

Happy Hour

DAILY • 4PM-7PM

\$7 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

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

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

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

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

RUM JUNGLE 12

Plantation Pineapple Rum, Velvet Falernum, Bayou Silver and Satsuma Rum, Liber & Co. Passionfruit Syrup, pineapple juice, fresh lime juice

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

Chateau St. Michelle, 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

Draft Beer

Coors Light 5
Fat Tire Amber 6

Upslope IPA 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 13
Ponzu slaw, citrus chili

JUMBO SHRIMP 16
Atomic cocktail

MUSSELS DIABLO 14
Arrabbiata

JUMBO LUMP CRAB CAKE 19
Chive beurre blanc

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

CREOLE OYSTERS 19
1/2 dozen Creole-Style charbroiled oysters,
cedar chips

Full menu available upon request