

BREAKFAST

COCONUT-CHIA PARFAIT *Vg, GF*
coconut milk, chia seed, pineapple &
orange chutney, mint

AVOCADO & MIXED BERRY BOWL *Vg, GF, N*
avocado, mixed frozen berries, agave,
shredded coconut, grain-free granola,
banana, sliced almonds

MANGO-STRAWBERRY OVERNIGHT OATS *V, N*
oats, chia seed, greek yogurt, mango,
strawberry, almonds, whipped cream,
honey-maple drizzle

CARAMELIZED BANANA & PECAN OATS *V, GF, N*
steel cut oats, caramelized banana, pecan
pieces, greek yogurt

MINI DUTCH PANCAKES
dutch pancake bites, blueberry compote,
powdered sugar

SAVORY POLENTA *GF*
cornmeal polenta, Cabot white cheddar,
chorizo, chives

SPICED TATER TOTS *Vg, GF*
seasoned tater tots, pickled onions, herbs

CORNERED 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 *GF*
Spanish chorizo, manchego cheese,
castelvetrano olives, pickled pepper, honey

TOMATO CONFIT CROSTINI *V*
tomato confit, crostini, maldon salt

BUFFALO DEVILED EGG *GF*
egg, Franks Red Hot sauce, celery, bacon
bits, blue cheese crumbles

CUCUMBER SALAD *V*
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

LEMON-GARLIC BROCCOLINI *Vg, GF*
broccolini, olive oil, garlic, lemon zest

COLORADO GROUND BISON SLOPPY JOE
spiced ground bison, brioche bun

MAC & CHEESE COCOTTE *V*
(With Bacon, Optional)
cavatappi pasta, smoked gouda, cheddar
& parmesan cheese sauce

BALSAMIC TERIYAKI BOWL
chicken, Japanese short-grain rice,
salt-brined cucumber, balsamic teriyaki
sauce, green onion, sesame seed

PASTRIES

PAIN AU CHOCOLAT *V*

BUTTER CROISSANT *V*

LEMON POPPYSEED MUFFIN *V, K*

BLUEBERRY MUFFIN *V, K*

WHITE CHOCOLATE SCONE *V*

BLUEBERRY SCONE *V*

BANANA BREAD LOAF

CARROT CAKE LOAF

SWEETS

BROWNIE *GF, K*

HONEY-PISTACHIO BAKLAVA *V, N*

HOPE'S COOKIES *N, K*

CHOCOLATE CHIP LAVENDER COOKIES *V*

ALLERGEN KEY

V Vegetarian

Vg Vegan

GF Gluten Free

N Nuts

K Kosher

COCKTAILS

JUAN DENVER ^D

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

WEREWOLF IN LONDON ^D

Peach Street Colorado Straight Bourbon Whiskey, Pineapple, Ginger, Sky High P.A., Ah-Hoooooooo

COLORADO COOL-AID ^D

Mile High Denver Dry Gin, Spirit of Denver Proprietary Aperitif, 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

Lee Spirits Strawberry Ginger 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

UPGRADED MIMOSA

Fresh Orange Zest, Leopold Bros American Orange Liqueur, Fresh Orange Juice, Prosecco

NO-ABV

EARLY MORNING BREEZE

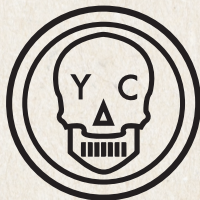
Seedlip Garden 108 NA Spirit, Fever Tree Elderflower Tonic, Fresh Mint

IRON BUTTERFLY

Rosehip and Hibiscus Shrub, Grapefruit Essence, Club Soda

OLD TOWN ROAD

Pineapple, Lemon, Ginger, Mint Tea



CAPITAL ONE x 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 ^D

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

ESPRESSO-TINI & TONIC

Marble Distilling Vodka, La Colombe Cold Brew, Oloroso Sherry, Tonic

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

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. ^D

Cerveceria Colorado x Capital One

LOCAL CRAFT

VENGA MEXICAN LAGER ^D

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

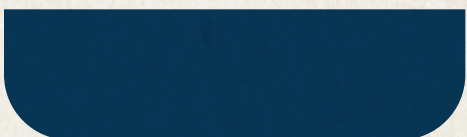
TROPICAL HAZY IPA

Ska Brewing Co

BLONDE ALE (NO-ABV)

Partake Brewing

^D Indicates draft



WINE LIST

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"

REDS

PINOT NOIR

Hess Shirttail 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"

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

\$15

Meyer lemon and tart apple on the mid-palate, leading to a clean, palate-cleansing finish.

HENRIOT BRUT SOUVERAIN

Chardonnay, Pinot Noir, Pinot Meunier

\$50

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

PIPER HEIDSIECK BRUT CHAMPAGNE

Chardonnay

\$30

Fresh and floral with fruity and citrus undertones.

KRUG CHAMPAGNE GRAND CUVÉE NV

Chardonnay, Pinot Noir, Pinot Meunier

\$160

Balanced and refined, with flavors of poached white peach, Meyer lemon, candied ginger, hints of pastry and honey.

BILLECART SALMON ROSE

Chardonnay, Pinot Noir

\$60

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

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

\$20

Complex and balanced, this Ancestral Mezcal is hand-milled and fermented in open air with natural yeasts.

MIJENTA GRAN RESERVA AÑEJO

Gran Reserva Anejo Tequila

\$15

Matured 18 months with notes of cacao nibs, butterscotch and buttery oak.

LAWS WHISKEY HOUSE

8yr Bourbon

\$15

Sweet and pleasantly oaky with notes of salted caramel, honey, wafer cookies and faint espresso.

UNCLE NEAREST

1884 Tennessee Whiskey

\$10

Caramel balanced with spicy wood tannins. Notes of baking chocolate, cigar leaf, nougat and cinnamon.

DOC SWINSON'S EXPLORATORY CASK GARRYANA

Bourbon Whiskey

\$15

Deep, dark, and complex notes ranging from molasses, toffee, clove, BBQ plums, and a subtle wood smoke.

WOODY CREEK

Straight Rye

\$10

A sweet, smooth and fruity palate with a long and complex finish and a touch of rye spice.