



The Aspen Room

Est. 1958

COCKTAILS



291 OLD FASHIONED

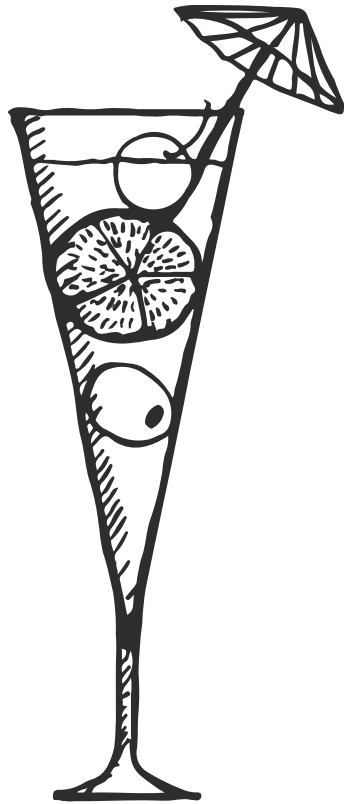
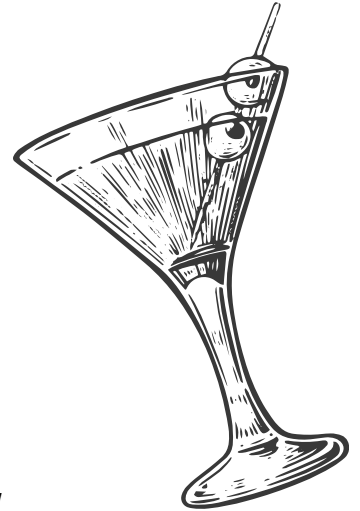
Muddled sugar with bitters, 291 Colorado bourbon whiskey, garnished with an orange zest and a Luxardo cherry. **13**

MOUNTAIN BERRY MARTINI

Colorado huckleberry-infused vodka make this martini a must-have! **11**

STRAWBERRY GIN FIZZ

A new take on a historic cocktail. Locally made Lee's Spirits Original Strawberry Gin, shaken with a splash of lemon juice, and house-crafted strawberry syrup. Topped with whipped, frothy egg whites, this cocktail has a velvety cream-like finish. **12**



RANCHERO MARGARITA

The signature El Rancho Top-Shelf Margarita with Los Vecinos Mezcal blended with blanco tequila, Cointreau orange liqueur, fresh-squeezed lime, and agave syrup poured over ice into a hickory smoked salt-rimmed glass. **13**

EVERGREEN 75

Gin, fresh lemon juice, rosemary-infused simple syrup, topped with Prosecco. **12**

SAZERAC

A classic cocktail consisting of Sazerac rye whiskey, absinthe, sugar and bitters. **13**

COLORADO BULLDOG

The famous Colorado cocktail combining Absolut Vanilla Cream Vodka, Kahlua, and cream with Coca Cola poured over ice. **10**

PALOMA

A mix of fresh-squeezed grapefruit juice, tequila, fresh lime juice, and grapefruit soda. **12**

THE ONE AND ONLY MARGARITA

Straight out of Evergreen's own Sherwood Forest, it's time to get your cargo shorts out! Tres Anejo Organic Tequila, shaken with a fresh-squeezed lime, agave syrup, and fresh orange juice. Topped with Grand Marnier, this Marg will transport you straight to the beaches of Mexico. **12**

EVERGREEN MOJITO

Fresh sprigs of rosemary, muddled and then shaken with Bacardi Gold, lime juice, and agave syrup. Served in a Tom Collins glass and topped with bubbly Prosecco with rosemary to garnish. **11**

