



HAPPY HOUR

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

DRINK

\$1 OFF ALL DRAFTS

\$5 WELLS / HOUSE WINE

\$6 BUBBLES / SANGRIA / MULES

\$8 MANHATTAN

\$10 ELDERFLOWER GIMLET

EAT

\$5 PARMESAN FRIES OR BRUSSELS (v)
(BRUSSELS ARE TOPPED WITH PARMESAN SHAVINGS)

\$5 ARANCINI (v)

\$5 WHISKEY ONION RINGS (v)
SERVED WITH GARLIC AIOLI

\$6 ½ LB MUSSELS

\$7 CALAMARI

\$10 POPCORN SHRIMP
LIGHTLY BATTERED, DEEP FRIED W/BUFFALO DIPPING SAUCE
& CHOICE OF BLEU CHEESE OR RANCH

\$10 8" SINGLE TOPPING PIZZA

WEDNESDAY

1/2 OFF ALL NON-HOUSE WINE BOTTLES

WEEKEND BRUNCH

Saturday & Sunday 10am – 3pm

BOTTOMLESS MIMOSAS

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





- COCKTAILS -

Our Bartenders are versed in Classic Cocktails. Here are some of their own creations:

SEASONAL FRUIT BASIL GIN MARTINI Hendrick's gin, fruit purée, fresh lime juice, basil simple	\$14
LAVENDER CITRUS MARTINI Stoli Citros, crème de violette, lavender simple, fresh lemon juice.	\$12
BAISEZ-MOI Stoli Vanil, Chambord raspberry liqueur, prosecco	\$14
MOUNTAIN BREEZE Ketel Botanical Grapefruit & Rose, pink grapefruit juice and soda	\$14
ELDERFLOWER CAPE COD Vodka, St Germain Elderflower liqueur, cranberry juice	\$12
RED SCORPION Mezcal, fresh lime juice, Luxardo cherry liqueur, spicy honey	\$14
WHAT ARR YE DOIN' White rum, pineapple juice, fresh lime, Caribbean spice simple, ginger beer	\$12
BEE STING Breckinridge Bourbon, Domaine de Canton ginger liqueur, sour, honey	\$14
MANGO CAIPHIRIÑA Cachaça, fresh lime, mango purée	\$14
BLACKBERRY MULE Vodka, fresh lime, muddled blackberries, St Germain, ginger beer	\$14
TEQUILA POMEGRANATE Blue Agave Tequila, Pama liqueur, fresh lemon, club soda, cinnamon	\$14
INNOCENTI Carpano Antica Formula Vermouth, fresh lemon, soda	\$12
APRICOT CLOUD Cabrito tequila: mezcal: apricot: lime juice: simple: egg white*: rosemary	\$14
XXX XXX	\$14

BARTENDERS CHOICE

You pick the spirit & let us design the perfect cocktail
for you...\$16



- ROTATING DRAFT BEER -

KOMBUCHA gf	\$7
JuneShine, Açai Blueberry 6% ABV	
RITUAL LAGER	\$6
Odell Brewing, American lager, 5.2% ABV	
COLORFUL DENVER PALE ALE	\$7
Left Hand Brewing Co., Assertive Pale Ale 5.6% ABV	
TRUMER PILS	\$7
Trumer Brewing, Austrian Pilsner, 4.9% ABV	
PRINCESS YUM YUM	\$7
Denver Beer Co., Raspberry Kolsch, 5.2% ABV	
HAZY IPA	\$7
Great Divide Brewing Co., 6.2% ABV	
TITAN IPA	\$7
Great Divide Brewing Co., 7.1% ABV	
GUINNESS	\$7.5
Guinness Brewing Co., Irish Dry Stout, 4.2% ABV	
WHITE RASCAL	\$7
Avery, Belgian Style Witbier, 5.6% ABV	
90 SHILLING	\$6.50
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 18oz, 4% ABV	6
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 MOUNTAIN 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		



- 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

NEW!

FROZEN MARGARITAS!

Made with fresh, natural ingredients:
Fresh squeezed lime juice, cane juice, tequila & triple sec!

LIME \$14 FRESH STRAWBERRY or MANGO SWIRL \$15

- DESSERTS -

ZEPPOLES little house made donuts, sugar, chocolate and berry sauce	\$7.95
PEANUT BUTTER CHOCOLATE CAKE	\$7.95
TIRAMISU — Layered ladyfingers, espresso, mascarpone, rum, cocoa	\$8.95

PLAN YOUR NEXT PARTY OR EVENT AT RITUAL!

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