

Meeker's

A COLORADO KITCHEN & BAR

Cocktails

Pre-Prohibition, High Proof

Served with a Big Rock

Negroni	\$12
<i>Aviation Gin, Sweet Vermouth, Campari</i>	
Boulevardier	\$11
<i>Bourbon, Sweet Vermouth, Campari</i>	
Sazerac	\$13
<i>Bulleit Rye Whiskey, Absinthe, Peychaud's Bitters</i>	
Manhattan	\$12
<i>Bourbon, Sweet Vermouth, Angostura Bitters</i>	

Interpretations

Pearl of the Plains	\$13
<i>Tito's Vodka, Lychee, St. Germaine Rosemary, Lime</i>	
Hemingway Daiquiri	\$12
<i>Rum, Luxardo, Lime, Grapefruit</i>	
Cherry Picked Old Fashioned	\$13
<i>Four Roses Bourbon, Cherry Heering, Luxardo Cherry, Orange Bitters</i>	
The Branding Iron	\$14
<i>Blanco Tequila, Reposado Mezcal, Blood Orange Lime, Agave, Salted Rim</i>	

Zero-Proof

Pioneer Punch	\$7
<i>Ginger Beer, Fresh Lime, Cranberry</i>	

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Draft Beers & Ciders

Angry Orchard , Crisp Apple Hard Cider 5.0%	\$8
Breckenridge Brewery 'Avalanche' Amber Ale 5.0%	\$8
Breckenridge Brewery Vanilla Porter 5.4%	\$8
Avery Brewing Company 'White Rascal' Belgian Style White Ale 5.6%	\$8
Tightknit Brewing Co. '8 th Street Irish Red Irish Red Ale 5.3%	\$8
Golden Road Brewing 'Mango Cart' Mango Wheat Ale 4.0%	\$7
Kona 'Big Wave Golden Ale' American Blonde Ale 4.4%	\$7
New Belgium 'Voodoo Ranger' Juicy Haze IPA 7.5%	\$8
Weldwerks Brewing Company 'Juicy Bits' Hazy India Pale Ale 6.7%	\$8
Weldwerks Brewing Company 'Colorado Ale' American Ale 4.3%	\$7
Weldwerks Brewing Company 'Orange Creamsicle' Sour 4.2%	\$8

Beer, Ciders, Seltzers in Bottles and Cans

Blue Moon \$5	Lefthand Milk Stout \$5
Bud Light /Budweiser \$5	Guinness Stout (Can) \$5
Coors Banquet / Light \$5	Ciders
Corona \$5	Stem Pear Cider \$8
Dos Equis \$6	Stem Hibiscus Cider \$8
Heineken \$6	Hard Seltzers
Lagunitas IPA \$7	High Noon Pineapple \$8
Michelob Ultra \$5	High Noon Passion Fruit \$8
Miller lite \$5	Non-Alcoholic
Stella Artois \$6	Partake Brewing Blonde \$6
	Partake Brewing IPA \$6

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Wine by the Glass

Sparkling Wine

Bodega Norton, Grüner Veltliner '101 Bubbles' \$12
Mendoza, Argentina

White Wine

Relax, **Riesling** \$10
Mosel, Germany

La Crema, **Pinot Gris** \$13
Monterey, California

Bogle Family Vineyards, **Sauvignon Blanc** \$10
California

Matanzas Creek Winery, **Sauvignon Blanc** \$12
Sonoma County, California

Kendall-Jackson, **Chardonnay** \$12
California

Cambria Estate Winery, **Chardonnay** \$14
'Katherine's Vineyard' SMV, California

Red Wine

Victoria Vineyards, **Pinot Noir** 'Farm to table' \$13
Victoria, Australia

Bodegas Salentein, **Malbec** 'Portillo' \$12
Mendoza, Argentina

Backhouse, **Merlot** \$9
Partier, California

Collusion, **Cabernet Sauvignon** \$14
Columbia Valley, Washington

Francis Coppola, **Cabernet Sauvignon** \$13
'Diamond Collections' California

Marietta Cellars, **Red Blend** 'OVR' \$12
'Lot Number 75' California

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Happy Hour

7 days a week, 2:30PM – 6PM

Draft Beers \$4

Coors Banquet, Michelob Ultra, Bud Light

Tightknit Brewing Co. '8th Street Irish Red' Irish Red Ale

Weldwerks Brewing Company 'Colorado Ale'

Weldwerks Brewing Company 'Juicy Bits' Hazy IPA

Cocktails \$9

Pearl of the Plains

Tito's Vodka, Lychee, St. Germaine, Rosemary, Lime

Cherry Picked Old Fashioned

Bourbon, Cherry Heering, Angostura, Luxardo Cherry

Wine by the Glass \$7

La Vieille Ferme Blanc **OR** La Vieille Ferme Rouge

From the Meeker's Kitchen

Carolina Pulled Pork Sliders – Slow Braised Pork, Tangy Carolina Sauce, Pickled Cabbage on Toasted Pretzel Slider Rolls \$15

Chicken Wings – Proprietary Dry Rub with Buffalo, Sweet Chili Sauce, or Meeker's BBQ Sauce \$14

Loaded Fries- Crispy Fries, Served with a Creamy Cheese Sauce, Bacon Bits, Green Chile and Lime Crema \$11

Margherita Flatbread- Toasty Naan Topped with Fresh Buffalo Mozzarella, San Marzano Pomodoro Sauce, Basil, Finished with a Drizzle of Barrel Aged Balsamic and a Spanish Picual EVOO \$14

Spinach Flatbread- Creamy Spinach and Artichoke, Peppadew, Parmesan Cheese \$13

Hummus- Garbanzo Bean, Sesame Tahini, Pine Nuts, Assorted Olives, Wildflower Honeybee Pollen, Spanish Picual Olive Oil and Herbs, Served with Toasty Naan \$12