

ON TAP

Blue Moon 6.25
Denver, CO - ABV 5.3% - IBU 13

Dry Dock Apricot Blonde 7.25
Aurora, CO - ABV 5.1% - IBU 17

Ska Mexican Lager 7.25
Durango, CO - ABV 5.2% - IBU 20

Denver Juicy Freak IPA 7.25
Denver, CO - ABV 6.5% - IBU 70

Breckenridge Avalanche Amber 7.25
Breckenridge, CO - ABV 5% - IBU 19

Coors Banquet 6.25
Golden, CO - ABV 5% - IBU 9.5

Odell Hazer Tag IPA 7.25
Fort Collins, CO - ABV 7% - IBU 38

Howdy Pilsner 7.25
Denver, CO - ABV 4.5% - IBU 40

Coors Light 6.25
Golden, CO - ABV 4.2% IBU 10

Rotating Seasonal MKT

LOCAL+REGIONAL BREWS

Upslope Oatmeal Stout 7.25
Boulder, CO - ABV 5% - IBU n/a

SKA True Blonde 7.25
Durango, CO - ABV 5.3% - IBU 20

Breckenridge Peach Palisade 7.25
Breckenridge, CO - ABV 5.3%-IBU 13

Steamworks Colorado Kolsch 7.25
Durango, CO - ABV 4.8% - IBU 22

DBC PB Graham Cracker Porter 7.25
Aurora, CO - ABV 5.6% - IBU n/a

Breckenridge Vanilla Porter 7.25
Breckenridge, CO - ABV 5.4% - IBU 16

New Belgium Fat Tire 7.25
Denver, CO - ABV 5.2% - IBU 22

Oskar Blues Little Yella Pils 7.25
Longmont, CO ABV 4.7% - IBU 30

Great Divide Farmhouse Ale 7.25
Denver, CO - ABV 7.3% - IBU 35

Rotating Seasonal MKT
Ever changing

Great Divide Titan IPA 7.25
Denver, CO - ABV 7.1% - IBU 50

Left Hand Nitro Milk Stout 8.30
Longmont, CO - 6% ABV - IBU 25

Stem Ciders Seasonal 7.25
Denver, CO

Odell Sippin Pretty [sour] 7.25
Fort Collins, CO - ABV 4.5%

Odell 90 Shilling Ale 7.25
Fort Collins, CO - ABV 5.3% - IBU 27

USUAL SUSPECTS

Busch Light 5.20 - Coors Light 6.25 - Coors Banquet 6.25 - Miller Lite 6.25 - Michelob Ultra 6.25 - Bud Light 6.25

THE REST

Modelo Especial 6.25 - Guinness 7.25 - High Noon Seltzer 7.25 - Long Drink [gin based seltzer] 7.25

NON ALCOHOLIC

Athletic Upside Dawn Golden Ale 6.25

Athletic Run Wild IPA 6.25

Lagunitas Hoppy Refresher 6.25

Coors Edge 5.25



HAPPY HOUR
SPECIALS:

Mon to Thurs 2pm to 6pm



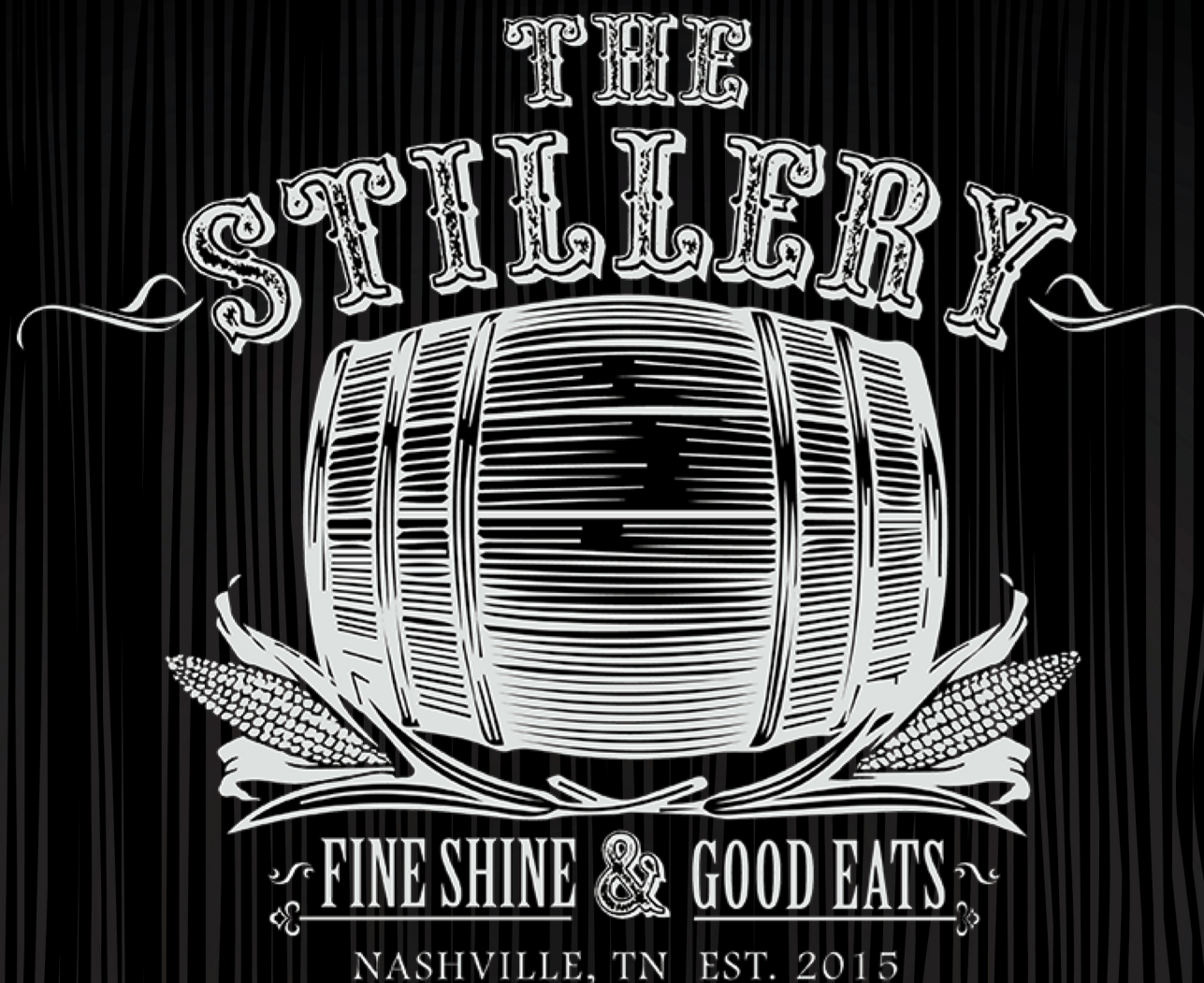
WEEKEND
BRUNCH:

Sat + Sun until 2pm



\$9.99 LUNCH

Mon to Fri 11am to 4pm



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CHANDLER, AZ

PHOENIX, AZ

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STARTERS

Hummus 13.50 veggies + pita

Sriracha Devil Eggs 12.45 As the name describes, crispy prosciutto, parm, chive

Loaded Fries 14.50 Crispy crinkle fries, three cheeses, bacon, roasted jalapenos

Calamari 15.55 Lightly breaded, flash fried, parm+herbs, w/ warm marinara

Queso 16.55 House made w/ roasted chiles + chips

Crispy Brussels 15.55 Hot honey, feta, chive, lemon

Baked Cheese 17.60 Whipped herbed cheese in marinara + pesto bread

Pretzels 14.50 Semi-soft pretzel bites w/ our house queso

Pickle Chips 13.50 Lightly breaded & fried crispy, w/ house ranch

Jalapeño-Bacon Rangoons 14.50 Inside-out jalapeno ‘poppers’ wrapped in crispy wontons w/ house ranch

Wings 17.60 Choose: Mild buffalo, house hot, ‘Nashville’ HOT, BBQ, garlic-parm, hot honey, or dry rubbed + veggies

GREENS

Wrap it all up in an oversized tortilla +1

Caesar 13.50 Romaine hearts, caesar dressing, croutons, shaved parm, lemon zest

Wedge 13.50 Iceberg, gorgonzola, bacon, tomato, onion, buttermilk-bleu dressing

Thai Chicken 15.55 Shredded chicken, napa cabbage, carrot, cilantro, spring mix, ginger-sesame vin, crispy wonton

Hot Chicken Salad 17.60 Hot chicken atop chopped romaine w/ shredded cheddar, tomato, bacon, onion, house ranch

Antipasto 14.50 Roasted tomato, pepperoncini, black olives, feta, pepperoni, romaine, Italian dressing, croutons, parm, herbs

Garden Salad 13.50 Mixed greens, cucumber, carrot, tomato, onion, black olives, croutons, deviled egg, choice of dressing on the side

Add: Grilled Chicken +5, Fried Chicken +5, Salmon +9, Calamari +6

HOUSE SPECIALTIES

Mac & Cheese 15.55 Cavatappi, house cheese sauce, baked with buttery breadcrumbs *top w/ hot chicken +\$5*

Chicken Fingers 17.60 House brined & hand breaded, w/ crispy crinkle fries + Texas toast (ask for house or Nashville hot)

Steak Fingers 18.65 Hand breaded & deep fried cube steak, w/ crispy crinkle fries + Texas toast +country gravy

Catfish & ‘Chips’ 19.70 Deep-fried with a light & crispy breading, w/ crispy crinkle fries + Texas toast

Blackened Salmon 26.95 Honey-mustard glazed, crispy crinkle fries, side salad*

TWO HANDED SANDWICHES

Served w/ crispy crinkle fries, sweet potato fries (+2,) side salad, or baked mac & cheese (+\$3)

Hot Chicken 17.60 Fried crispy, spicy sauce, fried pickles, lettuce, tomato, bleu cheese spread

Turkey Burger 18.65 Muenster cheese, grilled tomato, avocado, arugula, sriracha mayo

Cheesesteak 17.60 White American, roasted garlic aioli, caramelized onion

Grilled Cheese 16.55 Muenster grilled cheese (add bacon +2, tomato +1)

Green Chile Burger 19.70 Hatch green chiles, caramelized onion, bacon, pepper jack, roasted garlic aioli*

MC Burger 19.70 Cheddar, bacon, prosciutto, fried egg, roasted garlic aioli on an oversized English muffin*

All-American Burger 18.65 Cheddar, lettuce, tomato, onion, pickle*

Bacon Mushroom Bleu 19.70 Gorgonzola spread, bacon, mushroom, arugula, roasted garlic aioli*

Pimento Cheese Burger 19.70 Pimento cheese, bacon, caramelized onion, roasted garlic aioli*

The Carnivore 26.95 Four patties, bacon, cheddar, pepper jack, roasted garlic aioli, BBQ sauce*

*Consuming raw or undercooked protein may increase your risk of foodborne illness

*These items may contain raw or undercooked ingredients.

*As an incentive for cash paying customers, we provide a 3.5% discount on the total sale amount.

RUSTIC PIES

All **pizzas** are individual+ sized, made using freshly sourced & house made ingredients then baked in our +/-700 degree brick oven

Plain Jane 18.65 Red sauce, mozz, parm, herbs

Spicy Sausage 20.70 House-made hot Italian sausage, caramelized onions, red sauce, mozz, parm, herbs

Cheese Steak Pie 20.70 Thin sliced sirloin, mac sauce, caramelized onion, mozz, chive + pretzel crust!

Sticky Sweet 20.70 Pepperoni, mushroom, feta, red sauce, mozz, parm, herbs, hot honey

Brussel Sprout 19.70 Garlic oil, caramelized onion, roasted brussel sprouts, bacon, mozz, parm, herbs

Hot Chicken Pie 20.70 Hot chicken, white sauce, cheddar, mozz, bacon, ranch crust

Tomato+Pesto 19.70 Roasted tomato, basil pesto, red sauce, mozz, parm, herbs

Pepperoni 20.70 pepperoncini, red sauce, mozz, parm, herbs

BBQ Chicken 20.70 Roasted chicken, bacon, caramelized onion, bbq sauce, cheddar, mozz, parm, chive

Prosciutto & Arugula 20.70 White sauce, mozz, parm, dressed arugula

Aloha Jimmy 19.70 Prosciutto, roasted pineapple, red sauce, mozz, chive, hot honey

Sub Cauliflower Crust + 1.5

SPECIALTY COCKTAILS

Smoked Old Fashioned 15.55

Buffalo Trace bourbon, two bitters, brown sugar simple, cherry smoke, big rock

Papa G 13.45

Double spiced Superbird Fuego, lime, agave

Stillery Paloma 13.45

Cazadores reposado, lime, simple, grapefruit jarritos

Old Oaxacan 15.55

Corazon anejo, agave, aztec chocolate bitters, big rock

Kentucky Mule 13.45

Traveller whiskey, lime, mint, ginger beer

Cold Brew Martini 13.45

Mr Black, Wheatley vodka, cold brew, vanilla simple

HOUSE PICKLE SHOT 7

MASON JAR COCKTAILS

Corbasil 13.45

Breckenridge gin, fresh basil, simple syrup, soda, lime

Dreamsicle 13.45

Ole Smoky orange, vanilla infused ‘shine, orange juice, lemon-lime soda

Blueberry Smash 13.45

Western Son blueberry vodka, smashed blueberries, simple syrup, lime, soda

Hunch Punch 13.45

Ole Smoky Hunch Punch ‘shine, house sour, lemon-line soda

Southern Peach 13.45

American Born Dixie ‘shine, peach liquor, sweet tea, sour

Blackberry Lime 13.45

Ole Smoky Blackberry ‘shine, lime, sour, lemon-lime soda

WINE BY THE GLASS

Jeio Prosecco [187ml] 11.40

The Beach Rose 12.45

Banfi Pinot Grigio 13.45

Whitehaven Sauvignon Blanc 13.45

Sonoma Cutrer Chardonnay 14.50

Hess Cab 11.40

Juggernaut Pinot Noir 13.45

Michael David Freakshow Red Blend 14.45

Juggernaut Cabernet Sauvignon 16.45

HAPPY HOUR!

Mon 1/2 OFF MOONSHINE + MASON JAR COCKTAILS

Tues 1/2 OFF ALL APPETIZERS

Wed 1/2 OFF PIZZA + WINE

Thurs 1/2 OFF BEER