

Light & Refreshing \$17

BASILS SONG

HIBISCUS INFUSED VODKA
ITALICUS BURGAMOT
BLOOD ORANGE-BASIL CORDIAL

THE CHAI TAI

RUM TRINITY
MONTENEGRO AMARO
CHAI ORGEAT
PINEAPPLE & LIME JUICE
TIKI BITTERS

5

A PEAR OF ACES

CHAMOMILE GIN
ST GEORGE SPICED PEAR
BENEDICTINE D.O.M
PEAR SYRUP & LEMON

La PRIMA PALOMA

JALAPENO INFUSED TEQUILA
ANCHO REYES CHILI LIQUEUR
GRAPEFRUIT-THYME SHRUB & SELTZER

PEACHES N' REGALIA

BOURBON, AMARO NONINO
ST. GERMAIN ELDERFLOWER LIQUEUR
PRESERVED PEACH & LEMON

Stirred & Stiff \$19

HARVEST MOON

RITTENHOUSE RYE WHISKEY, PX SHERRY
APPLE CIDER SYRUP
BLACK WALNUT & ORANGE BITTERS

OAXACAN GOLD FASHIONED

COCONUT FAT WASHED REPOSADO TEQUILA
MADRE ESPADIN MEZCAL
NIXTA LICOR DE ELOTE
CACAO-PANELA SYRUP, MOLE BITTERS, EDIBLE GOLD

SMOKED MAPLE-PECAN BOULEVARDIER

TOASTED PECAN WASHED BOURBON,
AVERNA AMARO, CAMPARI, SPRING 44 AMARO
ANTICA CARPANO SWEET VERMOUTH
MAPLE SYRUP

1,5

Seasonal Sips \$16

THE MONKS IN MEXICO

DEL MAGUEY VIDA MEZCAL
GREEN CHARTREUSE
TEMPUS FUGIT-CREME DE CACAO
MEXICAN SPICED HOT CHOCOLATE
TOASTED CAYENNE MALLOWS

JAPOW HOT TODDY

MARS IWAI JAPANESE WHISKEY
MARBLE-GINGERCELLO
WINTER SPICED HONEY
YUZU JUICE

JUST WHAT THE DOCTOR ORCHARD

BOURBON
HOODOO CHICORY LIQUEUR
SPICED VANILLA LIQUEUR
LEMON JUICE & COLD APPLE CIDER

WINTER SANGRIA

RED WINE
BRANDY, ALMA FINCA ORANGE LIQUEUR
SEASONAL FRUIT, WINTER SPICE
GINGERALE

\$12

Zero Proof n/a \$10

CITRUS SONATA

BLOOD ORANGE-BASIL CORDIAL
GINGER BEER
LIME

THYME IS ON MY SIDE

GRAPEFRUIT-THYME SHRUB
LEMON
LEMON BITTERS
SODA WATER

LIFES A PEACH

PRESERVED PEACH
SEEDLIP GARDEN 108
YUZU JUICE & WINTER SPICED HONEY

Fitz Happy Hour 3PM-5PM

\$10 House Wine by the Glass

\$2 off Draft Beer

\$2 off Well Spirits

Wines by the Glass

Sparkling

Mionetto, Prosecco 12
Veneto, Italy

Lucien Albrecht, Brut Rose 14
Alsace, France

Nicolas Feuillatte, Champagne 187ml 25
Chouilly, France

White

Di Lenardo, Pinot Grigio 13
Friuli, Italy

Drylands, Sauvignon Blanc 14
Marlborough, NZ

Quintas do Homem, Alvarinho 12
Vinho Verde, Portugal

Caymus 'Sea Sun', Chardonnay 16
Monterey County, California

Rosé

Miraval 'Studio' Rosé 14
Provence, France

Red

Trivento Reserve Malbec 14
Mendoza, Argentina

Four Graces Pinot Noir 16
Willamette Valley, Oregon

Caymus-Suisan 'Walking Fool' Red Blend 17
Suisan Valley, California

Blood Root, Cabernet Sauvignon 16
Sonoma County, California

Draft Beer

Coors Brewing Co - Light Lager 7

Avery White Rascal - Belgian White 8

New Belgium - Mtn Time Lager 8

Odell Brewing Co. - 90 Schilling Amber 8

Outer Range - In the Steep Hazy IPA 9

Pacifico - Mexican Lager 8

Melvin Brewing - West Coast Pilsner 8

Guinness - Irish Stout 9

VBC - Hot Mess Blonde 9

VBC - Gore Creek IPA 9

Bottles & Cans

Coors Banquet 16oz-American Lager 7

Budweiser - American Lager 7

Bud Light - Light Lager 7

Stella Artois - Pilsner 7

Corona- Mexican lager 7

Telluride Brewing- Face Down Brown 8

Avery Brewing-Maharaja Imperial IPA 10

VBC - Pete's Stash Pale 9

Seltzer & Cider

High Noon - Assorted Flavors 8

Stem Ciders - Pear Cider 8

Non-Alcoholic

Heineken - Dutch Lager 7

Guinness - Irish Dry Stout 8

Soups & Greens

Add Protein to any Dish

Chicken \$12, Steak* \$13 Salmon* \$15 Pulled Pork \$10

Bison Chili \$14

Tender Bison, Trio of Beans, Onion Pepper, Tomatoes, Bold S.W Spices, Cheese, Sour Cream, Green Onions

1

House Salad \$18

Mixed Greens, Carrots, Cherry Tomatoes, Cucumber, Pickled Red Onion, Cheddar Jack, White Balsamic Vinaigrette

1

Pear Harvest Salad \$18

Poached Pear, Arugula, Blue Cheese, Candied Pecans, Apricot Vinaigrette

1,5

Roasted Beet & Apple Salad \$19

CO Beets, Honeycrisp Apples, Baby Spinach, Goat Cheese, Candied Walnuts, Maple Cider Vinaigrette

1,5

Shareables

Maple Bacon Brussels \$18

Brussel Sprouts, Bacon Lardons, Maple-Bourbon Glaze Shishito Peppers, Shredded Carrots, Toasted Sunflower Seeds, Green Onions

9

Wild Mushroom & Ricotta Flatbread \$19

Herb Parmesan, Truffle oil, Parsley, Wild Mushroom Blend Roasted Garlic Aioli

1,7

Baked Brie Board \$17

Puff-wrapped brie, Palisade Peach Chutney, Toasted Almonds, Baguette, Crackers

1,2,5,7

Green Chile Queso Dip \$17

Fire-roasted Poblano, Hatch Green Chile, White Cheddar, Kettle Chips

1

Chicken Wings \$18

Choice of Buffalo, BBQ, Terriyaki, Mango Habanero or House Dry Rub, Ranch OR Blue Cheese

One Sauce Choice Per Order

Fitz Poutine \$20

Fries, Cheese Curds, Bacon Jam, Brown-Ale Gravy, Beer Cheese, Scallions add Pulled Pork \$10

1,2,7,8

Smoked Trout & Hoseradish Dip \$20

Smoked Trout, Chive Cream Cheese, Kettle Chips & Crudite

1,3

Handhelds

All SANDWICHES Served with Fries

Sub: +3 Side House or Caesar Salad, +3 Sweet Potato Fries

Colorado Cuban \$25

Roasted Pork Shoulder, Capicola Ham, Green Chile Mustard, Pickles, Pepper Jack, Hoagie

1,2,7,8

Eggplant Caponata Melt \$24

Roasted Eggplant Caponata, Whipped Ricotta, Arugula, Focaccia

1,7,8

Fitz Smash Burger* \$26

Angus Beef Patty, Bacon Jam, Fitz Sauce, White Cheddar, Lettuce, Tomato, Brioche Bun

1,2,7,8

The Fitz Beef \$25

Thin Sliced Slow-Braised Beef, Provolone, House Giardiniera, Roasted Peppers, Hoagie, Au Jus

1,2,7,8

Hot Honey Chicken Sandwich \$26

Blackened Chicken Thigh, Hot Honey Glaze, Slaw, Pickles, Pepper Jack, Brioche Bun

1,2,7,8

Mains

Available from 3pm-9pm

Rocky Mountain Trout* \$36

Pan-seared Trout, Grilled Asparagus, Caramelized Fingerling Potatoes, Lemon Confit, Lemon Butter Sauce

1,3

Bison Short Rib Mac & Cheese \$29

Slow Braised Bison Short Rib, Cavatappi Pasta, Smoked Cheddar Sauce, Crispy Onions

1,7,8

Veggie Grain Bowl \$28

Quinoa, Grilled Vegetables, Blistered Tomatoes, Baby Kale, Pickled Onion, Citrus-Tahini Dressing

Chicken \$12, Steak* \$13, Pulled Pork \$10 Salmon* \$15

9

Steak Frites* \$40

12oz N.Y Strip Loin, French Fries, Roasted Broccolini, Peppercorn Cream Sauce

1

1-milk 2-eggs 3-fish 4-shellfish 5-tree nuts 6-peanuts 7-wheat 8-soy 9-sesame

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THIS ITEM IS COOKED TO ORDER ACCORDING TO CUSTOMER PREFERENCE.

*ALL FOOD PREPARED IN A COMMON KITCHEN WITH RISK OF GLUTEN, NUT AND DAIRY EXPOSURE.

Gratuity of 20% will be added to parties of 6 or more