

WHITES & BUBBLY

LA MARCA PROSECCO	\$9/\$32
Italy	
LITTLE BLACK DRESS, Moscato	\$8/\$28
California	
PROPHECY, Pinot Grigio	\$8/\$28
Italy	
SOFIA FRANCIS COPPOLA, Riesling	\$8/\$28
California	
LUNETTA, Sparkling Rosé	\$8/\$28
Italy	
DARK HORSE, Rosé	\$9/\$32
California	
MARKHAM, Chardonnay	\$10/\$36
California	
MATUA, Sauvignon Blanc	\$11/\$39
New Zealand	

REDS

ALAMOS, Malbec	\$8/\$30
Argentina	
ANGRY BUNCH, Zinfandel	\$9/\$32
California	
NATURA VALLE, Cabernet Sauvignon	\$9/\$32
Chile	
PASO CREEK, Cabernet Sauvignon	\$10/\$35
California	
SKYFALL, Merlot	\$10/\$35
Washington	
BOOM BOOM, Syrah	\$10/\$35
Washington	
A BY ACACIA, Pinot Noir	\$13/\$48
California	

DRINK ME

MOJITO	\$7
Cruzan Rum, Mint, Lime, Seasonal Fruit Puree	
FRENCH 57	\$8
Bombay Sapphire, Lemon, Sparkling Rose, Lemon Twist	
COSMO	\$8
Tito's Vodka, Cranberry, Lime, Lemon Twist	
MARGARITA	\$8
Jose Cuervo Silver, Lime, Sweet & Sour, Orange Juice, St. Germain	
PINEAPPLE EXPRESS MARGARITA	\$9
Jose Cuervo Silver, Jalapeno, Lime, Mango, Pineapple Juice, Chili-Lime Rim	
TITO'S MULE	\$8
Tito's Vodka, Ginger Beer, Lime	
COWBOY MULE	\$9
Maker's Mark, Lime, Ginger Beer, Mint	
THE MANEATER	\$9
Malibu, Blueberry, Mint, Lime, Soda, Mist Twist	
MANHATTAN	\$9
Woodford Reserve, Sweet Vermouth, Bitters, Black Cherry	
PALOMA	\$9
Patron Reposado, Lime, Grapefruit soda	

ON TAP

COORS LIGHT	\$5
Light Lager 4.2% Golden, CO	
FAT TIRE, New Belgium	\$6
Amber Ale 5.2% Fort Collins, CO	
O'DELL IPA, New Belgium	\$6
IPA 7%, CO	
APRICOT BLONDE, Dry Dock	\$6
Golden Blonde Ale 5.1% , CO	
KÖLSCH, Prost	\$6
Classic Ale 4.6% Ft. Collins, CO	
90 SCHILLING, Odell Brewing CO	\$6
Scottish Ale 5.3% Ft. Collins, CO	

Ask about our seasonal draft selections

BOTTLED

GENESEE Lager 4.5% New York	\$2.5
PBR Lager 4.74% Milwaukee, WI	\$2.5
COORS LIGHT Lager 4.2% Colorado	\$5
COORS BANQUET Lager 5% Colorado	\$5
ANGRY ORCHARD Hard Cider 5% New York	\$6
CRISPIN ROSÉ Hard Cider 5% California	\$6
BLUE MOON Belgian White 5.4% Colorado	\$6
CORONA Mexican Lager 4.6% Mexico	\$6
DEAD GUY ALE German Maibock 6.5% Oregon	\$6
DENVER PALE ALE Classic Pale Ale 5.5% Colorado	\$6
LEFT HAND NITRO Milk Stout 6.2% CO	\$6
WHITE RASCAL White Ale 5.6% Boulder, CO	\$6
LA FIN DU MONDE Belgian Style Ale 9% Canada	\$8.25

HAPPY HOUR

3-6 PM

GENESEE—PBR—MONTUCKY	\$2
COORS LIGHT DRAFT	\$3
WELL DRINKS	\$4
FRONTERA HOUSE WINE (<i>Chile</i>)	\$5
Chardonnay, Sauvignon Blanc, Pinot Grigio Cabernet Sauvignon, Malbec, Pinot Noir, Merlot	
BONES BY THE EACH	\$1.75
choice of white bbq, blueberry gastrique or Vietnamese lime	
SMALL STICKY BRUSSELS blueberry gastrique	\$4
CHIPS & SALSA	\$5
NACHOS	\$9
potato chips, smoked gouda cheese sauce, cilantro corn crema, bacon, ranch	
PBR & BURGER lettuce, tomato, onions, pickles, fries	\$10

COFFEE

DAZ BOG COFFEE <i>or</i> ESPRESSO	\$2.50
LATTE Vanilla, Hazelnut, or Cupcake	\$3.50



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