



# - HAPPY HOUR -

EVERY DAY 3PM – 6PM

## DRINKS

\$1 OFF DRAFTS

\$5 HOUSE RED | WHITE | ROSÉ WINES | RED SANGRIA | PROSECCO

\$8 MANHATTAN | 007 | Cucumber Basil Gin & Tonic

## FOOD

\$1 FRESH SHUCKED HOUSE OYSTERS (minimum order of 3)

\$5 PARMESAN FRIES | HALF POUND OF MUSSELS  
white wine + garlic or spicy spanish red

\$6 BLUE CHEESE CHIPS | BLISTERED BRUSSELS

\$7 CALAMARI | 8" ONE TOPPING PIZZA

\$10 HAPPY HOUR BOARD  
2 meats, 2 cheese, accompaniments

\$25 BOTTLE OF WINE & 12" PIZZA or HAPPY HOUR BOARD  
(house wine + cheese or pepperoni, additional toppings extra)

## MENU



**Blackbird**  
PUBLIC HOUSE  
**COCKTAILS**



<b>BLACKBIRD</b> Laws rye: Luxardo cherry: Leopold's absinthe: demerara: bitters	\$14
<b>APRICOT CLOUD</b> 100% agave tequila: mezcal: apricot: lime juice: simple: egg white*: rosemary	\$14
<b>007</b> Bombay Sapphire: Tito's: Cointreau: orange peel	\$14
<b>SPRING FASHIONED</b> bourbon: St Germain: angostura bitters: orange peel	\$12
<b>WRITTEN WORD</b> Leopold's Gin: green chartreuse: Cointreau: lime juice	\$12
<b>FRENCH 75</b> prosecco: cognac: simple: lemon	\$11
<b>APEROL SPRITZ</b> Aperol: prosecco: soda: orange	\$10
<b>MEXICO 70</b> Ocho Blanco: agave: lime juice: prosecco	\$10
<b>COME FLY WITH ME</b> Leopold's gin: St Germaine: Luxardo: lemon juice: lemon peel	\$13
<b>DON'T STOP THE CARNIVAL</b> rum: lime juice: muddled lime: simple syrup	\$10
<b>FIRE ON THE WATER</b> mezcal: grapefruit juice: simple: lime juice: bitters: club soda: grapefruit	\$10
<b>BOULEVARDIER</b> Buffalo Trace bourbon: Campari: vermouth: orange bitters: orange peel	\$11
<b>VIEUX CARRE</b> Laws Rye: Pierre Ferrand cognac: vermouth: Benedictine: bitters	\$13
<b>NEGRONI</b> gin: Campari: sweet vermouth	\$10
<b>BEE'S KNEES</b> Tanqueray: lemon juice: honey syrup: lemon peel	\$10
<b>REV</b> bourbon, coffee liquor: orange bitters: orange peel	\$11

**BARTENDERS CHOICE**

You pick the spirit & let us design the perfect cocktail for you \$16

**- WINES -**

**SPARKLING**

PROSECCO Zardetto, Veneto, Italy	9   32
BRUT Gruet, New Mexico, Engle, NM	10   36
PROSECCO Castilla y Leon, Spain	7   24

**ROSÉ**

ROSÉ Summer Water, Central Coast, California	10   36
SPARKLING ROSE Juame Sierra, Catalonia, Spain	8   28
ROSÉ Il Palazzo, Tuscany, Italy	8   24

**WHITE**

RUEDA Naja, Reuda, Spain	9   \$32
SAUVIGNON BLANC Nautilus, Marlborough, New Zealand	11   40
CHARDONNAY Fossil Point, Edna Valley, California	10   38
CHARDONNAY Alois Lageder, Magrè, Italy	12   44
GRUNER Loimer Lois, Kamptal DAC, Austria	9   32
RITUAL WHITE BLEND House, Tuscany, Italy	8   24
SANCERRE Domaine Hubert Brochard, Loire, France	56
SAUVIGNON BLANC Illumination, Sonoma, North Coast, CA	60

**RED**

CAB FRANC El Enemigo, Mendoza, Argentina	14   56
PINOT NOIR Ken Wright, Willamette, OR	14   48
PINOT NOIR Stema, Veneto, Italy	10   36
ROSSO Altesino Rosso di Altesino, Tuscany, Italy	12   44
TEMPRANILLO Raimat Pirinenca, Catalunya, Spain	9   32
MALBEC Mendoza, Catena, Argentina	9   36
CABERNET Angeline, Napa, CA	11   40
RED BLEND Quest, Paso Robles, CA	13   48
RITUAL RED BLEND, Tuscany, Italy	8   28
BAROLO Damilano, Piedmont, Italy	68
PINOT NOIR Melville, Santa Rita Hills, CA	58
CABERNET Obsidian Ridge, Lake County, CA	64



## - ROTATING DRAFT BEER -

KOMBUCHA (gf) Blood Orange, Mint JuneShine, California, 6%	6.5
BLACKBIRD LAGER American lager, O'Dell, Ft. Collins, CO 5.2%	5.5
TRUMER PILS German Pilsner, Trumer, Austria 4.9%	6
DENVER GOLD Amber Lager, Denver Beer CO, Denver, CO 5%	6
TROPIC KING, Saison, Funkworks, Ft. Collins, CO 8%	7
STRAWBERRY RHUBARB Sour, Great Divide, Denver, CO 6.2%	7.5
PEACH STAND RAMBLER Blonde Ale, O'Dell, Ft. Collins, CO 5.1%	6.5
BOULEVARD WHEAT American Wheat, Boulevard, Missouri 4.4%	6
OFFICIAL Hazy IPA, Bells, Michigan 6.4%	7.5
FRESH SQUEEZED IPA, Deschutes, Oregon 6.4%	6.5
IPA O'dell, American IPA, Ft. Collins CO 7%	6
MERCENARY Double IPA, O'Dell, Ft. Collins, CO 9.3%, 12oz	7.5
90 SHILLING Scottish Ale, O'Dell Brewing 5.3%	6
VENGA Mexican Lager, Denver Beer Co, Denver, CO 4.9%	6
SIERRA NEVADA, Pale Ale, Sierra Nevada, Chico, California 5.6%	6
GUINNESS Irish Dry Stout, Ireland, 4.2% 20oz	7



## - BOTTLES + CANS -

### LIGHTER SIDE

PERONI NASTRO AZZURO, Italian Pale Lager, Dortmund, Italy, 5.1% ABV	6.5
PACIFICO, Mexican Pilsner, Mazatlán, Mexico 4.5% ABV	5.5
COORS ORIGINAL, Lager, Golden, CO 5% ABV	5
COORS LIGHT, Light Lager, Golden, CO 4.2% ABV	5
COORS EDGE, Light Lager, Golden, CO NA	5

### WHEAT & HAZY

BOULEVARD TANK 7, Farmhouse Ale, Kansas City, 8.5% ABV, 16oz	7
BLUE MOON, Belgian White, Denver, Colorado, 5.6% ABV, 16oz	5

### MALTY & DARK

HOLIDAILY RIVA STOUT (GF), Gluten Free Stout, Golden Colorado, 6.75% ABV, 16oz	8
ANCHOR STEAM, Steam Beer, California, 4.9% ABV	6
GREAT DIVIDE YETI, Imperial Stout, Denver, CO, 9.1% ABV	7

### HOPPY BREWS

HOLIDAILY FAT RANDY'S, Gluten Free IPA, Golden Colorado, 7% ABV	8
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### FRUIT BEERS

ALLKIND HARD KOMBUCHA, Tropical Turmeric, 6.5% ABV	6
ALLKIND HARD KOMBUCHA, Super Berry, 6.5% ABV	6

### GOSE & SOUR

DOGFISH HEAD SEAQUENCH, Ale Session Sour, Delaware, 4.9% ABV	6
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### CIDER & SELTZER

STEM OFF DRY, Cider, Denver, CO 5.8% ABV	6
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**- NON ALCOHOL -**

DESIGNATED MULE Berries & citrus w/ ginger beer	\$6
COOLER Strawberry, basil, lemon, honey, pineapple & soda,	\$6
CUCUMBER LEMONADE Cucumber, lime juice, mint & lemonade	\$6

**- SPECIALS -**

MONDAY: Happy Hour all day

TUESDAY: \$1 Oysters

THURSDAY: Select bottles of wine 1/2 off

SATURDAY: Brunch 10-3 – all you can drink mimosas \$14  
(orange only – all other flavors \$16)

SUNDAY: Brunch 10-3 – all you can drink mimosas \$14  
(orange only – all other flavors 16.00)

\$1 Fresh Shucked Oysters all day Sunday only

**PLAN YOUR NEXT PARTY  
OR EVENT AT THE BIRD!**

VISIT [BLACKBIRDDENVER.COM](http://BLACKBIRDDENVER.COM)

or email: [info@tabletotavern.com.com](mailto:info@tabletotavern.com.com)

