



HAPPY HOUR

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

DRINK

\$1 OFF ALL DRAFTS

\$4 WELLS / HOUSE WINE

\$6 BUBBLES / SANGRIA / MULES

\$8 MANHATTAN

\$10 007

EAT

\$5 PARMESAN FRIES OR BRUSSELS

(BRUSSELS ARE TOPPED WITH PARMESAN SHAVINGS)

\$6 ½ LB MUSSELS

\$7 CALAMARI

\$10 8" SINGLE TOPPING PIZZA

\$10 HAPPY HOUR MEAT & CHEESE BOARD

\$25 BOTTLE + BOARD OR PIE

WEDNESDAY

1/2 OFF ALL NON-HOUSE WINE BOTTLES

WEEKEND BRUNCH

Saturday & Sunday 10am – 3pm

BOTTOMLESS MIMOSAS

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





- COCKTAILS -

ELDERFLOWER GIMLET Hendrick's gin: lime juice: St. Germaine	\$11
APRICOT CLOUD Cabrito tequila: mezcal: apricot: lime juice: simple: egg white*: rosemary	\$14
007 Bombay Sapphire: Tito's: Cointreau: orange peel	\$14
OLD FASHIONED Bourbon: demerara sugar: orange & angostura bitters: orange peel	\$10
WRITTEN WORD Gin: green chartreuse: Cointreau: lime juice	\$12
FRENCH 75 Prosecco: cognac: simple: lemon	\$11
APEROL SPRITZ Aperol: prosecco: soda: orange	\$10
MEXICO 70 Blanco tequila: agave: lime juice: prosecco	\$10
COME FLY WITH ME Leopold's gin: St Germaine: Luxardo: lemon juice: lemon peel	\$13
DARK & STORMY Goslings' blackstrap rum: ginger beer: lime juice	\$7
FIRE ON THE WATER Mezcal: grapefruit juice: simple: lime juice: firewater bitters: club soda: grapefruit	\$10
MARGARITA 100% agave tequila: agave syrup: fresh lemon & lime	\$9
VIEUX CARRE Laws rye: cognac: vermouth: Benedictine: angostura & Peychaud's bitters	\$13
NEGRONI Gin: Campari: sweet vermouth	\$10
WALNUT MANHATTAN Bourbon: sweet vermouth: walnut bitters: brandied cherry & orange 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



- ROTATING DRAFT BEER -

KOMBUCHA gf	\$6.5
JuneShine, Açai Blueberry 6% ABV	
RITUAL LAGER	\$5.5
Odell Brewing, American lager, 5.2% ABV	
TWO HEARTED IPA	\$7.5
Bells Brewing, American IPA 7% ABV	
TRUMER PILS	\$6.5
Trumer Brewing, Austrian Pilsner, 4.9% ABV	
PRINCESS YUM YUM	\$6.5
Denver Beer Co., Raspberry Kolsch, 5.2% ABV	
WILD RASPBERRY ALE	\$7
Great Divide 5.6% ABV	
OFFICIAL	\$7.5
Bells, Hazy IPA, 6.4% ABV	
GUINNESS	\$7
Guinness Brewing Co., Irish Dry Stout, 4.2% ABV	
WHITE RASCAL	\$6.5
Avery, Belgian Style Witbier, 5.6% ABV	
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, LARGE 24oz, 4% ABV	7
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

MALTY & DARK

ANCHOR STEAM, Steam Beer, California, 4.9% ABV	6
DESCHUTES BLACK BUTTE PORTER, American Porter, Bend, OR, 5.5% ABV	6

HOPPY BREWS

ODELL MOIUNTAIN STANDARD IPA, Mountain IPA, Ft Collins, CO, 6.5% ABV	6
SIERRA NEVADA, Pale Ale, California, 5.9% ABV	6
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
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CIDER & SELTZER

UPSLOPE SNOWMELT SPIKED SELTZER, Denver, CO 5% ABV	Grapefruit/Hops	6
	Passionfruit/Mango	6
	Juniper/Lime	6
	Peach Lemonade	6
MONTUCKY COLD SELTZER, Grapefruit Hard Seltzer, Montana, 5% ABV		6
STEM OFF DRY, Cider, Denver, CO 5.8% ABV		
TOPO CHICO, Strawberry Guava Hard Seltzer, Denver, CO 4.7% ABV		6



- 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
ROSÉ E. Guigal, Côtes du Rhone, France	\$45

WHITE

SAUVIGNON BLANC Fire Road, New Zealand	\$11 \$40
CHARDONNAY Fossil Point, Edna Valley,, California	\$10 \$38
TORRONTES Zuccardi, Salta, Argentina	\$12 \$44
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
VIOGNIER/ROUSSAINE , E. Guigal, Côtes du Rhone, France	\$45

RED

NEGROMARO "Great Pizza Wine", Contrade, Puglia, Italy	\$8 \$28
PINOT NOIR Ken Wright, Willamette, Oregon	\$14 \$48
MALBEC Catena, Mendoza, Argentina	\$9 \$36
CABERNET Angeline, Napa, CA	\$11 \$40
RITUAL RED BLEND, Tuscany, Italy	\$8 \$28
BAROLO Damilano, Piedmont, Italy	\$68
CABERNET Obsidian Ridge, Lake County, CA	\$60
CAB FRANC El Enemigo, Mendoza, Argentina	\$14 \$56
GRENACHE/SYRAH E. Guigal, Côtes du Rhone, France	\$45
SYRAH Dauvergne Ranvier, Crozes-Hermitage	\$68

- 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	\$6
ZEPPLES little house made donuts, sugar, chocolate and berry sauce	\$6.95
PEANUTBUTTER CHOCOLATE CAKE	\$8
SEASONAL DESSERT ask your server for our seasonal creation	\$7

PLAN YOUR NEXT PARTY OR EVENT AT RITUAL!

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