

WINE NOT? Our wines by the glass are on tap too!

RED

glass / 750ml

BAR DOUGH HOUSE RED 9 / 36

75% Sangiovese / 25% Syrah / Hotchkiss, CO

IMAGERY 10 / 40

Pinot Noir / Sonoma, CA

ATTIMO ROSSO 9 / 36

Cabernet / Nebbiolo / Barbera / Piedmont, It / Denver, CO

MERKIN CHUPACABRA 10 / 40

Grenache / Syrah / Mourvedre / Willcox, AZ

ROSE

CHLOE 9 / 36

Merlot / Pinot Noir / Central Coast, CA

WHITE

glass / 750ml

THE OBC WINE PROJECT 9 / 36

Pinot Gris / Ft. Collins, CO

JACK RABBIT HILL 9 / 36

White Blend / Hotchkiss, CO

MERKIN CHUPACABRA BLANCA 10 / 40

Sauvignon Blanc / Riesling / Chardonnay / Willcox, AZ

BUBBLES

CINZANO 8 / 32

Prosecco / Veneto, Italy

A WHISKY DRINK, A VODKA DRINK, A LAGER DRINK, A CIDER DRINK

ABOUT LAST NIGHT..... 10

Elijah Craig bourbon / blackberry / mint / lemon / ginger

HWY 307 10

Espolon Blanco / Dona Loca Mezcal / fresh squeezed lime

Luxardo Bitter / cucumber / celery / pineapple / black salt

EXTRAVAGANT PALACE 10

The Family Jones "Juniper Jones" Gin / Benedictine

Grand Marnier / lime / pineapple / bitters / Szechuan peppercorn

STREET TACO MICHELADA 8

House made green michelada / Epic Los Locos / lime / spicy rim

CHAMPAGNE SUPERNOVA 10

Absolut Grapefruit / Aperol / pineapple / lemon / prosecco

APEROL SPRITZ (on tap!) 8

Aperol / prosecco / soda / orange

HOUSE MARGARITA 8

Lunazul Reposado / fresh squeezed lime / agave

TAMARINDO 10

Olmea Altos Single Barrel Reposado / fresh squeezed lime / agave

jalapeno / tamarind / chili lime rim

SWEET SUMMER HEAT 9

Espolon Blanco / sweet habanero / lemon / egg white

Stem Ciders "Lava Flow" / black pepper

CRAFT IN A CAN (and a few bottles)

GRASSLANDS fizzy, yellow, crisp and light.

COORS BANQUET 4.5

American Lager / 5% ABV Coors Brewing Co. (Golden, CO)

MONTUCKY COLD SNACKS 4

American Lager / 4.1% ABV Montucky Brewing Co. (Bozeman, MT)

GRUVI IPA 7 (N/A)

India Pale Ale / 0% ABV Gruvi Brewing Co. (Denver, CO)

MOUNTAIN TIME 4.5

American Lager / 4.4% ABV New Belgium Brewing Co. (Ft. Collins, CO)

CRAFT LAGER 6

American Lager / 4.8% ABV Upslope Brewing Co. (Boulder, CO)

BUFF GOLD 7

Golden Ale / 4.9% ABV Boulder Beer Co. (Boulder, CO)

ROLLING HILLS Fruity, tart and refreshing.

LOS LOCOS 7

Mexican Style Lager / 4.8% ABV Epic Brewing Co. (Denver, CO)

PRINCESS YUM YUM 7

Kolsch w/ raspberries / 4.8% ABV Denver Beer Co. (Denver, CO)

DOMINGA 7

Mimosa Sour / 6% ABV New Belgium Brewing Co. (Ft. Collins, CO)

APRICOT BLOND 7

Apricot Ale / 6% ABV Dry Dock Brewing Co. (Aurora, CO)

PEAR CIDER 7

Fruited Cider / 5.6% ABV Stem Cider Co. (Denver, CO)

STRAWBERRY RHUBARB 8

Fruited Sour Ale / 6.2% ABV Great Divide Brewing Co. (Denver, CO)

HIGH PLAINS Hoppy, juicy and sessionable.

BERRY NOIR 7

Berry Sour Ale / 5.9% ABV Boulevard Brewing Co. (Kansas City Mo)

LIZARD KING 9 (16 oz.)

Pale Ale / 6% ABV Pipeworks Brewing Co. (Chicago, IL)

TART & JUICY 7

Kettle Sour IPA / 4.5% ABV EPiC Brewing Co. (Denver, CO)

NEON RAINBOWS 10 (16 oz.)

NE India Pale Ale / 6.7% ABV Ommegang Brewing Co. (Chicago, IL)

CODENAME: SUPERFAN 9 (16 oz.)

Gluten - reduced IPA / 6.5% ABV Odd13 Brewing Co. (Lafayette, CO)

FOOTHILLS Malty, rich and assertive.

PINEAPPLE MANA WHEAT 7

Wheat / 6% ABV Maui Brewing Co. (Maui, HI)

GRAHAM CRACKER 7

Porter / 5.6% ABV Denver Beer Co. (Denver, CO)

DARKLANDS 7

Dark Lager / 6.3% ABV Ratio Beerworks (Denver, CO)

ELLIE'S BROWN 7

Brown Ale / 5.5% ABV Avery Brewing Co. (Boulder, CO)

JUICY BANGER 8

India Pale Ale / 7.5% ABV Station 26 Brewing Co. (Denver, CO)

EAST COAST TRANSPLANT 9 (16 oz.)

Double India Pale Ale / 8.5% ABV New Image Brewing Co. (Arvada, CO)

TREELINE Strong, unique and complex.

DUCHESSE DE BOURGOGNE 12

Flanders Red / 6% ABV Brouwerij Verhaeghe (Vichte, BEL)

DELIRIUM TREMENS 12 (16oz.)

Belgian Golden Strong Ale / 8.5% ABV Brouwerij Huyghe (Melle, BEL)

At Tap & Burger we are a service included restaurant. The 20% service charge added to your bill is 100% distributed to staff members in an equitable manner providing fair and livable wages to the entire team. This service charge is not a gratuity. Please do not feel obligated to tip. Any gratuity left is greatly appreciated, but not expected. As we reimagine our industry, we want to do so in a way that is in line with our mission and values. We are excited to continue to serve you.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MENU ITEMS MAY CONTAIN INGREDIENTS WHICH ARE NOT LISTED. PLEASE ALERT STAFF TO ANY DIETARY RESTRICTIONS.