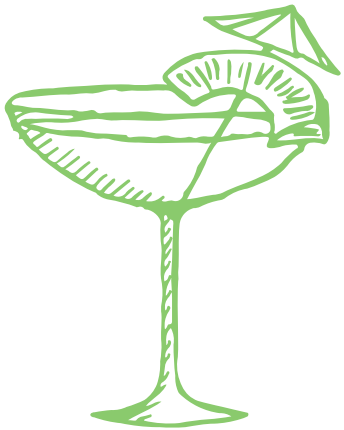




# The Aspen Room

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**

### EL RANCHO SUNSET

Named for the beautiful pink skies that stretch across the Continental Divide seen from our West Patio Deck at most sunsets, this refreshing cocktail combines Absolute Citron, St. Germain, lemon juice, strawberry puree, and sparkling water. A crisp crowd pleaser! **\$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**

### 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**

### SAZERAC

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

### THE BRECKENRIDGE GOLD

A refreshing blend of Breckenridge Gin, Fernet Branca, sweet vermouth, simple syrup, and lemonade, garnished with a fresh orange slice. **\$12**

### PALOMA

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

### THE EVERGREEN MOJITO

Fresh sprigs of rosemary, muddled and then shaken with Bacardi Gold, lime juice, and agave syrup, topped with bubbly Prosecco with rosemary to garnish. **\$11**

