

THE *Douglas*

CHEF
MATTHEW
ERICSON

KITCHEN & COCKTAILS

HOURS
TUESDAY-THURSDAY
4P-9P
FRIDAY-SATURDAY
4P-10P

• STARTERS •

Burrata Prosciutto, Crostini, Balsamic Glaze, Basil	16
*Italian Petite Wellington Puff Pastry, Seared Beef, Basil Pesto, Marinara	19
*Lump Crab Cakes GF Remoulade, Spring Mix, Lemon	20
Pesto Bruschetta V GF Crostini, Tomato, Basil, Balsamic Glaze	14
Baked Boursin V Puff Pastry, Gala Apples, Crackers, Hot Honey	17
Garlic Knots V	6

• SALADS •

The Douglas Wedge GF Baby Iceberg, Blue Cheese Crumbles, Candied Bacon, Blistered Tomatoes, Blue Cheese Dressing	F 15	H 8
The Ascent GF V Mixed Greens, Apples, Cranberries, Walnuts, Blue Cheese Crumbles, Red Onions, White Balsamic Dressing	F 16	H 8
Caesar V Romaine, Blistered Tomatoes, House Made Croutons, Pecorino & Parmesan Cheeses	F 14	H 7
<p>ADD PROTEIN TO ANY SALAD *STEAK 11, *SHRIMP 9, GRILLED OR CRISPY CHICKEN 7, *SALMON 12, *SCALLOPS 20, *LOBSTER 18</p>		

• SIDES •

Garlic Mashed Potatoes GF V	6
Sauteed Squash GF V	6
Steak Fries GF V	7
Grilled Asparagus with Sesame GF V	8
Mac & Cheese V	7
Charred Broccoli GF V	7
Spaghetti Squash & Marinara GF V	6
Creamy Polenta GF V	6
Creamy Garlic Spinach GF V	6

GF-GLUTEN FREE | V-VEGETARIAN

*THIS ITEM MAY CONTAIN RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH, OR EGG. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH, OR EGG MAY INCREASE FOOD BORN ILLNESS.

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• LAND •

*6oz Beef Filet GF Port Wine Sauce, Garlic Mashed Potatoes, Charred Broccoli, Sauteed Mushrooms	56
Braised Short Ribs GF Creamy Polenta, Charred Broccoli, Rib Jus	41
*Pork Chop Pomodoro Rocky Mountain Raised, Pomodoro Sauce, Creamy Garlic Spinach	38
*Steak & Frites GF Garlic Soy Marinated Beef Tenderloin Medallions, Steak Fries, Garlic Aioli	36
Squash Trio V Spaghetti Squash, Yellow Squash, Zucchini, Marinara, Blistered Tomatoes, Basil, Fresh Herb Bread Crumbs	22
Pan Seared 1/2 Chicken Pomodoro Sauce, Pesto, Creamy Polenta	35

• SEA •

*Lobster Mac & Cheese Cellentani Pasta, Fresh Herb Bread Crumbs	31
*Scallop Fettucini Rosa GF Creamy Pomodoro, Asparagus, Blistered Tomatoes, Basil	33
*Lobster Ravioli Cheese Ravioli, Lobster Claw, Lobster Cream Sauce	32
*Atlantic Salmon GF Caper Cream Sauce, Garlic Mashed Potatoes, Grilled Sesame Asparagus	32

• DESSERTS •

The Douglas Bar V 13 Graham Cracker, Chocolate, Pecans, Butterscotch, Coconut, Vanilla Ice Cream
Key Lime Pie GF V 12 Whipped Cream, Powdered Sugar
Tiramisu V 12 Lady Fingers, Salted Caramel Gelato
Brownie Sundae V 12 Chocolate, Caramel, Cherry, Vanilla Ice Cream
NY Strawberry Cheesecake Gelato V 6
Cookies & Cream Gelato V 6

**ASK YOUR SERVER ABOUT
CHEF'S DAILY SPECIALS!**

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KITCHEN & COCKTAILS

HOUSE ITALIAN | CA' DEL SARTO | MONTEPULCIANO D' ABRUZZO | 9

• BUBBLES •

Naonis Prosecco Prosecco DOC	10 40	Campo Viejo Sparkling Rosé Cava Brut Penedes, SPA	10 40
Ca Del Bosco Italian Sparkling Premium Italy	80	Palm Bay Vollereaux Brut Reserve Champagne, FRA	110

• WHITES •

William Hill Chardonnay Napa, CA	10 40
Banfi 'Fontanelle' Chardonnay Tuscany, ITA	16 60
Macon de Chaintre Chardonnay Burgundy, FRA	16 60
Boulder Bank Sauvignon Blanc Marlborough, N.Z.	13 50
Di Lenardo Pinot Grigio Friuli-Venezia, ITA	10 40
Silk & Spice White Blend Duoro Valley, POR	12 46
Ronchi Pierto Friuliano Veneto, ITA	13 50
Willamette Valley Vineyards Riesling Willamette Valley, OR	11 42
Daou Rosé Paso Robles, CA	13 50
La Cappucina Sauvignon Blanc Veneto, ITA	12 46
Lange Pinot Gris Willamette Valley, OR	16 60

• REDS •

Oberon Cabernet Sauvignon Napa Valley, CA	16 60
Clos LaChance Cabernet Sauvignon Santa Clara Valley, CA	12 46
Pessimist Red Blend Paso Robles, CA	12 46
Tamari Malbec Mendoza, ARG	13 50
Ratti 'Ochetti' Nebbiolo Piedmonte, ITA	16 60
Sant Agata Barbera Piedmonte, ITA	13 50
Lilliano Chianti Classico Toscana, ITA	16 60
Degani Corvina Blend Veneto, ITA	16 60
Borgo Magredo Pinot Noir Friuli-Venezia Giulia, ITA	12 46
Masi 'Campofiorin' Red Blend Veneto, ITA	16 60
Fattoria Le Poggette Umbria Rosso Umbria, ITA	13 50

• WHITE BOTTLES •

Cristom Chardonnay Willamette Valley OR	110
Piona Gavi Di Gavi Farfalle Cortese Piedmonte, ITA	70
Bruno Giacosa Arnies Piedmonte, ITA	100
Bergmannhof Chardonnay Veneto, ITA	65
Rombauer Sauvignon Blanc Napa & Sonoma, CA	59

• RED BOTTLES •

Argiano Sangiovese Grosso Brunello di Montalcino	140
Costa Arente Corvina Blend Veneto, ITA	200
Orin Swift Palermo Cabernet Napa Valley, CA	160
Jayson Cabernet Napa Valley, CA	145
Donnafugata 'Milla Una Notte' Nero d' Avola Sicily, ITA	195

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• BEER •

Coors Light Coors Brewing Golden, CO 4.2%	7	Titan IPA Great Divide Brewing Boulder, CO 5.9%	8
Bud Light Anheuser Busch Brewing St. Louis, MO 4.2%	7	Boat Snack IPA Bootstrap Brewing Longmont, CO 6.2%	8
Michelob Ultra Anheuser Busch Brewing St. Louis, MO 4.2%	7	Kilt Lifter Four Peaks Brewing Tempe, AZ 6%	9
Estrella Jalisco Grupo Modelo Brewing Jalisco, MX 4.5%	8	Sour Monkey Victory Brewing Downingtown, PA 9.5%	10
Upslope Lager Upslope Brewing Boulder, CO 4.8%	8	Rogue Dead Guy Ale Rogue Brewery Newport, OR 6.8%	9
Palisade Peach Wheat Breckenridge Brewery Littleton, CO 5.3%	8	Murphy's Irish Stout Murphy's Brewing Cork, IRE 4%	10
Riki Seltzers Breckenridge Distillery Breckenridge, CO 7%	9	Stem Ciders Stem Ciders Denver, CO	9

• ASK ABOUT OUR LOCAL DRAFT BEER SELECTION •

• COCKTAILS •

*Earl Grey TEAni The Family Jones Earl Grey Gin Lemon Simple Syrup	15	*Mezcalita Union Mezcal Cointreau Lime Agave	16
South of the Border Milagro Anejo Agave Bitters	18	Cucumber Splash Hanson Cucumber Vodka Lime Simple Syrup	14
Mexican Blackbird Altos Blanco Tequila Blackberry Liqueur Lime Agave Firewater	14	*Limoncello Martini Stoli Vanilla Vodka Arvero II Limoncello 64 Lemon Simple Syrup	15
Negroni Cafe Hendrick's Gin Campari Sweet Vermouth Galliano Espresso Liqueur	17	Caribbean Montanya Oro Rum Simple Syrup Cherry Juice Bitters	18
Red Sky Martini Hanson Ginger Vodka Hibiscus Syrup Cointreau Lemon	15	Espresso Martini Tito's Vodka Mr. Black Cold Brew Liqueur Espresso Brown Sugar	15

*Contains Egg Whites

• WHISK(E)Y •

IRISH

REDBREAST
TULLAMORE DEW
JAMESON
PROPER 12

RYE

ANGEL'S ENVY
WIDOW JANE
ELIJAH CRAIG
BULLEIT

BOURBON

ANGEL'S ENVY
ELIJAH CRAIG SMALL BATCH
WOODFORD RESERVE
BASIL HAYDEN
BULLEIT
JACK DANIELS
CROWN ROYAL
MAKERS MARK

HOUSE OLD FASHIONED | 18

Bulleit Bourbon | Bitters
Your Choice of Cane Sugar | Brown Sugar

TRY ANY OLD FASHIONED SMOKED | 2

SCOTCH

OBAN 14YR
BALVENIE 12YR
BALVENIE 14YR
GLENFIDDICH 12YR
GLENFIDDICH 14YR
ARRAN SAUTERNES
GLENMORANGIE
JOHNNIE WALKER BLACK
LAGAVULIN 8YR
ARDBEG 10YR
GLEN SCOTIA
MONKEY SHOULDER

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• AFTER DINNER DRINKS •

PORTS & COGNACS

Grand Marnier 100	55
H by Hine	22
Sandeman 30yr	26
Quinta du Vallado	15
D'Usse	18
Dow Fine Ruby Porto	14
Olorosa 12yr Sherry	14

DIGESTIFS

Lo-Fi Sweet Blanc Vermouth	8
Perino Sweet Vermouth	8
Averna Amaro	9
Benedictine	9
Leopolds's Absinthe	12
Arvero Limoncello	10

COCKTAILS

Landslide	17
D'Usse Mr Black Coffee Liqueur Espresso	
Irish Coffee	10
Jameson Coffee Sugar	
Nutty Irishman	10
Frangelico Irish Cream Coffee	
Last Word	15
Nolets Gin Green Chartreuse Maraschino Liqueur Lime	
Boulevardier	17
Bulleit Rye Campari Sweet Vermouth	
Paper Plane	16
Elijah Craig Aperitivo Amaro Lemon	
Sidecar	17
D'Usse Cointreau Lemon	
Snickers	13
Mr Black Coffee Liqueur Irish Cream Frangelico	

• DESSERTS •

The Douglas Bar	13	Tiramisu	12
Graham Cracker Chocolate Coconut Pecans Butterscotch Vanilla Ice Cream		Lady Fingers Salted Caramel Gelato	
Brownie Sundae	12	Key Lime Pie GF	12
Chocolate Caramel Chocolate Whipped Cream Vanilla Ice Cream		Whipped Cream Powdered Sugar	

NY Strawberry Cheesecake Gelato | 6

Cookies & Cream Gelato | 6

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