



- HAPPY HOUR -

EVERY DAY 3PM – 6PM

DRINKS

\$1 OFF DRAFTS

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

\$8 MANHATTAN | 007 | BROWN DERBY

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

\$14

Laws rye: Cherry Heering: Leopold's absinthe: demerara: bitters

ELDERFLOWER GIMLET

\$10

Hendricks cucumber gin: elderflower: lime

PERFECT CRANBERRY MANHATTAN

\$12

bourbon: Leopold's cranberry: walnut bitters: brandied cherry

FLANNEL SHIRT

\$13

Old Forester rye: apple juice: Averna amaro: St Elizabeth allspice dram

FRENCH 75

\$11

prosecco: cognac: simple: lemon

APEROL SPRITZ

\$10

Aperol: prosecco: soda: orange

007

\$14

Bombay Sapphire: Tito's: Cointreau: orange peel

MEXICO 70

\$10

Ocho Blanco: agave: lime juice: prosecco

COME FLY WITH ME

\$13

Leopold's gin: St Germaine: Luxardo: lemon juice: lemon peel

BROWN DERBY

\$10

bourbon: honey: grapefruit

FIRE ON THE WATER

\$12

mezcal: grapefruit juice: simple: lime juice: bitters: club soda: grapefruit

BOULEVARDIER

\$11

Buffalo Trace bourbon: Campari: vermouth: orange bitters: orange peel

PALASADE SMASH

\$13

Mile High Spirits Peach Whiskey: Mint: Lemon

WHITE NEGRONI

\$10

gin: Lillet Blanc: Suze

APRICOT CLOUD

\$14

100% agave tequila: mezcal: apricot: lime juice: simple: egg white*: rosemary

BEE'S KNEES

\$10

Tanqueray: lemon juice: honey syrup: lemon peel

ESPRESSO MARTINI

\$10

Van Gogh double espresso vodka: coffee liquor: Irish cream



- WINES -

SPARKLING

SPARKLING Opera Prima, Spain	7 24
PROSECCO Zardetto, Veneto, Italy	9 32
SPARKLING Gruet, New Mexico	10 36
CAVA ROSE Juame Sierra, Catalonia, Spain	8 28

WHITE / ROSÉ

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

RED

RITUAL RED BLEND, Tuscany, Italy	8 28
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
CAB FRANC El Enemigo, Mendoza, Argentina	14 56
RED BLEND Quest, Paso Robles, CA	13 48
CABERNET Angeline, Napa, CA	11 40
PINOT NOIR Melville, Santa Rita Hills, CA	58
CABERNET Obsidian Ridge, Lake County, CA	64
BAROLO Damilano, Piedmont, Italy	68



- 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
ACCUMULATION winter hazy ipa, New Belgium, Ft. Collins, CO 6.5%	6.5
SHINER HOLIDAY CHEER wheat- dunkelweizen, Spoetzl, TX 4.8%6.5	7
DENVER GOLD amber lager, Denver Beer CO, Denver, CO 5%	6
BOULEVARD WHEAT American wheat, Boulevard, Missouri 4.4%	6
HAZER TAG hazy ipa, Odell brewing, Ft. Collins, CO 7%	7
FRESH SQUEEZED IPA, Deschutes, Oregon 6.4%	6.5
SIPPIN' TROPICAL sour, Odell brewing, Ft. Collins, CO 8%	7
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 -

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

WHEAT & HAZY

BOULEVARD TANK 7, Farmhouse Ale, Kansas City, 8.5%ABV, 16oz	7
BLUE MOON, Belgian White, Denver, Colorado, 5.4%ABV, 16oz	5
FOUNDERS ALL DAY VACAY, Wheat Ale, Michigan, 4.6 ABV	5

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
COORS EDGE, Light Lager, Golden, CO NA	5

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
DOG FISH 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	6.5
FOUNDERS MAS AGAVE, Hard Seltzer, Michigan, 4.7 ABV	5
TOPO CHICO, Hard Seltzer, Michigan, 4.7 ABV	6
OSCAR BLUES WILD BASIN, Wild Seltzer, Longmont, 5 ABV	6



- 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: \$1.5 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)

\$1.5 Fresh Shucked Oysters all day Sunday only

PLAN YOUR NEXT PARTY OR EVENT AT THE BIRD!

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