



## **HAPPY HOUR**

*All day Monday* | Tues-Sun 3pm-6pm & 9pm-close

### **DRINK**

**\$1 off all Drafts | \$4 Wells | \$5 House Wine**

**\$6 Bubbles / Sangria / Mules**

**\$8 Bulleit Rye Manhattan**

**\$8 Tanqueray Cucumber & Basil G&T**

**\$9 Bombay Sapphire & Tito's 007**

### **EAT**

**\$5 Parmesan Fries**

**\$6 Blistered Brussels / ½ lb. Mussels**

**\$7 Calamari / 8" 1 topping pizza**

**\$10 Happy Hour Meat & Cheese Board**

**\$25 Bottle + Board or Pie**

12" cheese or pepperoni pie or HH meat + cheese board  
plus bottle of house wine or sangria

### **WEDNESDAY**

**1/2 off all non-house wines by the bottle**

### **WEEKEND BRUNCH**

10am – 3pm

**BOTTOMLESS MIMOSAS**

(orange only) \$15 / all others \$16

**- M E N U S -**





## - WINES -

### SPARKLING

PROSECCO Zardetto, Veneto, Italy	\$9   \$32
HOUSE SPARKLING BRUT, Castilla y Leon, Spain	\$7   \$24

### ROSÉ

SPARKLING ROSE Juame Sierra, Catalonia, Spain	\$8   \$28
HOUSE ROSE II Palazzo, Tuscany, Italy	\$8   \$24

### WHITE

SAUVIGNON BLANC Fire Road, New Zealand	\$10   \$38
CHARDONNAY Simple Life, Merwin, California	\$10   \$38
TORRONTES Zuccardi, Salta, Argentina	\$12   <del>\$44</del> <b>\$22</b>
GRUNER Loimer Lois, Kamptal DAC, Austria	\$9   \$32
RITUAL WHITE BLEND Tuscany, Italy	\$8   \$24
SOAVE Monte Tondo, Veneto, Italy	\$42
CHARDONNAY Decoy, Sonoma, California	\$50
SANCERRE Domaine Hubert Brochard, France	\$56

### RED

NEGROMARO "Great Pizza Wine", Contrade, Puglia, Italy	\$8   \$28
PINOT NOIR Ken Wright, Willamette, Oregon	\$14   \$48
PINOT NOIR Stema, Veneto, Italy	\$10   \$36
MALBEC Mendoza, Catena, Argentina	\$9   \$36
CABERNET Angeline, Napa, CA	\$11   \$40
RED BLEND Troublemaker, Paso Robles, CA	\$13   <del>\$48</del> <b>\$24</b>
RITUAL RED BLEND, Tuscany, Italy	\$8   \$28
BAROLO Damilano, Piedmont, Italy	\$68
CABERNET Obsidian Ridge, Lake County, CA	\$60



## - COCKTAILS -

<b>ELDERFLOWER GIMLET</b> Hendrick's gin: lime juice: St. Germaine	\$11
<b>APRICOT CLOUD</b> Cabrito tequila: mezcal: apricot: lime juice: simple: egg white*: rosemary	\$14
<b>007</b> Bombay Sapphire: Tito's: Cointreau: orange peel	\$14
<b>OLD FASHIONED</b> bourbon: demerara sugar: orange & angostura bitters: orange peel	\$10
<b>WRITTEN WORD</b> Leopold's gin: green chartreuse: Cointreau: lime juice	\$13
<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>DARK &amp; STORMY</b> Goslings' blackstrap rum: ginger beer: lime juice	\$7
<b>FIRE ON THE WATER</b> mezcal: grapefruit juice: simple: lime juice: firewater bitters: club soda	\$10
<b>AVIATION</b> Aviation gin: Luxardo maraschino, Crème Y'Vette, lemon juice	\$11
<b>COIN MARGARITA</b> 100% agave tequila: agave syrup: fresh lemon & lime	\$12
<b>VIEUX CARRE</b> Laws rye: cognac: vermouth: Benedictine: angostura & Peychaud's bitters	\$13
<b>NEGRONI</b> gin: Campari: sweet vermouth	\$10
<b>WALNUT MANHATTAN</b> bourbon: sweet vermouth: walnut bitters: brandied cherry & orange 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

\*These items contain raw or undercooked ingredients. Consuming raw or undercooked eggs may increase risk of foodborne illness, especially if you have certain medical conditions.



## - ROTATING DRAFT BEER -

KOMBUCHA gf	\$6.5
JuneShine, Blood Orange 6% ABV	
RITUAL LAGER	\$5.5
Odell Brewing, American lager, 5.2% ABV	
TWO HEARTED IPA	\$7.5
Bells Brewing, American IPA 7% ABV	
BLOOD ORANGE GRIFFIN	\$7
Grimm Brothers, Weiss, 5% ABV	
PRINCESS YUM YUM	\$6.5
Denver Beer Co., Raspberry Kolsch, 5.2% ABV	
PEACH STAND RAMBLER	\$6.5
Dell Brewing, Blonde Ale, 5.1% ABV	
OFFICIAL	\$7.5
Bells, Hazy IPA, 6.4% ABV	
FRESH SQUEEZED	\$6.5
Deschutes Brewing, IPA, 6.4% ABV	
WHITE RASCAL	\$6.5
Avery, Witbier, 7% IPA,	
90 SHILLING	\$6
Odell Brewing, Scottish Ale 5.3% ABV	



## - BOTTLES + CANS -

### LIGHTER SIDE

STEAMWORKS COLORADO KOLSCH, Durango, Colorado, 4.5% ABV	5.5
BOULEVARD TANK 7, Farmhouse Ale, Kansas City, 8.5% ABV, 16oz	7
MONTUCKY COLD SNACKS, Damn fine lager, Montana, 16oz, 4% ABV	4.5
COORS ORIGINAL, Lager, Golden, CO 5% ABV	4.5
HOLIDAILY FAVORITE BLONDE, Gluten Free, Golden Colorado, 7% ABV	8
COORS LIGHT, Light Lager, Golden, CO 4.2% ABV	4.5
PACIFICO, Mexican Pilsner, Mazatlán, Mexico 4.5% ABV	5.5

### MALTY & DARK

BELLS AMBER, American Amber, Michigan, 5.8% ABV	6
ANCHOR STEAM, Steam Beer, California, 4.9% ABV	6
DESCHUTES BLACK BUTTE PORTER, American Porter, Bend, OR, 5.5% ABV	6

### HOPPY BREWS

ODELL MOUNTAIN STANDARD IPA, Mountain IPA, Ft Collins, CO, 6.5% ABV	6
SIERRA NEVADA, Pale Ale, California, 5.9% ABV	6
AVERY IPA, India Pale Ale, Boulder, Colorado, 16oz, 6.5% ABV	5.5
HOLIDAILY FAT RANDY'S, Gluten Free IPA, Golden Colorado, 7% ABV	8
MELVIN 2x4, Double IPA, Jackson, Wyoming, 9.9% ABV	7.5

### FRUIT BEERS

DRY DOCK APRICOT BLONDE, American Blonde, Aurora, CO 5% ABV	6
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### GOSE & SOUR

ODELL SIPPING PRETTY, Fruited Sour, Ft Collins, CO, 4.5% ABV	6
CROOKED STAVE SOUR ROSE, Sour, Denver, CO 4.5% ABV	7
CROOKED STAVE JUICY EAST, Sour IPA, Denver, CO 4.5% ABV	6

### CIDER & SELTZER

UPSLOPE SNOWMELT SPIKED SELTZER, Tangerine, Denver, CO 5% ABV	6
STEM OFF DRY, Cider, Denver, CO 5.8% 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

## - BOOZY SHAKES -

DREAMSICLE, Orange & amaretto	\$10
MUDSLIDE, Coffee , chocolate, vanilla	\$10
NUTS and BERRIES, Raspberry & hazelnut	\$10
GRASS HOPPER, chocolate & mint	\$10
NUTTY IRISHMAN, Irish cream. Irish whiskey, and hazelnut	\$10
MOCHA, coffee, dark rum, caramel	\$10
SCREWBALL, Screwball peanut butter whiskey	\$10
BUTTER BABY, butterscotch, Irish cream, spiced rum	\$10

## - DESSERTS -

SNOWPACK Oreos, Butter Finger, or Heath in Soft Serve Ice Cream	\$7
SUNDAY, chocolate, caramel, sprinkles, whipped cream	\$5
SHAKE, chocolate or vanilla	\$5.5
ZEPPLES little house made donuts, sugar, chocolate and berry sauce	\$7
PEANUTBUTTER CHOCOLATE CAKE	\$7
SEASONAL DESSERT ask your server for our seasonal creation	\$8

# PLAN YOUR NEXT PARTY OR EVENT AT RITUAL!

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