

## **Appetizers**

Food may contain major allergens such as soy, wheat, sesame, milk, tree nuts and eggs Gluten Free options available

**Cheese and Cracker Board** 

-\$15-

Three cheese selection served with grapes, crackers, & olive antipasto

Cheese, Meat, and Cracker Board

-\$18-

Same as above accompanied with Italian Prosciutto and Salami

Baked Brie (approx. 15 minutes) -\$16-

Brown sugar, pecans, and craisins, baked in Port, served with apples and toasted bread Artichoke and Jalapeno Dip

-\$14-

Mild spice and bold flavor served with naan bread, crackers, celery & carrots

Spinach and Artichoke Dip

-\$14-

Rich and cheesy served with naan bread, crackers, celery & carrots

Hummus Dip

-\$13-

Organic hummus served with naan bread, crackers, celery & carrots

#### **Bowl of Mixed Nuts**

-\$9-

Desserts Warm Chocolate Brownie -\$7.5-Homemade brownie topped with pecans, craisins, whipped cream, chocolate & caramel sauce New York Style Cheesecake -\$6-

Creamy and rich classic New York Cheesecake with whipped cream, chocolate & caramel sauce

Bubble Series -\$11-Italian Spritzer (Prosecco & Aperol) Kir Royale (Prosecco & Chambord) Blue Fizz (Prosecco, Stoli Blueberry & St. Germain) Fleur De Kate's (Prosecco & Crème de Violette) French 75 (Prosecco, Gin, St. Germain & Lemon) Beers -\$6-Living the Dream Rotation Steamworks Colorado Kolsch Odell Brewing Co. Pilsner Dry Dock Amber Ale Avery Brewing Co. IPA -\$7-Left Hand Brewing Co. Milk Stout

Specialty Drinks Sparkling St. Germain "Margarita" \$12 Kate's Cosmo \$12 Lemon Drop Martini \$12 Espresso Martini \$13 Blackberry Whiskey Smash \$11 Apple Whiskey Hot Toddy \$11 Traditional Irish Coffee \$11 Four Roses Manhattan \$14 Four Roses Old Fashion \$13

## Non-Alcoholic Beverages

Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Pellegrino, Hot Tea, Coffee, Hot Chocolate, Hot Apple Cider

Spicy Blood Orange Spritz \$6 Hibiscus & Pomegranate Spritz \$6

\*Ask about our N/A wine and beer options



## Sweeter Side

## 6oz/9oz/BTL

<b>Luca Bosio</b> Floral followed by ripe green apple, pear and pineapple <b>Louis Guntrum</b> Lightly sweet with ripe flavors of apple, citrus and honey	Moscato Riesling	(Piedmont, IT) 2023 (Rheingau, GR) 2023	10//38 12/18/46
Light Whites			
La Gioiosa Fruity and flowery aroma with fine aromatic and citrine hint		(Veneto, IT)	10//38
ILauri "Tavo" Refreshing ripe apple, peach & melon notes with gentle acid	Pinot Grigio	(Delle Venezi, IT) 2023	10.5/15.5/40
	nc, Semillon	(Bordeaux, FR) 2022	13/19.5/50
-	gnon Blanc	(Marlborough, NZ) 2022	10.5/15.5/40
Medium-Bodied Whites			
Pine Ridge Chenin Blan Crisp, bright, flavors of tangerine, pear, orange blossom, pear		(Napa Valley, CA) 2023	10/15/38
	enin Blanc	(Palisade, CO) 2019	12/18/46
Full-Bodied Whites			
Louis Jadot Steel "unoaked" Citrus, mandarin orange, white flower, pear, apple and mine	•	(Burgandy, FR) 2022	14/21/54
Raeburn Pear and apple complemented with toasted oak, vanilla and	<b>Chardonnay</b> hint of Crème Brûlée	(Sonoma, CA) 2022	13/19.5/50
Dessert Wines			
Honig Vineyards Late Harvest Sauvi Henriques & Henriques 5 Year Taylor Fladgate 20 Year Two Rivers Pellegrino L	gnon Blanc Madeira Port Port emoncello	(Napa Valley, CA) (Madeira, PT) (Douro Valley, PT) (Grand Junction, CO) (Marsala, IT)	20 10 15 13 9

# KATE'S

## <u>Rosé</u>

### 6oz/9oz/BTL

<b>Lucien Albrecht</b> Bright & juicy with red berries & citrus peel arom	<b>Pinot Noir Brut Rosé</b> as, smooth finish	(Alsace, FR)	13//50
Henri Gaillard Strawberry and raspberry with a touch of exotic f	Grenache, Syrah	(Provence, FR) 2023	13/19.5/50

## Light to Medium-Bodied Reds

Van Duzer "Smith & Perry"	Pinot Noir	(Willamette Valley, OR)	12/18/46
Captures the land's character with brig	sht red fruit and floral aromas	2018	
Cosentino "The Franc"	Cabernet Franc	(Lodi, CA)	11/16.5/42
Intense flavors of blueberry, fresh herk	os, & black pepper	2022	
Les Cassagnes "La Nerthe"	Grenache, Syrah, Mourvedre	(Rhone, FR)	15/22.5/58
Lots of red fruit & sweet spices; notes	of licorice & black pepper	2021	
Sasyr	Sangiovese, Syrah	(Tuscany, IT)	13/19.5/50
Flavors of cherry, blackberry, raspberry	y. Soft with good structure	2022	
Montes Alpha	Carmenere	(Colchagua Valley, CL)	13/19.5/50
Ripe fruit as well as spices and a hint o	f tobacco. Notes of toasted French oak	2021	

## **Full-Bodied Reds**

Juan Gil	Monastrell	(Jumilla, SP)	12/18/46
Ripe dark berries and cherries, floral n	notes and touch of smoke	2021	
Craggy Range	Merlot, Cab Sauv, Cab Franc	(Hawkes Bay, NZ)	14/21/54
Blue fruit, cassis and dried tobacco fra	amed by fine tannins	2021	
Edmeades	Zinfandel	(Mendocino, CA)	12/18/46
Intense aromas of baking spices, dark fruit and sage. Soft tannins		2022	
Piattelli Premium Reserva	Malbec	(Mendoza, AR)	11/16.5/42
Dried berry & cherry aromas, black be	erry, pomegranate & cocoa, spicy finish	2023	
Chateau St. Julian	Merlot, Cab Sauv	(Bordeaux, FR)	13/19.5/50
Silky & elegant; flavors of blackberry,	fresh-picked blueberries and spice	2019	
Robert Hall	Merlot	(Paso Robles, CA)	12/18/46
Ripe black cherry, dried herbs and spie	ce, followed by fine-grained tannins	2021	
Kiona Vineyards	Cab Sauv, Merlot, Malbec	(Colombia Valley, WA)	12/18/46
Rich dark cherry fruit, spice & toasty c	oak that's fresh & vibrant	2019	
Postmark by Duckhorn	Cabernet Sauvignon	(Paso Robles, CA)	14/21/54
Black currant, blackberry, bittersweet	chocolate and sweet oak. Firm tannins	2022	

## <u>Spirits</u>

Hendricks Gin, Colorado Vodka, 1800 Silver Tequila, Crown Royal, Angel's Envy, Woody Creek Rye, Four Roses, J. Seeds Apple Cider Whiskey, Tullamore Dew, Oban 14, Macallan 12, Macallan 18, Grand Marnier, Captain Morgan Spiced Rum, Jack Daniels, Malibu, Five Farms Irish Cream



Whites Whitehall Lane Apples, pears, nectarines, brioche and a touch of marzipan	Sauvignon Blanc	(Napa Valley, CA) 2022	\$60
<b>Jordan</b>	<b>Chardonnay</b>	(Russian River Valley, CA)	\$70
Flavors of kumquats, apple, and lemon peel with creamines	s, juicy acidity, and oak	2019	
Les Glories Fruity citrus nose with incredible freshness and minerality	Sancerre	(Loire Valley, FR) 2023	\$55
<b>Domaine Ferret</b>	<b>Pouilly-Fuisse</b>	(Burgundy, FR)	\$95
100% Chardonnay. Minerals, yellow fruits, flowers, fresh ha	zelnuts, and spices	2020	
Reds Mt. Brave Aromas of blue fruit and rose petals; dark fruit and herbs de	<b>Cabernet Franc</b> Provence with fine minerality	(Mt. Veeder, Napa, CA) 2019	\$183
Borgongo E	Barolo Classico DOCG	(Piedmont, IT)	\$110
It has spicy nose reminiscent of pepper and licorice. Dry task	te and persistent tannins	2017	
Gran Moraine Yamhill-Carlton	Pinot Noir	(Willamette Valley, OR)	\$95
Aromas of dark cherries, antique rose and earth. Notes of re	ed fruit and mineral	2021	
Silver Oak Ca	abernet Sauvignon	(Alexander Valley, CA)	\$175
Ruby in color with notes of cassis, caramel, juniper, and pon	negranate	2018	
<b>Château Lassègue Grand Cru St. Émilion</b>	Bordeaux Blend	(Bordeaux, FR)	\$125
Ripe red fruit with subtle notes of rose petal, licorice and sil	ky tannins	2019	
<b>Mira</b>	Cabernet Sauvignon	(Yountville, Napa, CA)	\$115
Aromas of sweet and dried fruit with black pepper. Bold stru	ucture and bracing acidity	2017	
Knights Bridge	Red Blend	(Knights Valley, CA)	\$85
An alluring mix of wild black and red fruit aromas surrounde	ed by warm cinnamon and clove	2018	
SparklingTaittingerBrut La FAromas of fruit, white flowers, and brioche. Flavors of fresh	rancaise Champagne fruit and honey	(Champagne, FR)	\$90
Jean Josselin Lo	es Blancs Champagne	(Champagne, FR)	\$100
Grower Champagne. 100% Chard. Light brioche and lemon d	curd, white flowers and apples	2018	
<b>Dom Perignon</b>	Brut Champagne	(Champagne, FR)	\$260
Guava and spicy green grapefruit zest combined with stone	fruit, vanilla, and toasted brioche	2010	
Armand de Brignac Ace of Spades E Cherries, exotic fruits, a touch of lemon, vanilla, and honey.	Brut Gold Champagne Hints of toastiness	(Champagne, FR)	\$350