

Happy Hour

DAILY • 4PM-7PM

\$7 COCKTAILS & MARTINIS

Durango Honeycomb

Blood Orange Zinger

Jalapeño Margarita

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

SMALL PLATES

White Cheddar Cheese Curds 6

Crispy Calamari 7

Prime Rib Bruschetta 7

Spinach Artichoke Dip 8

Thai Chile Wings 7

Buffalo Wings 7

Mahi Street Tacos 7

Simms Steakhouse Sliders 8

Mussels Diablo 9

*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

Breckenridge Spiced Rum, 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

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

SAZERAC SMASH 14

Basil Hayden Rye Whiskey, Peychaud Bitters, Absinthe, cherries, fresh mint, simple syrup

AÑEJO OLD FASHIONED 14

Casamigos Anejo Tequila, agave nectar, barrel aged bitters, cinnamon

Seasonal Sips

6TH AVENUE SPRITZER 13

Grapefruit & Rosemary infused Elevate Vodka, Tommassi Prosecco, St-Germain, blood orange syrup

BRECKENRIDGE RICKEY 11

Strawberry & Basil infused Breckenridge Gin, Fever-Tree Club Soda

VANILLA MARGARITA 12

Vanilla & Pineapple infused Milagro Tequila, Triple Sec, pineapple sweet and sour

SIMM'S COSMO 13

Berry infused Elevate Vodka, Triple Sec, cranberry juice, simple syrup, fresh lime juice

Wines by the Glass

CHAMPAGNE & SPARKLING

Argyle, Sparkling	15
Delamotte Brut, Champagne	26
Gratien & Meyer Brut, Sparkling Rosé	14
Roscato 'Bianco Dolce', Moscato d'Asti	10
Tommasi Tenuto Filodora, Prosecco	11
Umberto Fiore, Moscato d'Asti	11

CHARDONNAY

Cross Barn by Paul Hobbs	16
Michael David Winery	12
The Prisoner Wine Co. 'The Snitch'	18

OTHER WHITES

Attitude, Rosé	12
Dr. Thanisch Feinherb, Riesling	12
Jermann, Pinot Grigio	16
Mohua, Sauvignon Blanc	10
Provenance, Sauvignon Blanc	15
Solena, Pinot Gris	11

CABERNET SAUVIGNON & BLENDS

Austin Hope	19
Girard 'Artistry', Red Blend	29
Hall	30
Intrinsic	16
Purple Heart, Red Blend	15
Stag's Leap Wine Cellars 'Artemis'	35

MERLOT

Duckhorn Vineyards	22
Napa Cellars	16
Seven Hills 'Walla Walla'	14

PINOT NOIR

Cherry Pie	14
Resonance	24
Siduri	17

SPECIALTY REDS

1000 Stories, Zinfandel	11
Michael David Winery 'Petite Petit', Petite Sirah	12
Terrazas, Malbec	15

Draft Beer

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

Bottles & Cans

ALE

Avery Brewing 'White Rascal' Belgian White Ale 6
Blue Moon Belgian White Ale 6
Avery Brewing 'Ellie's' Brown Ale 6
Crispin Apple Cider (gf) 6
Denver Beer Co. 'Incredible Pedal' IPA (can) 6
Great Divide Brewing 'Titan' IPA 6
Stone Brewing Co. IPA 6

LAGER

Bud Light 5
Budweiser 5
Coors Original Banquet 5
Corona Extra 6
Heineken 6
Omission (gf) 6

PILSNER

Stella Artois 6
Miller Light 5
Oskar Blues 'Mama's Little Yella Pils' (can) 6
St. Pauli Girl 6

STOUT

Guinness Draught Stout (14.9oz can) 6
Left Hand Brewing 'Nitro' Milk Stout 6
Denver Beer Co. 'Graham Cracker' Porter (can) 6

6th Avenue Fare

CRISPY CALAMARI 14

Ponzu slaw, citrus chili

JUMBO SHRIMP 16

Atomic cocktail

MUSSELS DIABLO 14

Arrabbiata

JUMBO LUMP CRAB CAKE 19

Chive beurre blanc

FRESH OYSTERS* 16

1/2 dozen on the half shell

FRESH OYSTERS ROCKEFELLER 18

1/2 dozen

SIMMS' STEAKHOUSE BURGER* 13

Caramelized onions, smoked cheddar,
truffle aioli, French fries

CREOLE OYSTERS 19

1/2 dozen Creole-Style charbroiled oysters,
cedar chips

Full menu available upon request