

Sparkling Wines and Champagne

Mumm Napa, Brut, Prestige Napa Valley, NV, CA B \$50

Blush

Beringer, White Zinfandel, 2007, CA B \$24 G \$6

White Specialties

Chateau Ste. Michelle, Riesling, Columbia Valley, 2007, WA B \$36 G \$9

Meridian Vineyards, Pinot Grigio, 2007, CA B \$28 G \$7

Brancott, Sauvignon Blanc, Marlborough, 2008, New Zealand B \$36 G \$9

Kenwood, Sauvignon Blanc, 2007, CA B \$32 G \$8

Chardonnay

Clos du Bois, Chardonnay, North Coast, 2007, CA B \$40 H \$19

La Terre, Chardonnay, 2007, CA B \$28 G \$7

La Crema, Chardonnay, Sonoma Coast, 2007, CA B \$52

Sterling, Chardonnay, "Vintner's Collection", Central Coast, 2007, CA

B \$40 G \$10

Red Specialties

Mark West, Pinot Noir, Sonoma County, 2007, CA B \$39 G \$9

La Crema, Pinot Noir, Russian River Valley, 2006, CA B \$100

Beaulieu Vineyard, Merlot, "Century Cellars, 2006, CA B \$28 G \$7

Clos du Bois, Merlot, North Coast, 2005, CA B \$40 H \$19 G \$10

St. Francis Vineyards, Merlot, Sonoma County, 2005, CA B \$40 G \$10

Ravenswood, Zinfandel, "Vintner's Blend", 2007, CA B \$32 G \$8

Cabernet Sauvignon

Beaulieu Vineyard, Cabernet Sauvignon, "Century Cellars", 2006, CA

B \$28 G \$7

Franciscan, Cabernet Sauvignon, Napa Valley, 2005, CA B \$80

Avalon, Cabernet Sauvignon 2006, CA B \$36 G \$9

Estancia, Cabernet Sauvignon, "Keys Canyon Ranches", 2006, CA

B \$40



Fort Collins Marriott
350 E. Horsetooth Road | Fort Collins| CO
970-226-5200

cocktails

Strawberry Rita

Jose Cuervo Gold Tequila, strawberries, and a sugar rim \$7.50

Bourbon Sour

A classic sour made with Maker's Mark Bourbon \$7.50

Pomegranate Cosmo

A twist on the classic cosmopolitan, with tart pomegranate and fresh lime \$9.50

Mojito

Bacardi Superior Rum with fresh mint \$7.50

Margarita

A classic margarita with Jose Cuervo Especial Tequila and fresh lime juice \$7.50

Blue Moon Belgian White \$5.25

Samuel Adams Boston Lager \$5.25

Sierra Nevada Pale Ale \$5.25

Corona Extra \$5.25

Guinness Draught \$5.25

Heineken \$5.25

Stella Artois Lager \$5.25

Corona Light \$5.25

Fat Tire \$5.25

Sunshine Wheat \$5.25

90 Shilling \$5.25

Easy Street \$5.25

Budweiser \$4.50

Bud Light \$4.50

Coors Original \$4.50

Coors Light \$4.50

Miller Lite \$4.50

Michelob Ultra \$4.50

beers

bar shares

Hummus

grilled flatbread and crisp celery for dipping

[a low cholesterol choice] \$8

Spinach and Artichoke Dip

bread and tortilla crisps \$11

Classic Onion Dip

fresh made chips \$8

Crispy "Boom Boom" Shrimp

sweet and spicy chili sauce, cucumber \$11

Jack and Cheddar Stuffed Quesadilla

chicken and green onion in a large flour tortilla \$11

or skip the chicken, just the jack and cheddar cheese \$8

Chipotle Shrimp Quesadilla

salsa and fresh guacamole \$12

Classic Wings, Buffalo or Thai

\$11

Crisp Flatbread

italian sausage and fontina \$10

Chilled Shrimp

sharp horseradish cocktail sauce \$10

Cold Meatloaf Sandwich

country white bread, lettuce, tomato and chips \$11

Roast Turkey BLT

lemon pepper mayo, toasted sourdough \$10

Greek Salad with Falafel

romaine, blistered tomatoes, cucumber and creamy feta with grilled pita and greek dressing \$12

Reuben

corned beef, swiss cheese, sauerkraut, russian dressing, toasted rye \$11

Cobb Salad

kitchen tossed, romaine, grilled chicken, egg, avocado, bleu cheese, tomatoes and crisp bacon, choice of dressing \$12

bar eats

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal. We are happy to modify any of our dishes to your satisfaction.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.