

Happy Hour

at

Panzano

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

Drink Specials

\$3.00 Draft Beer

Guinness – Ireland

Stella Artois - Belgium

Moretti - Italy

Full Sail Amber - Oregon

Odell's 5 Barrel Pale Ale - Colorado

\$4 Wines by the Glass

Pinot Grigio Benvolio Friuli

Chardonnay Fleur du Cap South Africa

Chianti Gabbiano

Malbec Callia Mendoza

\$5 Specialty Cocktails

PANZANO SPECIALTY COCKTAILS

Pama Passion

ABSOLUT Ruby Red Grapefruit, Pama pomegranate liqueur and simple syrup, served in a martini glass with a pomegranate rimmer

The Grape of Wrath

UV Grape Vodka, Patron Citrónge, pineapple juice, fresh squeezed lime juice, with lemon twist

Modern Mule

Hangar One Kaffir Lime vodka, Barritts Ginger Beer garnished with candied ginger

The R and R

Skyy vodka and Pallini Raspicello muddled with fresh raspberries and rosemary, over ice with a splash of soda

A Perfect Pear

Grey Goose La Poire, St Germain Elderflower Liqueur, House-made pear simple syrup, finished with edible flowers

Italian Rickey

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

“Simple” Margarita

Jose Cuervo Especial Silver Tequila, organic agave nectar, and fresh squeezed lime

Denver Boot

Stranahan’s Colorado Whiskey, peach nectar, simple syrup and a splash of soda

Sicily

Jack Daniel’s Tennessee Whiskey, Averna Amaro Siciliano, Taylor Fladgate 10 year Tawny Port, shaken and served in a martini glass

Orange Mojito

Bacardi Limon, freshly muddled mint, limes and oranges, finished with simple syrup and club soda

Panzano Bellini

Candoni Prosecco, white peach puree, brandy and Cointreau, blended and served straight up

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, white
truffle oil

Salsiccia Pizza

Italian sausage, pepperoni, provolone, pomodoro

Winter 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, Haystack Mountain goat cheese, aged balsamic vinegar

Bear Mountain Ranch Sliders

Grilled, served in potato buns with an Amatriciana sauce

Pollo Marsala

Pan seared organic chicken breast dusted with porcini flour served with Hazel Dell mushroom risotto and crisp prosciutto

“Sliders” d’Agnello

Lamb sliders, served on our house-made potato buns served with mint pesto and Haystack Mountain 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

Beef Polpetta Pizza

Bear Mountain Ranch beef polpetta, fontina, provolone, pomodoro

Prosciutto Pizza

Prosciutto, Hazel Dell mushrooms, fontina, provolone

Speck e Pere Pizza

Speck, pears, walnuts and gorgonzola drizzled with rosemary honey and truffle oil

BAR MENU

(Served All Day)

Calamari Fritti Crispy calamari, spicy Italian chili aioli 9

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

Salsiccia Pizza Italian sausage, pepperoni, provolone, pomodoro 14

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

Beef Polpette Pizza Bear Mountain Ranch beef polpette, fontina, provolone, pomodoro 14

Prosciutto Pizza Prosciutto, Hazel Dell mushrooms, fontina, provolone 14

Speck e Pere Pizza Speck, pears, walnuts and gorgonzola drizzled with rosemary honey and truffle oil

Meatball Panino House-made meatballs, pomodoro, provolone, oregano on our potato roll, served with arugula salad 14

Funghi Panino Sautéed Hazel Dell mushrooms, with fontina and provolone, truffle oil served with arugula salad 14

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

Caprese Panino Fresh mozzarella, marinated sun-dried tomatoes, Italian olives, and arugula on a potato roll 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

Crescenza Piadina Grilled flat bread, crescenza cheese, prosciutto, white truffle oil, balsamic vinegar reduction 14.00

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	7.50
Belvedere Orange	7.50
Charbay Pomegranate	7.50
Charbay Ruby Red Grapefruit	7.50
Chopin	9.25
Ciroc	7.50
Crop Organic Tomato	6.50
Ed Phillips and Sons Prairie Organic Vodka	6.50
Effen Black Cherry	9.00
Grey Goose	7.50
Grey Goose La Poire	7.50
Grey Goose Le Citron	7.50
Hangar One Kaffir Lime	7.50
Ketel One	7.00
Pearl Plum	6.50
Skyy	6.00
Silver Tree (Colorado)	6.50
Smirnoff	6.00
Stolichnaya	6.50
Stolichnaya Citros	6.50
Stolichnaya Oranj	6.50
Trump	7.50
UV Grape	6.50
Van Gogh	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	13.50
Bulleit Bourbon	7.50
Bushmills	6.50
Canadian Club	6.50
Crown Royal	6.50
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
Forty Creek	7.50

RUM

Bacardi Silver	6.00
Bacardi 151	6.50
Bacardi Limon	6.50
Bacardi Orange	6.50
Captain Morgan	6.50
Westerhall	6.50
Pyrat XO Reserve	7.50
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

TEQUILA

Cabo Wabo Reposado	10.00
Cabo Wabo Añejo	10.00
Jose Cuervo Gold	6.00
Patron Aejo	12.00
Patron Reposado	10.00
Patron Silver	10.00
Sauza Hornitos Reposado	6.50
Sauza Conmemorativo Añejo	7.50
Sauza Tres Generaciones	11.00

BLENDED SCOTCH

Chivas Regal 12yr	8.50
Chivas Regal 18yr	14.00
Dewars	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 10yr	13.00
Balvenie 12yr Doublewood	14.00
Balvenie 15yr	18.50
Glenfiddich 12yr	9.00
Glenfiddich 15yr	11.50
Glenfiddich 18yr	19.00
Glenlivet 12yr	9.00
Glenlivet 18yr	20.00
Glenrothes 1972	50.00
Dalmore 12yr	10.00
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
Inga (Dolcetto, Muscato, Barolo, Pinot Noir, Gavi, Prosecco)	14.50
Marolo, Chamomile	19.00
Jacopo Poli Pere	14.50
Nardini, Rue	8.00
Nardini, Mandorla	8.50
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
Fonseca Quinta de Vargellas 1998	15.00

LIQUEUR

Amaretto Disaronno	7.00
Averna Amaro	7.00
B & B	7.00
Bailey's	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
Patron Citronge	7.00
Pallini Limoncello	6.50
Pallini Peachcello	6.50
Pallini Raspicello	6.50
Lillet Rouge & Blanc	6.50
Midori	6.50
Pernod	6.50
Pama Pomegranate	6.50
Sambuca Romana Black & White	7.00
Tia Maria	7.00
Tuaca	7.00
Zen Green Tea Liqueur	7.00

BEER ON TAP

Stella Artois - Belgium	5.50
Full Sail Amber - Oregon	5.50
Moretti - Italy	5.50
Odell's 5 Barrel Pale Ale - Colorado	5.50
Guinness - Ireland	6.00

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
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