

# TWENTY FOUR **7**

BREAKFAST. BITES. BURGERS. BREWS.

## DRAFT BEER



### Coors Original Banquet

Brewed only in Golden, CO using 100% Rocky Mountain Water with Moravian Barley.

ABV 5.00%, IBU 6 7



### Bud Light American Lager

Light-bodied Beer with a fresh, clean, and subtle Hop aroma and delicate Malt sweetness.

ABV 4.2%, IBU 10 7



### Colorado Native Batch 19

Pre-prohibition style Lager with clean crisp finish and lingering Hop taste.

ABV 5.50%, IBU 26 7



### Stella Artois

Well balanced flavor profile, pleasantly bitter with a refreshing finish. ABV 5.20%, IBU 25 7



### Dry Dock Apricot Blonde Ale

Golden Blonde Ale with a crisp, clean Apricot finish.

ABV 5.1%, IBU 17 7



### Blue Moon Belgian Wheat

Crisp unfiltered Wheat Ale brewed with Valencia Orange peel.

ABV 5.40%, IBU 9.8 7



### Avery Brewing Company White Rascal Wheat

Light, crisp, zesty Belgian style White Ale spiced with Coriander and Orange peel.

ABV 5.6%, IBU 10 7



### Denver Beer Company Princess Yum Yum

Sparkly German style Kolsch fermented with Raspberries with a tart, dry finish.

ABV 4.8%, IBU 32 7



### Wonderland Seasonal Draft

Rotating draft from Wonderland Brewing from Broomfield, CO 7



### Monarch Golden Road Amber Ale

Toasty biscuit and soft Pear flavors with balanced Hops.

ABV 5.50%, IBU 22 7



### Odell 90 Shilling Amber Ale

A medium bodied Ale with a burnished Copper color and a deeply pleasant aroma.

ABV 5.30%, IBU 32 7

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### Oskar Blues Dale's Pale Ale

*Hoppy nose with assertive but balanced flavors of Malts and Hops from start to finish.*

ABV 6.5%, IBU 65 7



### Lagunitas IPA

*Well-rounded India Pale Ale with rich Caramel Malt Barley and hearty Hop flavor.*

ABV 6.20%, IBU 51.5 7



### Great Divide Titan IPA

*Citrus and Piney Hop flavors with Malty sweetness, balanced with crisp Hop bitterness.*

ABV 7.1%, IBU 65 7



### Bootstrap Lush Puppy Hazy IPA

*Great tropical, Citrusy flavor and aroma with massive amounts of Hops.*

ABV 6.50%, IBU 60 7



### Tommy Knocker Maple Nut Brown Ale

*Flavorful Brown Ale with a touch of pure Maple Syrup.*

ABV 4.50%, IBU 20 7



### Denver Beer Company Graham Cracker Porter

*Dark beer with notes of Vanilla, Spices and a semi-dry finish of roasted Malt and Biscuit.*

ABV 5.60%, IBU 15 7



### Left Hand Brewing Milk Stout

*Dark, delicious Cream stout with a well-rounded sweetness from Milk Sugar.*

ABV 6.00%, IBU 25 7

## BOTTLED BEER

### DOMESTIC

*Budweiser, Bud Light, Bud Light Lime, Coors, Coors Light, Michelob Ultra, MGD, Miller Light and O'Doul's 7*

### CRAFT BREWS

*Blue Moon Belgian White, Lagunitas IPA, Fat Tire Ale and Angry Orchard Hard Cider 7*

### IMPORTED

*Stella Artois, Corona Extra, Corona Light, Modelo Especial, Heineken and Guinness Stout 7*

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## WINE

### SPARKLING WINE BTG      BTB

#### Domaine Chandon

*Brut, 187ml*

14

#### La Marca

*Prosecco, 187ml*

10

### WHITE WINE BTG      BTB

#### CHARDONNAY

##### The Federalist

*Sonoma*

10

40

##### Patz & Hall

*Sonoma Coast*

52

##### Rombauer

*Napa Valley*

60

##### "A" by Acacia

*California*

8

36

#### PINOT GRIGIO

##### Borgo Magredo

*Italy*

9

36

#### SAUVIGNON BLANC

##### Cloudy Bay

*Marlborough, NZ*

55

##### Hess "Shirtail Ranches"

*North Coast*

8

29

##### Stags' Leap Winery

*Napa Valley*

45

### BLUSH / ROSE WINE BTG      BTB

#### Beringer

*White Zinfandel*

6

20

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## WINE

### RED WINE

BTG

BTB

#### **CABERNET SAUVIGNON**

##### **Beaulieu Vineyards**

*Napa Valley*

60

##### **Greystone Cellars**

*California*

9

36

##### **Columbia Crest "H3"**

*Horse Heaven Hills*

10

40

##### **Round Pond "Kith & Kin"**

*Napa Valley*

58

#### **MERLOT**

##### **Chateau St. Jean**

*Sonoma County*

9

35

#### **PINOT NOIR**

##### **Bridlewood Estate**

*Monterey County*

9

36

##### **J Vineyards**

*Sonoma County*

60

#### **SHIRAZ**

##### **19 Crimes**

*Australia*

8

32

#### **ZINFANDEL**

##### **Rancho Zabaco**

*Sonoma County*

7

27

#### **SANGIOVESE**

##### **Cecchi**

*Chianti Classico, Italy*

12

48

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## BLOODY MARYS

### **The Classic**

*Tito's Handmade Vodka, housemade Mary Mix, Lemon wedge, Olive, Carrot and Celery stalk 9*

### **Lemon-Dill Mary**

*Ketel One Citroen Vodka, housemade Mary Mix, pinch of Dill, fresh Lemon and an Olive 9*

### **The Red Sea**

*Ketel One Vodka, Clamato juice, a Shrimp, pickled Onion, Olive, fresh Lime wedge and a Salt rim 9*

### **Spicy Mary**

*Tito's Handmade Vodka, Sriracha sauce, housemade Mary Mix, a pickled Green Bean and fresh Lemon wedge 9*

### **Bacon Bloody Mary**

*Tito's Handmade Vodka, smoky Mary Mix, fresh Lemon wedge, Bacon strip garnish 9*

## COCKTAILS

### **Select Spritz**

*Select Aperitivo, La Marca Prosecco, Soda 9*

### **South Seas Passion**

*Captain Morgan Silver Rum, Passion Fruit puree, Orange juice 9*

### **Classic Frozen Margarita**

*Herradura Silver Tequila, Triple Sec, Sour Mix and fresh Lime 9*

### **Monarch Sangria**

*California Red Wine, fresh Fruit and Blueberi Stoli Float 9*

### **Moscow Mule**

*Smirnoff Vodka, Q drinks Ginger Beer and fresh Lime 9*

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## BELLINIS

### Classic Bellini

*La Marca Prosecco and Peach puree 9*

### Orchard Bellini

*La Marca Prosecco and Black Cherry puree 9*

### Desert Island Bellini

*La Marca Prosecco and Mango puree 9*

## SPECIALTY COFFEES

**Espresso** *Single 4 · Double 5*

**Café Latte** 5

**Cappuccino** 5

**Café Mocha** 6

Additional premier dining selections

the **BUFFET**

MONARCH  
CHOPHOUSE



COMING SOON

BISTRO  
*Mariposa*



java  
etc.

CRYSTAL CONFERENCE CENTER

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