

Orkney Islands

Highland Park 12yr	12.00
Highland Park 18yr	16.00

Islay

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

Isle of Skye

Talisker 10yr	16.50
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COGNAC & ARMAGNAC

Courvoisier VSOP	11.00
Courvoisier Exclusif	13.00
Hennessey VSOP	13.00
Hennessey XO	30.00
Martell XO "Cordon Bleu"	28.00
Martell VSOP	11.00
Remy Martin VSOP	12.00
Remy Martin XO	20.00
Kelt VSOP	14.00
Kelt XO	25.00
Loujan Reserve Speciale	20.00
Francis Darroze Bas Armagnac 1965	60.00

GRAPPA

Alexander Grappa	7.00
Bottega Gianduia (Chocolate Grappa)	7.00
Inga (Dolcetto, Moscato, Barolo, Pinot Noir, Gavi, Prosecco)	9.00
Marolo, Chamomile	14.00
Jacopo Poli, Miele (Honey)	8.00
Jacopo Poli, Arzente (10 yr aged Trebbiano di Soave)	14.00
Peak Spirits, (Coffee, Chardonnay, Riesling)	
<i>Locally and Organically Grown</i>	18.00

SHERRY & PORT

Dry Sack Sherry	6.50	
Pocas LBV 2000	7.00	
Taylor Fladgate 10yr	10.00	
Taylor Fladgate 20yr	15.00	
Taylor Fladgate 30yr	25.00	
Taylor Fladgate 40 yr	35.00	
Taylor Quinta de Vargellas 1998		15.00

LIQUEUR

Amaretto Disaronno	7.00	
Aperol	7.00	
Averna Amaro	7.00	
B & B	7.00	
Baileys	7.00	
Campari	6.50	
Domain de Canton Ginger Liqueur		7.00
Chambord	7.00	
Cointreau	7.00	
Drambuie	9.00	
Dubonnet Blonde	6.50	
Fernet Branca	6.50	
Frangelico	6.50	
Giandua Chocolate Grappa		7.00
Grand Marnier	8.00	
Godiva Chocolate	7.00	
Kahlua	6.50	
Leopold Brothers Absinthe (Colorado)	8.00	
Navan	8.00	
Pallini Limoncello	6.50	
Pallini Peachcello	6.50	
Pallini Raspicello	6.50	
Lillet Rouge & Blanc	6.50	
Pernod	6.50	
Pama Pomegranate	6.50	
Sambuca Romana Black & White		7.00
Southern Comfort	6.50	
Tia Maria	7.00	
Tuaca	7.00	
Zen Green Tea Liqueur	7.00	

BEER ON TAP

Left Hand Milk Stout - Colorado

Great Divide Denver Pale Ale – Colorado

Avery White Rascal Belgian-Style White Ale - Colorado

Odell's Levity Amber Ale - Colorado

Oscar Blues Mama's Little Yella Pils – Colorado

BOTTLED BEER

Budweiser	4.00
Budweiser Light	4.00
Coors Light	4.00
Corona	4.50
Peroni	4.50
Heineken	4.50
Amstel Light	4.50
Fat Tire	4.50
Moretti La Rossa	4.50
St. Pauli Girl N.A.	4.00

GLUTEN FREE BEER

Bard's Tale Beer "Dragons Gold" 4.50

Spring Wine Features

Charles and Charles Rose,
Syrah Columbia Valley 2008

9

Sonoma-Cutrer, Chardonnay
Russian River 2007

12

Chateau St Jean, Merlot
California 2007

10

Trefethen Double T, Bordeaux
blend Napa Valley 2008

12

Spring Cocktails

GRAPEFRUIT SPRITZ

Grey Goose L'Orange Vodka,
Campari, fresh grapefruit juice and a
splash of simple syrup, shaken
and topped with soda water

BACCHUS

Grey Goose Vodka, muddled with fresh
limes and white grapes, topped off
with Ice wine and served in a
chilled cocktail glass