## BREAKFAST
- **Coconut-Chia Parfait**<sup>V, GF</sup>
  - coconut milk, chia seed, pineapple & orange chutney, mint
- **Avocado & Mixed Berry Bowl**<sup>V, GF, N</sup>
  - avocado, mixed frozen berries, agave, shredded coconut, grain-free granola, banana, sliced almonds
- **Mango-Strawberry Overnight Oats**<sup>V, N</sup>
  - oats, chia seed, greek yogurt, mango, strawberry, almonds, whipped cream, honey-maple drizzle
- **Caramelized Banana & Pecan Oats**<sup>V, GF, N</sup>
  - steel cut oats, caramelized banana, pecan pieces, greek yogurt
- **Mini Dutch Pancakes**
  - dutch pancake bites, blueberry compote, powdered sugar
- **Savory Polenta**<sup>GF</sup>
  - cornmeal polenta, Cabot white cheddar, chorizo, chives
- **Spiced Tater Tots**<sup>V, GF</sup>
  - seasoned tater tots, pickled onions, herbs
- **Corned Beef Hash**
  - hash browns, shredded corned beef, fried egg, spicy thousand island, chives
- **Breakfast Sandwich**
  - fried egg, Cabot white cheddar, onion jam, thick-cut bacon, sourdough

## ALL DAY
- **Spanish Skewer**<sup>GF</sup>
  - Spanish chorizo, manchego cheese, castelvetrano olives, pickled pepper, honey
- **Tomato Confit Crostini**<sup>V</sup>
  - tomato confit, crostini, maldon salt
- **Buffalo Deviled Egg**<sup>GF</sup>
  - egg, Franks Red Hot sauce, celery, bacon bits, blue cheese crumbles
- **Cucumber Salad**<sup>V</sup>
  - salt-brined persian cucumber, edamame, carrots, red onion, seaweed salad, tamari-miso dressing
- **Citrus Soba Noodle Salad**
  - soba noodles, baby kale, edamame, citrus segments, miso vinaigrette
- **Pain au Chocolat**<sup>V</sup>
- **Butter Croissant**<sup>V</sup>
- **Lemon Poppyseed Muffin**<sup>V, K</sup>
- **Blueberry Muffin**<sup>V, K</sup>
- **White Chocolate Scone**<sup>V</sup>
- **Blueberry Scone**<sup>V</sup>
- **Banana Bread Loaf**
- **Carrot Cake Loaf**

## PASTRIES
- **Balsamic Teriyaki Bowl**
  - chicken, Japanese short-grain rice, salt-brined cucumber, balsamic teriyaki sauce, green onion, sesame seed

## SWEETS
- **Brownie**<sup>GF, K</sup>
- **Honey-Pistachio Baklava**<sup>V, N</sup>
- **Hope’s Cookies**<sup>N, K</sup>
- **Chocolate Chip Lavender Cookies**<sup>V</sup>

## ALLERGEN KEY
- <sup>V</sup> Vegetarian
- <sup>VG</sup> Vegan
- <sup>GF</sup> Gluten Free
- <sup>N</sup> Nuts
- <sup>K</sup> Kosher
COCKTAILS

**JUAN DENVER**
Mountain Sage-infused Blanco Tequila, Mezcal Joven, Grapefruit Sour, Club Soda, Like a Sweater Vest on a Chilly Evening

**WEREWOLF IN LONDON**
Peach Street Colorado Straight Bourbon Whiskey, Pineapple, Ginger, Sky High P.A., Ah-Hooooooo

**COLORADO COOL-AID**
Mile High Denver Dry Gin, Spirit of Denver Proprietary Aperitif, Sweet Vermouth

**PLAYGROUND LEGEND**
Vanilla Vodka, Chinola Passion Fruit Liqueur, Lemon Soar, Prosecco Float for the Tether Ball Champion In All of Us

**GROUND CONTROL TO MAJOR TOM**
Lee Spirits Strawberry Ginger Gin, Fever Tree Elderflower Tonic, Club Soda, Mint, David Bowie is a Supersstar

**FIRST CLASS BLOODY MARY**
Breckenridge Chile Chile Vodka, House Bloody Mary Mix, Colorado Pickles

**UPGRADED MIMOSA**
Fresh Orange Zest, Leopold Bros American Orange Liqueur, Fresh Orange Juice, Prosecco

**NO-ABV**

**EARLY MORNING BREEZE**
Seedlip Garden 108 NA Spirit, Fever Tree Elderflower Tonic, Fresh Mint

**IRON BUTTERFLY**
Rosehip and Hibiscus Shrub, Grapefruit Essence, Club Soda

**OLD TOWN ROAD**
Pineapple, Lemon, Ginger, Mint Tea

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**BEER**

**THE PERFECT AIRPORT BEER**

In every lounge, Capital One taps a local brewery to develop their unique take on the perfect airport draft beer. To complement their signature Mexican Lager, and imagined as a Colorado-Style IPA from the best of the styles on both coasts, Cerveceria Colorado has curated our taps for your travels through Denver.

**SKY HIGH P.A.**
Cerveceria Colorado x Capital One

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**LOCAL CRAFT**

**VENGA MEXICAN LAGER**
Cerveceria Colorado

**MARY JANE ALE**
Upslope Brewing Co

**WHITE RASCAL BELGIAN WHITE ALE**
Avery Brewing

**MILK STOUT NITRO**
Left Hand Brewing Co

**SIPPIN PRETTY FRUITED SOUR ALE**
Odell Brewing

**TROPICAL HAZY IPA**
Ska Brewing Co

**BLONDE ALE (NO-ABV)**
Partake Brewing

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**THE SPIRIT OF DENVER**

Exclusive to the Capital One Lounge in Denver and inspired by the Colorado landscape. Our custom aperitif features dried sour cherries, yarrow root and spruce tip for a flavor that is both rugged and cosmopolitan, just like the city itself.

**NAKED**
On the rocks with a lemon twist

or

**DRESSED**
with sweet vermouth, club soda and lemon

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*Indicates draft*
**WHITES & ROSÉ**

**CHARDONNAY**
St. Huberts, The Stag, North Coast, California
Medium bodied, buttery oak, caramel, pear, green apple, vanilla
“There must be some kind of way outta here”

**SAUVIGNON BLANC**
Matua, Marlborough, New Zealand
Light to medium bodied, crisp, tropical notes, hints of grapefruit & citrus
“She’s got a smile that it seems to me, reminds me of childhood memories”

**ROSÉ**
Notorious Pink, Grenache Rosé
Light bodied juicy wine with strawberry, mango, and citrus notes with mineral characteristics
“Just a small-town girl, livin’ in a lonely world”

**UPGRADES**
For those looking for a little extra, we are happy to offer the following selections.

**BUBBLES (all 375ml bottles)**

- **SCHRAMSBERG BLANC DE BLANCS**
  Chardonnay
  Meyer lemon and tart apple on the mid-palate, leading to a clean, palate-cleansing finish.
  **$15**

- **HENRIOT BRUT SOUVERAIN**
  Chardonnay, Pinot Noir, Pinot Meunier
  Lively citrus and floral aromas, balanced palate with cherry and peach flavors, and a clean, fresh walnut finish.
  **$50**

- **PIPER HEIDSIECK BRUT CHAMPAGNE**
  Chardonnay
  Fresh and floral with fruity and citrus undertones.
  **$30**

- **KRUG CHAMPAGNE GRAND CUVEE NV**
  Chardonnay, Pinot Noir, Pinot Meunier
  Balanced and refined, with flavors of poached white peach, Meyer lemon, candied ginger, hints of pastry and honey.
  **$160**

- **BILLECART SALMON ROSE**
  Chardonnay, Pinot Noir
  Medium-bodied with notes of strawberry, orange peel and pie crust.
  **$60**

**REDS**

**PINOT NOIR**
Hess Shirtail Ranches
Medium bodied luscious wine, with notes of baking spice, cherry and raspberry fruits
“On a dark desert highway, cool wind in my hair”

**CABERNET SAUVIGNON**
Juggernaut, Hillside
Full bodied, notes of oak, vanilla, black fruit and licorice
“Some people call me the space cowboy”

**RED BLEND**
Talon Winery, Wingspan
Full bodied, deep aromas of toasted oak and black pepper
“Hello darkness my old friend”

**BUBBLES**
PROSECCO CUVE
Torrsella
Light bodied dry wine with almond and citrus notes
“Please allow me to introduce myself, I’m a man of wealth and taste”

**RARE BOTTLE CLUB (all 2oz pours)**
The Rare Bottle Club showcases unique and sought after bottles from Capital One Lounge spirit partners, local distilleries, and producers around the world.

- **REAL MINERO ENSAMBLE**
  Mezcal
  Complex and balanced, this Ancestral Mezcal is hand-milled and fermented in open air with natural yeasts.
  **$20**

- **MIJENTA GRAN RESERVA AÑEJO**
  Gran Reserva Añejo Tequila
  Matured 18 months with notes of cacao nibs, butterscotch and buttery oak.
  **$15**

- **LAWS WHISKEY HOUSE**
  8yr Bourbon
  Sweet and pleasantly oaky with notes of salted caramel, honey, wafer cookies and faint espresso.
  **$15**

- **UNCLE NEAREST**
  1884 Tennessee Whiskey
  Caramel balanced with spicy wood tannins. Notes of baking chocolate, cigar leaf, nougat and cinnamon.
  **$10**

- **DOC SWINSON’S EXPLORATORY CASK GARRYANA**
  Bourbon Whiskey
  Deep, dark, and complex notes ranging from molasses, toffee, clove, BBQ plums, and a subtle wood smoke.
  **$15**

- **WOODY CREEK**
  Straight Rye
  A sweet, smooth and fruity palate with a long and complex finish and a touch of rye spice.
  **$10**