



- 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

\$1.5 FRESH SHUCKED HOUSE OYSTERS (minimum order of 3)

\$5 PARMESAN FRIES | HALF POUND OF MUSSELS
white wine + garlic

\$6 BLUE CHEESE CHIPS | BLISTERED BRUSSELS

\$7 CALAMARI | 8" ONE TOPPING PIZZA

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

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

MENU



Blackbird
PUBLIC HOUSE
COCKTAILS



BLACKBIRD Laws rye: Luxardo cherry: Leopold's absinthe: demerara: bitters	\$14
APRICOT CLOUD 100% agave tequila: mezcal: apricot: lime juice: simple: egg white*: rosemary	\$14
007 Bombay Sapphire: Tito's: Cointreau: orange peel	\$14
SPRING FASHIONED bourbon: St Germain: angostura bitters: orange peel	\$12
WRITTEN WORD Leopold's Gin: green chartreuse: Cointreau: lime juice	\$12
FRENCH 75 prosecco: cognac: simple: lemon	\$11
APEROL SPRITZ Aperol: prosecco: soda: orange	\$10
MEXICO 70 Ocho Blanco: agave: lime juice: prosecco	\$10
COME FLY WITH ME Leopold's gin: St Germaine: Luxardo: lemon juice: lemon peel	\$13
DON'T STOP THE CARNIVAL rum: lime juice: muddled lime: simple syrup	\$10
FIRE ON THE WATER mezcal: grapefruit juice: simple: lime juice: bitters: club soda: grapefruit	\$10
BOULEVARDIER Buffalo Trace bourbon: Campari: vermouth: orange bitters: orange peel	\$11
VIEUX CARRE Laws Rye: Pierre Ferrand cognac: vermouth: Benedictine: bitters	\$13
NEGRONI gin: Campari: sweet vermouth	\$10
BEE'S KNEES Tanqueray: lemon juice: honey syrup: lemon peel	\$10
REV 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 Opera Prina, Spain	7 24

ROSÉ

SPARKLING ROSE Juame Sierra, Catalonia, Spain	8 28
ROSÉ Il Palazzo, Tuscany, Italy	8 24

WHITE

RUEDA Naja, Reuda, Spain	9 \$32
SAUVIGNON BLANC Villa Maria, 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
ROSSO Altesino Rosso di Altesino, Tuscany, Italy	12 44
Rioja Oballo, Abalos, 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
SHINER HOLIDAY CHEER Wheat- Dunkelweizen , Spoetzi, TX 4.8%	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
KINDLING Blonde Ale, O'dell Brewery, Ft. Collins, CO , 5% ABV	6
MODELO ESPECIAL, Mexican Lager, Grupo Modelo, Mexico 4.5%ABV	5.5
COORS ORIGINAL, Lager, Golden, CO 5%ABV	5
COORS LIGHT, Light Lager, Golden, CO 4.2%ABV	5
FOUNDERS MAS AGAVE, IPA, Michigan, .4. 7 ABV	8
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
FOUNDERS ALL DAY VACAY, Wheat Ale, Michigan, 4.6 ABV	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
FOUNDERS ALL DAY IPA, IPA, Michigan, 4.7 ABV	5
FOUNDERS CENTENNIAL IPA, IPA, Michigan, 7.2 ABV	6

FRUIT BEERS, GOSE & SOUR

ALLKIND HARD KOMBUCHA, Tropical Turmeric, 6.5%ABV	6
ALLKIND HARD KOMBUCHA, Super Berry, 6.5%ABV	6
SIPPIN' PRETTY Sour, O'dell Brewery, Ft. Collins, CO , 4.5 ABV	6
DOGFISH HEAD SEAQUENCH, Ale Session Sour, Delaware, 4.9%ABV	6
FOUNDERS MAS AGAVE, Sour - Gose, Michigan, 4.7 ABV	5
FRIEK, Wild Ale, O'dell Brewery, Ft. Collins, CO , 6.5 ABV	6

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
COORS EDGE, Light Lager, Golden, CO NA	\$5

- 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!

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or email: info@tabletotavern.com.com

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