

# Social Hour

**DAILY • 4PM–7PM**

## **\$6 COCKTAILS & MARTINIS**

Durango Honeycomb

Blood Orange Zinger

Jalapeño Margarita

Strawberry Fields

Cucumber Cosmo

Honey Pear Martini

## **\$6 WINES BY THE GLASS**

Chardonnay

Cabernet Sauvignon

Merlot

Riesling

## **\$4 DRAFT BEER**

Coors Light

Fat Tire Amber

Odell Pale Ale

Upslope IPA

Stella Artois

## **SMALL PLATES**

Hummus Trio 5

Chips & Strings 5

Edamame 5

Tempura Vegetables 5

White Cheddar Cheese Curds 5

Crispy Calamari 6

Prime Rib Bruschetta 6

Simms' Steakhouse Sliders 7

Crispy Mahi Mahi Taco 7

House Bison Chorizo Sliders 7

Caution: These items may be served raw or cooked to order. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness or even death from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.

# Colorado Elixirs

## **DURANGO HONEYCOMB** 11

Colorado Honey Whiskey (Durango), house-made sour mix

## **HONEY PEAR MARTINI** 11

Colorado Honey Whiskey (Durango), pear purée, cinnamon simple syrup, apple juice, fresh lemon

## **SIMMS' G&T** 12

Breckenridge Gin (Breckenridge), Fever-Tree Tonic, raspberries, fresh lime

## **COLORADO MULE** 12

Elevate Vodka (Denver), fresh lime, Rocky Mountain Ginger Beer

## **STRANI'S GINGER COCKTAIL** 12

Stranahan's Colorado Whiskey (Denver), apple cider, Domaine de Canton Ginger Liqueur, fresh lemon

## **BEE'S KNEES** 12

Dancing Pines Spiced Rum (Loveland), St. George Absinthe, honey simple syrup, fresh lemon

# Simms' Classics

## **BLOOD ORANGE ZINGER** 12

Absolut Mandrin Vodka, Solerno Blood Orange Liqueur, Fever-Tree Club Soda, blood orange juice, fresh lemon

## **STRAWBERRY FIELDS** 11

New Amsterdam Vodka, DeKuyper Peachtree Schnapps, strawberry purée

## **CUCUMBER COSMO** 12

Effen Cucumber Vodka, triple sec, simple syrup, cranberry juice, fresh lime

## **JALAPEÑO MARGARITA** 11

Pura Vida Blanco Tequila, Monin Organic Agave Nectar, muddled jalapeño, fresh lime

## **VIP MANHATTAN** 13

Maker's Mark Bourbon, Carpano Antica Formula Vermouth

# Seasonal Sips

## **SMOKED MAPLE OLD FASHIONED** 13

Knob Creek Smoked Maple Whiskey, simple syrup, orange, cherry, Angostura Bitters, club soda

## **CAMPFIRE SLING** 13

Bulleit Rye Whiskey, maple syrup, Fee Brothers Aztec Chocolate Bitters

## **CRANBERRY DELIGHT** 12

Stoli Vanilla Vodka, Re'al Pumpkin Syrup, cream, fresh cranberries, cranberry juice

## **SPICED APPLE MARTINI** 13

Captain Morgan Spiced Rum, honey, fresh lemon juice, moscato, apple

# *Wines by the Glass*

## **CHAMPAGNE & SPARKLING**

Korbel Brut, Sparkling	8
Maschio Rosé, Sparkling	8
Mionetto, Prosecco	11
Moët et Chandon 'Imperial Brut', Champagne	20
Roscato 'Bianco Dolce', Moscato Blend	10
Umberto Fiore, Moscato	11

## **CHARDONNAY**

A by Acacia	7
Markham	15
Michael David Winery	10

## **OTHER WHITES**

Grace Lane, Riesling	9
Tommasi, Pinot Grigio	10
Angeline, Sauvignon Blanc	10
Montes Cherub, Rosé	11

## **CABERNET SAUVIGNON & BLENDS**

Sterling, Red Blend	15
Dreaming Tree 'Crush', Red Blend	10
Drumheller	7
Michael David 'Freakshow'	15
Stag's Leap Wine Cellars 'Artemis'	24
Stag's Leap Wine Cellars 'Hands of Time'	17
Carmen 'Reserve'	11

## **MERLOT**

Duckhorn Vineyards	22
Kenwood 'Jack London Vineyard'	13
Murphy-Goode Winery	9

## **PINOT NOIR**

Argyle 'Reserve'	21
Calista	14
Coppola 'Votre Santé'	10

## **SPECIALTY REDS**

1000 Stories, Zinfandel	11
Zolo, Malbec	10

# Beer

## DRAFT

Coors Light 5  
Fat Tire Amber 6  
Upslope IPA 6  
Odell Pale Ale 6  
Stella Artois 6

## BOTTLED

Blue Moon Belgian White 6      \*Crispin Apple Cider (gf) 6  
Bud Light 5      Guinness Draught (14.9 oz. can) 6  
Budweiser 5      Heineken 6  
Coors Original Banquet 5      Miller Lite 5  
Corona Extra 6      St. Pauli N/A 6

## BOTTLED CRAFT

Avery Brewing 'Ellie's' Brown Ale 6  
Avery Brewing 'White Rascal' Belgian White Ale 6  
Denver Beer Co. 'Incredible Pedal' IPA (can) 6  
Denver Beer Co. 'Summit Sunrise' Red Rye IPA (can) 6  
Denver Beer Co. 'Graham Cracker' Porter (can) 6  
Denver Beer Co. 'Sun Drenched' Exploratory Ale (can) 6  
Great Divide Brewing 'Titan' IPA 6  
Left Hand Brewing 'Nitro' Milk Stout 6  
New Belgium 'Fat Tire' Amber Ale 6  
New Image Brewing 'Dyad' Kombucha Saison 6  
\*Omission Lager (gf) 6  
Oskar Blues 'Mama's Little Yella Pils' (can) 6  
Stone Brewing Co. IPA 6

## 6th Avenue Fare

**CRISPY CALAMARI** 13  
Ponzu slaw, citrus chili sauce

**JUMBO SHRIMP** 16  
Atomic cocktail sauce

**HUMMUS TRIO** 9  
Mediterranean, roasted red pepper, edamame

**TEMPURA VEGETABLES** 12  
Hot mustard, ponzu sauce

**SHRIMP & TENDERLOIN SKEWERS** 14  
Sambal aioli, teriyaki glaze

**JUMBO LUMP CRAB CAKE** 19  
Chive beurre blanc

**MAPLE GLAZED QUAIL** 16  
Dressed greens, Sriracha sauce

**FRESH OYSTERS\*** 16  
½ dozen on the half shell

**FRESH OYSTERS ROCKEFELLER** 18  
½ dozen

**SIMMS' STEAKHOUSE BURGER** 13  
Caramelized onions, smoked cheddar,  
truffle aioli, French fries

**PRIME RIB SLIDERS** 12  
Caramelized onions,  
Jarlsberg cheese, French fries

Full menu available upon request