

MARGARITAS

the LOCAL LEGENDS

handcrafted using our house tequila, **MILAGRO SILVER**
a 100% blue agave with a magically delicious, crisp quality...
we blend this aqua vitae with our own naturally infused syrups,
and freshly squeezed citrus juices to create a memorable and
intoxicatingly delightful cocktail...enjoy.

the **MAV** house **CLASSIC** \$8

our own perfected blend, with lime & salted rim

SWEET BERRY \$9

muddled strawberry, Cointreau, sugar rim

TOMORROW'S OVERRATED \$9

agave sour, jalapeño juice, salted rim

CHERRY BLOSSOM \$9

Crème de Cassis, bordeaux cherry juice, sugar rim

MARTINI'S

PINEAPPLE upside down **CAKE**

dessert in a glass... need we say more?

\$8.⁰⁰

WASHINGTON APPLE

Crown Royal, Sour Apple Schnapps, cranberry

\$8.⁰⁰

BLUE BIRD

take flight... Tanqueray 10yr London dry gin,
Blue Curaçao, lemon juice, almond syrup

\$8.⁰⁰

SKITTLES

from the end of the rainbow...
fresh raspberry, Stoli Citron & Vanilla vodka,
Blue Curaçao & cranberry juice, sugar rim

\$9.⁰⁰

TAP HOUSE specialty DRINKS

ABNER BAKER'S ICED TEA

Bulleit kentucky bourbon whiskey & elderflower
liqueur make for a fresh & cooling elixir when coupled
with the crisp flavor of house brewed iced tea

\$10.⁰⁰

THYME OUT

bold meets flavor... pomegranate liqueur & friend
Jim Beam bourbon, with tart blackberry,
garnished with a sprig of fresh thyme

\$8.⁰⁰

STRAWBERRY SUE

cool as the sea breeze... muddled english cucumber and
strawberry, with Tito's handmade vodka and a
splash of sweet vermouth for just the right balance

\$10.⁰⁰

CHOCOLATE MOUSSE

euphoric sensuality in a glass... chocolate Godiva,
dark Crème de Cocoa, Kahlua, half & half,
chocolate shavings, with fresh whipped cream

\$11.⁰⁰

WARDWELL PUNCH

Blood Orange Skyy vodka and muddled raspberry
combine with the sweetness of pineapple juice,
with a splash of spice from ginger beer

\$10.⁰⁰

IRISH LEMONADE

Jameson irish whiskey, splashed with Cointreau,
freshly squeezed lemon juice & lime juice,
tonic water, simple syrup

\$9.⁰⁰

PERFECTLY OLD FASHIONED

Fort Morgan's finest... Bulleit whiskey,
Angosturta bitters, muddled sugar cube,
bordeaux cherry, orange twist

\$9.⁰⁰

BRECKENRIDGE MULE

"from the world's highest distillery"
Breckenridge bourbon whiskey, simple syrup,
and the zest of ginger beer, fresh lime twist

\$10.⁰⁰



Kitchen & Tap House

serving \$2 lunch MARGARITAS ... daily, 11:09am-2:17pm

Wines

REDS



FAT CAT

\$8

\$31

merlot, California

ANGELINE

\$8

\$31

pinot noir, California

PEACHY CANYON

\$9

\$35

"Incredible Red" zinfandel, California

MURPHY GOODE

\$9

\$35

cabernet sauvignon, California

LEESE FITCH

\$7

\$27

cabernet sauvignon, California

DISENO

\$9

\$35

malbec, Mendoza, Argentina

WHITES



FLINT & STEEL

\$10

\$38

sauvignon blanc, Napa Valley, California

BENVOLIO

\$7

\$27

pinot grigio, Friuli-Venezia Giulia, Italy

FOUR VINES "NAKED"

\$9

\$35

chardonnay, Santa Barbara, California

14 HANDS

\$7

\$27

riesling, Columbia Valley, Washington

LEESE FITCH

\$7

\$27

chardonnay, California

FREIXENET BRUT

\$10

sparkling wine, Cava, Spain (187mL)

THE FIVE
HAPPY HOUR
Monday - Friday 3:52pm - 5:29pm

home of the
FIVER
HAPPY HOUR
BEER • WINE • COCKTAILS • APPS
Monday - Friday, 3:52pm - 5:23pm

WELCOME TO...

The Mav

Kitchen & Tap House

LUNCH | DINNER | COLORADO CRAFT BEER | LIBATIONS

SUNDAY - THURSDAY, 11:00am-10:00pm | FRIDAY-SATURDAY, 11:00am-11:00pm

now serving
\$2 LUNCH MARGARITAS
EVERYDAY
11:09am-2:17pm



MIXED DRINKS
WINE