



BEVERAGE MENU

HAPPY HOUR MONDAY-FRIDAY 4-5:30PM \$10 ALL COCKTAILS • \$5 BEERS • 25% OFF YIELD STARTERS

CRAFT COCKTAILS

\$15 ELK RIVER OLD FASHIONED

Mythology Hell Bear American Whiskey, pine tea & juniper simple syrup with orange bitters

\$15 BOURBON BREEZE

Best Friend Bourbon with fresh melon, mint & fresh squeezed lemon juice topped with soda

\$13 LOCAL BUCK OLD FASHIONED

Mythology Local Buck Bourbon, demerara sugar and aromatic bitters

\$13 CUCUMBER BASIL GIMLET

The Foragers Gin with a basil simple syrup, fresh squeezed lemon juice and cucumber topped with soda

\$13 JALAPENO HIBISCUS VODKA LEMONADE

Hibiscus-infused Jungle Cat Vodka, jalapeno agave and fresh squeezed lemon juice topped with soda water

\$13 WATERMELON VODKA COOLER

Jungle Cat Vodka, fresh watermelon juice, mint syrup and fresh squeezed lemon juice topped with soda

\$15 THE OG DISTILLERY BLOODY MARY

Mythology Jungle Cat Vodka infused with sweet and hot peppers blended with our Original House Bloody Mix



\$8 NON-ALC LAVENDER LEMONADE

Add Mythology Gin/Vodka for \$5

LOCAL CRAFT BEERS

\$8 STORM PEAK MAESTRO IPA

\$8 STORM PEAK URBAN SOMBRERO MEXICAN LAGER

\$8 NEW BELGIUM MOUNTAINTIME LAGER

\$13 MYTHOLOGY SLOSHIE

Frozen Slushy made with Mythology Spirits and fresh fruit. Ask about Rotating Flavor

NAMED TOP COLORADO DISTILLERY 2019, 2020, 2022, 2024

Visit our Distillery Campus located at 2875 Elk River Rd., Steamboat Springs, CO 80487 Scan the QR Code to Schedule a Distillery Tour or Cocktail Class



SPIRITS FLIGHTS

HANDCRAFTED AWARD WINNING SPIRITS



BEST FRIEND BOURBON

88 Proof Flight \$5 1.5oz \$10 Bottle \$59.99

An award-winning blend of straight bourbons, masterfully crafted to showcase the rich depth of a 15-year bourbon and the caramel notes of two high-rye bourbons. Notes of wildflower honey, cornbread, and peanut brittle hit the nose. The palate bursts with rich caramel complimented by cinnamon spice, then finishes strong with pipe tobacco, crème brûlée, and vanilla bean.

CASK STRENGTH BEST FRIEND BOURBON

118-120 Proof Flight \$8 1.5oz \$13 Bottle \$79.99

Mythology Cask Strength Best Friend Bourbon is Mythology's award- winning Bourbon bottled at Barrel Proof. Peanut brittle, cornbread, and honeysuckle transitions to oak and cereal grains on the palate with pipe tobacco, crème brûlée, and vanilla bean on the finish.

HELL BEAR AMERICAN WHISKEY

90 Proof Flight \$5 1.5oz \$10 Bottle \$59.99

An award-winning blend of straight Rye Whiskey and Straight Bourbon, masterfully crafted to highlight the floral and spice notes of Rye with the sweet character of Bourbon. Florals and subtle stone fruit up front give way to bold cinnamon rye spice, charred oak, and burnt sugar, finishing with rich caramel and vanilla.

CASK STRENGTH HELL BEAR AMERICAN WHISKEY

118-120 Proof Flight \$8 1.5oz \$13 Bottle \$79.99

Mythology Cask Strength Hell Bear American Whiskey is Mythology's award-winning Hell Bear bottled at Barrel Proof. Aromas of cut flowers, charred oak, and dried fig transition to a rich and round palate of sweet caramel, vanilla, and a floral rye spice with a rich vanilla and orchard fruit finish.

SYRAH FINISHED WHISKEY

94 Proof Flight \$8 1.5oz \$13 Bottle \$79.99

Our award-winning Hell Bear American Whiskey finished in Dominio IV Syrah Wine Barrels. Initial notes of sweet blackberry jam, warm baking spices and vanilla transitions to chocolate-dipped raspberries, mulled wine, cinnamon spice and leather on the palette. The whiskey finishes with a taste of caramelized cherries, fresh mint and subtle molasses.

THUNDER HOOF 10 YEAR RYE WHISKEY

102 Proof Flight \$9 1.5oz \$15 Bottle \$94.99

A 10 Yr. aged Rye Whiskey blended to highlight dark chocolate, mint mature oak on the nose that transitions to Rye spice and caramel on the palette with a long rich chocolate and caramel finish. A very unique and special rye whiskey.

NEEDLE PIG GIN

90 Proof Flight \$5 1.5oz \$10 Bottle \$39.99

Distilled with Italian juniper, coriander seed, orris root, grapefruit peel, star anise and sage. Sage spice and sweet pine transitions to sweet jam, grapefruit citrus, licorice and pine. As the spirit transforms, there is nice anise spice on the mid palate with subtle floral notes.

FORAGERS BOTANICAL GIN

90 Proof Flight \$5 1.5oz \$10 Bottle \$39.99

In collaboration with Denver Botanic Gardens, Mythology has distilled the 2025 The Foragers Gin with lemon verbena, chamomile and elderflower harvested from The Gardens. Lemon zest & fresh cut flowers compliment juniper pine on the nose. Fresh juniper with notes of chamomile tea, peppercorn and candied citrus on the palette. A dry finish with subtle citrus notes.

WANDER MOUNTAIN GIN

90 Proof Flight \$5 1.5oz \$10 Bottle \$39.99

Inspired by Southeast Asian cuisine, Wander Mountain Gin is hand crafted with Juniper, Coriander, Orris Root, Kampot Pepper, Kaffir Lime Leaf, Thai Basil, and Lemongrass. Soft pine, lime citrus, and cracked peppercorn reveals a balanced palate of juniper with a herbaceous and exotic complexity, finishing with notes of lemon blossom water and a delicate hint of wasabi.

COFFEE LIQUEUR

55 Proof Flight \$5 1.5oz \$10 Bottle \$42.99

A Partnership with Colorado based Sweet Bloom Coffee Roasters and Steamboat's Big Iron Coffee, we craft this coffee liqueur in house. Initial notes of chocolate covered almonds, flamed orange peel and toffee transitions to coffee ice cream and praline candies on the palate. The finish leaves your taste buds with notes of malted milk balls, vanilla and cocoa nibs.

JUNGLE CAT VODKA

80 Proof Flight \$5 1.5oz \$10

1 Liter Bottle \$23.99

9X distilled, carbon filtered and cut to 80 proof with Steamboat Springs, CO water. Vegan and gluten free with no additives.

Starters

HUMMUS homemade hummus, greek veggies, dipping veggies and crackers. \$10

FRIED PICKLES Mythology serrano vodka ranch \$10

SMOKED GOUDA MAC N CHEESE BITES

Mythology and serrano vodka ranch \$12

MYTHOLOGY FRY BASKET battered fries seasoned with Salty Best Friend Salt from Steamboat Salt Co., bourbon ketchup and serrano vodka ranch \$12

CHARCUTERIE BOARD

Artisan meats and cheeses, assorted crackers, mixed nuts, picked vegetables and accourrements \$20

ASIAN SOUP DUMPLINGS

Five delicious soup dumplings served in a steamer with chili crisp. Select either Chicken, Pork or Pork & Shrimp \$14

Burgers and...

Served on local Brëd Bakery brioche bun - GF Bun +\$2 Served with side salad or fries // SUB black bean veggie burger

SNOWDEN SMASH BURGER

6oz smashed Snowden Beef patty, organic American cheese, caramelized peppers & onions, house burger sauce \$18 Double +5

THE FARM BURGER

smashed Snowden Beef patty, Hayden Fresh Farm fried egg and bacon, caramelized onions, american & mozzarella cheese, sliced tomatoes and house sauce \$20

GREEK BURGER

Snowden smash pattie, hummus spread, greek veggies, feta cheese \$20

THE WILD BLUE

Snowden smash burger, bacon and carmelized onion, cajun seasoning, blue cheese \$20

SWISS & SHROOMS SMASH BURGER

Snowden smash burger with caramelized onions, Hazel Dell mushrooms and swiss cheese \$20

THE HICKORY BURGER

Snowden beef smashed patty, cheddar cheese, bacon, crispy onions, bbq sauce \$20



- bourbon tomato ketchup
- serrano vodka ranch
- gin-aigrette dressing

Wraps & Salads

Can be prepared as a wrap or a salad Wraps served with side salad or fries

FIGGY SMALLS

fig jam spread, mixed greens, caramelized onion, mozzarella, chicken, crispy prosciutto, balsamic glaze \$18

CRUNCH WRAP EXTREME

Snowden ground beef, mozzarella, pico de gallo, peppers & onions, tortilla chips, salsa, hot sauce & cilantro aioli \$18

THE FARMER'S DAUGHTER

hummus, Greek veggies, avocado, mixed greens, pickled veggies \$16

CHICKEN CAESAR

mixed greens, roasted chicken breast, parmesan cheese, lettuce mix, caesar dressing \$16

PESTO WRAPTURE

pesto spread, mixed greens, roasted tomatoes, mozzarella, chicken, balsamic glaze \$18

GREEK

mixed greens, Red Bird chicken breast*, Greek veggie medley, hummus, feta \$17

Kids Served with fries

BURGER Snowden ground beef patty, Brëd Bakery bun, organic American cheese \$12

MAC N CHEESE BITES

Ranch \$8

QUESADILLA

Chavez tortilla, cheese \$7 add chicken or beef +\$5

We appreciate our kitchen staff and add a 4.5% charge to all food items to help pay their livelihoods!

Proudly Serving LOCALLY SOURCED FOOD FROM