

PEAKS

27TH FL. LOUNGE
DENVER, CO.

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WINTER LODGE

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COCKTAILS

THE GRINCH 22

Don Julio Blanco Tequila, Bols Blue Curacao, Lime Juice,
Simple Syrup, Q Tropical Ginger Beer

FROSTED CRANBERRY MARGARITA 19

Casamigos Reposado Tequila, Cointreau, Agave,
Lime Juice, Cranberry Juice

APRÉS OLD FASHIONED 22

Bulleit Rye Whiskey, Faretti Biscotti Liqueur,
Cinnamon Simple Syrup, Angostura Bitters

YULETIDE TODDY 19

Ron Zacapa 23 Rum, Avua Falernum, Lime Juice,
Simple Syrup, Angostura Bitters

NOËL BLANC SPRITZ 20

Aviation Gin, Leopold Bros Apertivo Bianco,
Bols Elderflower Liqueur, Lemon Juice, La Marca Prosecco

SNOWFALL & SMOKE 70

Poured tableside and served in a smoking cloche
Your Choice of Don Julio 1942 Tequila or Johnnie Walker Blue Whisky.
Served with Amaro Montenegro, Espresso Liqueur, and
Orange Bitters

Scan the QR code to see our full Spirit selection



SWEET TREATS

Served From 4-10PM

CHOCOLATE FONDUE 14

Vegetarian, Nut Free
Dark Chocolate Fondue, Dipping Sweets

STROOPWAFLE A LA MODERNE 13

Vegetarian, Nut Free
Thin Caramel Wafer Sandwich,
Dark Chocolate, Cup of Hot Chocolate

BLACK FOREST REVERIE 13

Vegetarian, Nut Free
Dark Chocolate Sponge, Cherry Brandy,
Vanilla Chantilly, Cherries

APPLE STRUDEL A LA MODE 14

Vegetarian, Nut Free
Caramelized Apples, Raisins,
Warm Spices, Vanilla Ice Cream

DESSERT COCKTAILS

NUTCRACKER MARTINI 21

Ketel One Vodka, Mr. Black Cold Brew Liqueur,
Toschi Nocello Walnut Liqueur, Simple Syrup, Espresso

TERRY'S CHOCOLATE ORANGE 21

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

THE LODGE SPREAD

GIANT BAVARIAN PRETZEL 16

Vegetarian

Cheese Fondue, Whole Grain Mustard

LOBSTER MAC AND CHEESE 20

Cheddar Jack, Cavatappi, Panko

WINTER FLATBREAD 16

Vegetarian

Whipped Brie, Roasted Apple, Kale, Dried Cranberries,
Candied Pecans, Balsamic Maple Gastrique

SWEDISH MEATBALLS 18

Lingonberry, Gravy

BISON CHILI & CORNBREAD 18

Ground Bison, Tomato Red Bean Stew,
Sour Cream, Cheddar Jack, Chives

ROCKY MOUNTAIN BRAT BOARD 22

Gluten-Free

Weisswurst, Bison Jalapeno Cheddar, German Pork, Cornichons,
Whole Grain Mustard, Hot Honey, Sauerkraut, Spiced Mixed Nuts

RACLETTE & HAM BAGUETTE 20

Tomato Bisque, Cornichons, Whole Grain Mustard

POTATO ONION PIEROGIS 18

Vegetarian

Sour Cream, Sauerkraut

An automatic service charge of 20% will be added to parties of 6 or more.

An automatic service charge of 17% will be added to all unsigned tabs.

NON-ALCOHOLIC

N/A Cocktails Made with Bitters Contain Trace Amounts of Alcohol of .5% or Less. Bitters may be omitted upon request.

FROSTED POINSETTIA MARGARITA 18

Seedlip Notas De Agave, Pallini Limonzero, Lime Juice,
Cranberry Juice, Agave, Angostura Bitters

GLACIAL SPRITZ 18

Seedlip Grove, Lemon Juice, Simple Syrup,
Q Ginger Beer, Lyre's Classico N/A Sparkling Wine,
Orange Bitters

GRINCH'S REMEDY 18

Seedlip Spice Blue, Pallini Limonzero, Lime Juice,
Cinnamon-Vanilla Syrup, Q Tropical Ginger Beer

SPICED LANTERN 18

Ritual N/A Whiskey, Lyre's Italian Spritz, Pathfinder Amaro,
Lemon Juice, Simple Syrup, Orange Bitters

NIGHTFALL 18

Ritual N/A Whiskey, Pathfinder Amaro,
Brown Sugar Syrup, Orange Bitters

An automatic service charge of 20% will be added to parties of 6 or more.

An automatic service charge of 17% will be added to all unsigned tabs.

BREWS | CIDERS | SELTZERS

LOCAL CRAFT 16OZ | 12

Horse & Dragon Hazy IPA
Roadhouse Highwayman Pilsner
Roadhouse The Walrus Hazy IPA
Angry James Tricentric IPA

COLORADO 12OZ | 10

Upslope Craft Lager
Prost Pilsner
Avery White Rascal White Ale
Blue Moon Belgian White Ale
New Belgium Fat Tire Classic Ale
Dry Dock Apricot Blonde
Oskar Blues Dale's Pale Ale
Odell Sippin' Pretty Sour Ale
Odell IPA
Left Hand Milk Stout
Great Divide Titan IPA
Voodoo Ranger Juicy Hazy IPA
Stem Off Dry Cider

DOMESTICS | IMPORT 12OZ | 9

Bud Light
Coors Light
Michelob Ultra
Corona Extra
Stella Artois
Heineken 0.0
Industrial Arts Safety Glasses NA IPA
Montucky Cold Snacks
High Noon Vodka Seltzer

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WINE

5oz | 10oz | Bottle

Sparkling | Rose | White

RUFFINO, Prosecco Rosé, Italy—Rose Petals & Strawberries	17 60
VEUVE CLICQUOT, Champagne, France—Pear, Apple & Grapefruit	25 120
A TO Z, Rosé, Oregon—Honeydew, Star Fruit, Strawberry, Citrus	18 29 63
LANGUAGE OF YES, Rosé, California—Watermelon & Peach	19 30 67
DIATOM, Chardonnay, California—Green Apple, Lemon, Spice	18 29 63
SONOMA-CUTRER, Chardonnay, California—Butter & Vanilla	19 30 66
MASI, Pinot Grigio, Italy—Honey & Tangerine	16 26 56
CHATEAU STE MICHELLE, Sauv Blanc, Washington—Citrus & Herbs	16 26 56
YALUMBA, Sauv Blanc, S. Australia—Citrus & Apple	16 26 56
KIM CRAWFORD, Sauv Blanc, New Zealand—Passionfruit & Melon	18 29 63
CHATEAU STE MICHELLE, Reisling, Washington—Peach & Apple	16 26 56

Red

INTERCEPT, Pinot Noir, California—Oak & Chocolate	17 27 60
DIVUM, Pinot Noir, California—Raspberry & Brown Spice	19 30 66
2021 HARVEY & HARRIET, Red Blend, California— Fig, Currant, Brown Sugar	18 29 63
ARGENTO, Malbec, Argentina—Red Fruit & Plum	17 27 60
VINA ROBLES, Malbec, Argentina—Red Fruit & Plum	18 29 63
OBERON, Cabernet, California—Black Cherry & Blackberries	19 30 67
ORIN SWIFT ADVICE FROM JOHN, Merlot, California— Blackberry Pie & Lilac	22 35 88

Scan the QR code to see our Wines by the Bottle

