Sweets

Served From 4-10PM

Abuelita's Churros 14

Fried Churros with Cinnamon Sugar
Chocolate Dipping Sauce

Dulce Noir Cheesecake 14

Chocolate Marble Dulce de Leche Cheesecake,
Pecan Graham Cracker Crust, Whipped Cream,
Coconut Macaroon Crisp

Tres Leches 14

Tender Sponge Infused with Three Milks
Pastry Cream, Meringue, Strawberries

Poached Pear a la Mode 14

Red Wine Poached Pear, Pastry Cream
Vanilla Ice Cream, White Streusel

gluten free vegetarian vegan dairy free spicy

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PEAKS

27TH FL. LOUNGE
DENVER, CO.

SUPPORTING SMALL & INDEPENDENT BRANDS

About Hyatt's Small Business Independent & Craft Beverage Partners

At Hyatt, we believe great beverage experiences begin with passionate people and authentic stories. That's why we're committed to championing small and independent beverage producers—brands that bring something meaningful, high-quality, and memorable to the table.

For over 65 years, Hyatt has supported communities and entrepreneurs by building relationships that go beyond the transaction. We're proud to continue that legacy by giving a platform to those driving innovation, inclusivity, and craftsmanship in the beverage world.

Follow Peaks Lounge

Colorado Cocktails

Bartender's Special Old Fashioned 21
Bartenders Choice Bourbon, Simple Syrup,
Angostura and Orange Bitters

Black Walnut Manhattan 22
Contains Nuts
Bear Creek Bourbon, Black Walnut Liqueur, Angostura Bitters

New York Sour 21
Laws Founder's Select Bourbon, Lemon Juice,
Simple Syrup, Malbec Float

Pear Tree Martini 18
Breckenridge Pear Vodka, St.Germain, Lime Juice

Pink 75 19
Created by Alexa
Mythology Gin, Butterfly Pea Flower Simple Syrup,
Lemon Juice, Viarea Prosecco Rosé

Beekeeper 18
Spring 44 Honey Vodka, Disaronno, Lemon Juice, Honey Syrup

Espresso Martini 20
Spirit Hound Vodka, Café Colorado Coffee Liqueur,
Espresso, Simple Syrup

Lavender Gimlet 18
Woody Creek Gin, Simple Syrup, Lime Juice, Lavender Bitters

For parties of 6 or more, a 22% service charge will be added to the bill.
For un-signed checks, a 20% service charge will be added to the bill.
Both service charges are distributed in full to our service staff.
Customers may also choose to leave an additional optional tip at the time of payment.

Shareables

Served From 4-10PM

Chips & Dips 16
Salsa Adobada, Rajas con Chile, Chile con Queso

Chamoy Frutas 16
Summer Fruits, Chamoy, Tajin

Aguachiles 18
Shrimp, Pasilla Puree, Mango, Cucumber, Pickled Onion, Micro Cilantro

Hamachi Crudo 21
Habanero Lime Dressing, Red Onion, Micro Cilantro

Mountain View Nachos 18
Chile con Queso, Baby Peppers, Lime Cabbage Slaw, Cotija, Micro Cilantro
Add Protein $3: Braised Bison, Sweet Chile Chicken, Carne Asada

Sweet Chile Tostadas 18
Sweet Chile Cilantro Chicken, Slaw, Chipotle Aioli

Chipotle Ensalada 16
Baby Gem Lettuce, Strawberry Chipotle Vinaigrette, Avocado,
Heirloom Tomato, Roasted Corn, Radish, Cotija

Adobo Tenderloin Bites 22
Rajas con Chile, Ranchero, Pickled Onion Slaw

Bison Barbacoa Tacos 20
Braised Bison, Pickled Onion, Micro Cilantro,
Salsa Adobada, Fried Garbanzo, Consommé

gluten free · vegetarian · vegan · dairy free · spicy

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Brew | Cider | Seltzer

Craft 16oz | 12

Horse & Dragon Hazy IPA

Roadhouse Walrus Hazy IPA

Roadhouse Highwayman Pilsner

Angry James Tricentric IPA

Colorado 12oz | 10

Upslope Craft Lager

Odell Sippin' Pretty Sour Ale

Prost Pilsner

Odell IPA

Avery White Rascal White Ale

Left Hand Milk Stout

Blue Moon Belgian White Ale

Voodoo Ranger Juicy Hazy IPA

Great Divide Denver Pale Ale

Avery Ellie's Brown Ale

New Belgium Fat Tire Ale

Stem Off Dry Cider

Dry Dock Apricot Blonde

Holidaily Fat Randy IPA

Lariat Lodge Lazo Mexican Style Lager

Domestic | Import 12oz | 9

Coors Light

Corona Extra

Coors Banquet

Stella Artois

Heineken 0.0

Michelob Ultra

Blue Moon N/A Belgian White

High Noon Seltzer

Tommy Knocker N/A Blood Orange IPA

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Cocktail Favorites

Pink Tiger 18

Created by Zach

Coconut Rum, Melon Liqueur, Lemonade, Strawberry Puree

Dulce Fuego 17

Created by Alexa

Astral Tequila, Lime Juice, Peachtree Liqueur,
Agave Syrup, Strawberry Puree, Firewater Bitters

Terry's Chocolate Orange 21

Ketel One Oranje Vodka, Bailey's Chocolate Liqueur,
Cointreau, Heavy Cream

Alcohol-Free Cocktails

Strawberry Hugo Spritz 16

NON-ALCOHOLIC

Strawberries, Lime Juice, Simple Syrup, Fever-Tree Elderflower Tonic

Hibiscus Paloma 16

NON-ALCOHOLIC

Hibiscus Tea, Lemon Juice, Simple Syrup, Fever-Tree Grapefruit Soda

Carrot Ginger Hopper 16

NON-ALCOHOLIC

Carrot Juice, Lime Juice, Simple Syrup,
Fever-Tree Blood Orange Ginger Beer

All Spirit Selections

Wine

5oz | 10oz | Bottle

Sparkling

Viarea — 17 | 60
Prosecco Rosé | Italy | Citrus, Apple, Honeysuckle

La Marca — 16 | 56
Prosecco | Veneto, Italy | Citrus, Honeysuckle, Peach

Veuve Clicquot — 25 | 120
Champagne | Champagne, France | Pear, Apple, Grapefruit

Maschio Zero Alcohol Free — 15 | 53
White Sparkling | Veneto, Italy | Pear, Lemon, Tropical Fruit

Rosé | White

M. Chapoutier Belleruche — 16 | 26 | 56
Rosé | Rhone Valley, France | Red Fruits, Citrus

Chateau Ste. Michelle — 16 | 26 | 56
Reisling | Columbia Valley, Washington | Peach, Apple

Masi — 16 | 26 | 56
Pinot Grigio | Delle Venezie, Italy | Honey, Tangerine

Unsanctioned — 18 | 29 | 63
Pinot Gris | Willamette Valley, Oregon | Golden Apple, Chamomile

Emmolo — 16 | 26 | 56
Sauvignon Blanc | California | Crisp Fruit, Minerality

Kim Crawford — 18 | 29 | 63
Sauvignon Blanc | Marlborough, New Zealand | Passion Fruit, Melon

J Vineyards — 18 | 29 | 63
Chardonnay | Tri-Appellation, California | White Peach, Apple, Pear

Sonoma-Cutrer — 19 | 30 | 66
Chardonnay | Sonoma County, California | Butter, Vanilla

Wines by the Bottle

Wine

5oz | 10oz | Bottle

Red

Intercept by Charles Woodson — 17 | 27 | 60
Pinot Noir | Monterey County, California | Oak, Chocolate

Niner — 20 | 32 | 70
Pinot Noir | Paso Robles, California | Cranberry, Candied Orange

Donini — 16 | 26 | 56
Montepulciano | Abbruzo, Italy | Dried Fruit, Hazelnuts

Orin Swift Advice from John — 22 | 35 | 78
Merlot | Napa Valley, California | Blackberry Pie, Lilac

Bodega Colomé — 17 | 27 | 60
Malbec | Salta, Argentina | Black Fruit, Spiced Oak

Harvey & Harriet — 18 | 29 | 63
Red Blend | Paso Robles, California | Fig, Currant, Brown Sugar

Eschcol by Trefethen — 22 | 35 | 78
Red Blend | Napa Valley, California | Dark Fruit, Black Pepper

Daou — 18 | 29 | 63
Cabernet | Paso Robles, California | Raspberry, Currant

Oberon — 19 | 30 | 67
Cabernet | Napa Valley, California | Black Cherries, Blackberries

Bonanza by Chuck Wagner The Vinekeeper — 22 | 35 | 78
Cabernet | Napa Valley, California | Pomace, Oak, Cocoa

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