CAPITAL ONE LOUNGE AT DENVER

breakfast.

Strawberry-Banana Smoothie Bowl VG, AG, AD

strawberry & banana blend, hemp granola , fresh strawberries, sliced bananas

Strawberry-Guava Chia Parfait V, AG

strawberry-guava chia pudding, greek yogurt, hemp granola, fresh strawberries

Overnight Maple Oats VG, AD

rolled oats, chia, oatmilk, maple syrup, fresh berries

Chorizo Empanada

local chorizo & egg empanada, hatch green chili, pepperjack cheese, house sour cream

Local Elk Sausage Kolaches

spicy local elk & pork sausage, homestyle roll

Three Cheese Frittata with Bacon AG

three cheese egg bite, bacon, smoked gouda cheese sauce, arugala salad

Three Cheese Frittata V, AG

three cheese egg bite, smoked gouda cheese sauce, arugala salad

Tofu Scramble V, AD

crumbled tofu, butternut squash, spinach power blend, chili crunch

Churro Waffle^v

belgian waffle, cinnamon sugar, fresh strawberry, maple syrup

all day.

Spicy Tofu Poke Bowl V, AG

tofu, spicy mayo, quinoa, red onion, tomato, seaweed salad, cucumber, sesame-GF soy vinaigrette

Spinach & Goat Cheese Salad V, AG, N

spinach, shallots, beets, goat cheese, marcona almonds, quinoa, maplemustard vinaigrette

Toy Box Caprese Salad V, AG

spinach power blend, pearl mozzarella, heirloom grape tomato, basil, balsamic vinaigrette

Roasted Beet Hummus V, AD

roasted beet hummus, tomato & kalamata olive relish, basil oil, naan bread

Chicken Adobo

sous vide chicken, garlic-soy broth, potatoes, tri-colored peppers, white rice

Cavatappi Mac & Cheese v

cavatappi pasta, smoked gouda cheese sauce, parmesean cheese. chives

Birria Mac & Cheese

cavatappi pasta, smoked gouda cheese sauce, birria beef, chili oil, chives

Curried Cauliflower V, AG, AD

roasted curry-spiced cauliflower, toasted sesame seeds, gochujang aioli

Miso Butternut Squash Soup V, AG

butternut squash, miso-turmeric broth, creme fraiche, chili oil, chives

pastries.

Assorted Danishes

Lemon Cheesecake Coronet, Salted Caramel Plait, Toasted Coconut Swirl, Strawberry Shortcake Crown, Cherry Chocolate Coronet

Butter Croissant^v

Mini Eclairs v

sweets.

Hope's Cookies v, N

Lemon, Royal, Caramel Pecan, Chocolate Chip

Manifesto Cookies

Chocolate Chunk, Salted Caramel

Honduran Chocolate Brownie V, AG

Macarons v, N

salted caramel, candied orange, toasted coconut, fig poppy seed, lemon curd, chocolate hazelnut

Banana Walnut Bread

CAPITAL ONE LOUNGE AT DEN



cocktails.



CAPITAL ONE LOUNGE × YACHT CLUB

Capital One has partnered with the Denver-based cocktail and spirits bar to collaborate on feature craft and draft cocktails available at our Denver lounge.

Lipton Cup •

Tea Infused Colorado Bourbon, Appleton Rum, 5yr Madeira, Fresh Lemon Sour

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, Cynar, Cherry Heering, Sweet Vermouth

Playground Legend

Vanilla Vodka, Chinola Passion Fruit Liqueur, Lemon Sour, Prosecco Float for the Tether Ball Champion In All of Us

Ground Control to Major Tom

Empress Gin, Fever Tree Elderflower Tonic, Club Soda, Mint, David Bowie is a Superstar

First Class Bloody Mary

Breckenridge Chile Chile Vodka, House Bloody Mary Mix, Colorado Pickles

Mustang Sally

Marble Distilling Vodka, Ginger, Blue Curacao, Cherry Bark Vanilla Bitters, Club Soda

Clear Creek Spritz

Breckenridge Bitters, St Germain Elderflower Liqueur, Fresh Lemon, 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

CAPITAL ONE LOUNGE AT DEN



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 compliment 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. **①**

Cerveceria Colorado x Capital One

LOCAL CRAFT

Venga Mexican Lager **©**

Cerveceria Colorado

Face Down Brown

Telluride Brewing

White Rascal Belgian White Ale

Avery Brewing

Milk Stout Nitro

Left Hand Brewing Co

Hard Apple Off-Dry

Wild Cider

Tropical Hazy IPA

Ska Brewing Co

Blonde Ale (No-ABV)

Partake Brewing

wine.

WHITES & ROSÉ

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"

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

Squealing Pig, Australia

The nose is bright and inviting, filled with juicy notes of stone fruit and just-picked strawberries "Just a small-town girl, livin' in a lonely world"

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"

elevated selections.

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

BUBBLES

(all 375 ml bottles)

Piper Heidsieck | \$30 Brut Champagne

Chardonnay

Fresh and floral with fruity and citrus undertones.

Henriot Brut Souverain | \$50

Chardonnay, Pinot Noir, Pinot Meunier Lively citrus and floral aromas, balanced palate with cherry and peach flavors, and a clean, fresh walnut finish.

Billecart Salmon Rose | \$60

Chardonnay, Pinot Noir

Medium-bodied with notes of strawberry, orange peel and pie crust.

Krug Champagne Grand | \$160 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.

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. Please ask your bartender to see the exclusive list of offerings today!