SIGNATURE DRINKS

CLASSIC RYE MANHATTAN
Bold and Distinctively Smooth Bulleit Rye Whiskey
with a Pinch of Vermouth and Angostura Bitters

CELEBRATION CHAMPAGNE COCKTAIL
An Elegant Blend of Cointreau, Cognac and
Peychauds Bitters, Topped with Bubbly

THE PALACE COLLINS
A Floral Refreshing Spring Cocktail of Nolet
Silver Gin, St-Germain Liqueur, Lemon and Soda

RASPBERRY LEMON DROP
Stoli Raspberry, Chambord, Triple Sec & Sour

COLORADO NATIVE
A Lightly Hopped, Uniquely Brewed Amber Beer
Made and Served Exclusively in Colorado

BROWN PALACE

ATRIUM MENU

ARTISANAL CHEESES 3 SELECTIONS
Served with Selected Accompaniments

OYSTERS ON THE HALF SHELL
Mignonette
Half Dozen / Rockefeller

VINE RIPE TOMATO SALAD
Fresh Mozzarella, Red Onion, Apple Balsamic

FRESH POACHED U-15 SHRIMP
Cocktail Sauce

JUMBO LUMP CRAB CAKES
Classic Remoulade, Frisée

BROWN PALACE CHIPS
Onion Dip

TRUFFLE-PARMESAN FRIES
Served With Truffle Aïoli

CALAMARI
Lightly Breaded, Marinara, Lemon Herb Aïoli

BROWN PALACE

WINES

CHAMPAGNE AND SPARKLING

Lunetta Prosecco, Italy
Chandon Brut, Napa, 187ml/Split
Chandon Brut, Napa, 750ml
Moet & Chandon Brut Imperial, 187ml/Split
Moet & Chandon Brut Imperial, 750ml
Veuve Clicqout Yellow Label 375ml
Veuve Clicqout Yellow Label 750ml
Dom Perignon
Dom Perignon Oenotheque 1996

WHITE WINE

Borgo, Fruili, Italy, Pinot Grigio
Villa Maria, Marlborough, NZ, Sauvignon Blanc
Leitz, Rheingau, Riesling
Sterling Vintners Collection, Chardonnay
Sonoma Cutrer, Russian River Valley, Chardonnay

RED WINE

Silver Oak, Alexander Valley, Cabernet Sauvignon
Sterling Vintners Collection, Cabernet Sauvignon
Sterling Vintners Collection, Merlot
Castlerock, Sonoma, Pinot Noir
Sequana, Russian River Valley, Pinot Noir
Chateau Tanunda, Barossa, Australia, Shiraz
Frogs Leap, Napa, Zinfandel
Terrazas Reserva Argentina, Malbec

BROWN PALACE