

THE HILTONS ON CANYON

Wedding Menu



Flors D'œuvres

All hot and cold appetizers can be displayed or passed
All appetizers need to be ordered in multiples of 25

Cold

\$5 PER PIECE

- Watermelon & feta skewers with a minted glaze (V,GF)
- Antipasto skewer, olive, bell pepper, artichoke, Italian cheese, pesto, balsamic (V,GF)
- Asian spring roll, rice paper, vegetables, sweet chili sauce (V,Vegan,GF)
- Roasted jalapeño deviled eggs (GF)

\$6 PER PIECE

- Asparagus & prosciutto with a lemon aioli (GF)
- Prosciutto wrapped melon & pineapple drizzled with local honey (GF)
- Philly sushi roll, smoked salmon, cucumber, cream cheese
- Smoked salmon on toast with herbed cream cheese & micro greens
- Shrimp ceviche with lime, jalapeño, cilantro, agave nectar (GF)

\$7 PER PIECE

- Jumbo shrimp cocktail (GF)
- Spicy tuna sushi roll, wasabi aioli, sweet soy
- Tuna tartar served on a wonton chip with avocado and soy



Flors D'œuvres

All hot and cold appetizers can be displayed or passed

All appetizers need to be ordered in multiples of 25

Hot

\$5 PER PIECE

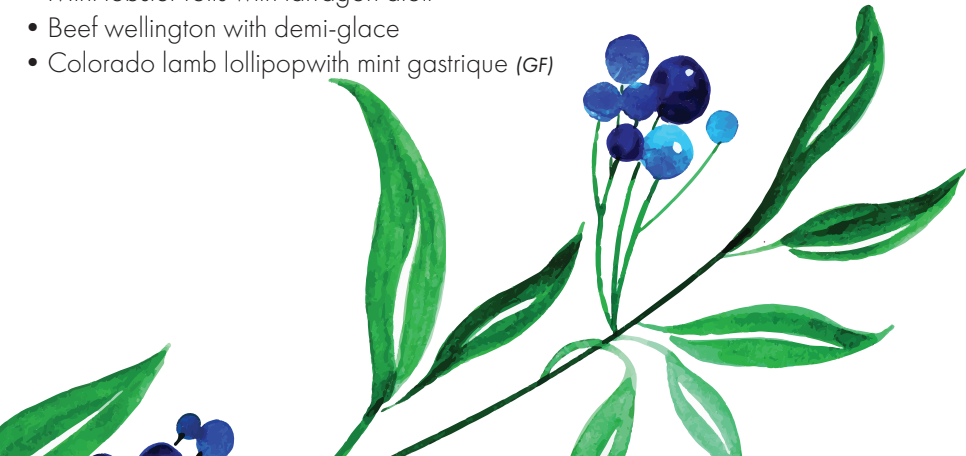
- Bacon, jalapeño & Haystack Mountain goat cheese, balsamic drizzle (GF)
- Haystack Mountain goat cheese stuffed dates wrapped in bacon, honey (GF)
- Chicken empanada, guacamole
- Middle Eastern eggplant skewers with tahini vinaigrette (V,Vegan,GF)
- Tandoori chicken skewers served with cool yogurt sauce (GF)

\$6 PER PIECE

- Brie puff pastry, raspberry (V)
- Argentine beef skewers with chimichurri sauce (GF)
- Grilled shrimp skewers with sweet chili sauce (GF)
- Seared crab cake with remoulade

\$7 PER PIECE

- Crispy shrimp skewer with sweet chili sauce
- Bacon wrapped scallop with jalapeño jam (GF)
- Mini lobster rolls with tarragon aioli
- Beef wellington with demi-glace
- Colorado lamb lollipop with mint gastrique (GF)



Reception

Make your cocktail reception stand out with unique chef inspired displays and action stations
All prices displayed are based on per person pricing

Reception Displays

ARTISAN CHEESE & CHARCUTERIE - \$18

Choice of 3 from below, additional selections are \$6 per person. All displays come with chef's choice accoutrements; breadsticks, crackers, dried fruits, preserves, pickled vegetables, olives, selection of mustard.

CHEESE:

- Brie
- Roquefort (French blue)
- Camembert
- Gorgonzola
- Burrata
- Taleggio
- Fontina
- Cabrales (Spanish blue)
- Manchego
- Mahon
- Barely Buzzed Cheddar
- Haystack Mountain Goat Cheese
- Cardona
- Four Fat Fowl

MEAT:

- Genoa
- Sopressata
- Coppa
- Salametto
- Speck
- Prosciutto
- Bayonne
- Serrano
- Chicken Liver Paté
- Venison Paté
- Pork Paté



Reception

Make your cocktail reception stand out with unique chef inspired displays and action stations
All prices displayed are based on per person pricing

Reception Displays

BOULDER VEGETABLE MARKET - \$15

- Assorted seasonal vegetables may include: baby carrots, squash & zucchini, roasted curried cauliflower, grilled lemon asparagus, charred broccolini, marinated green beans, roasted eggplants, baby bock choy (V)
- Hummus, herb dip, pesto (V,GF)

CHEF'S MARKET SALAD DISPLAY - \$19

Pick 3:

- **Boulder Chef Salad:** shredded kale, friséé, radicchio, dried cherries, candied pecans, sunflower seeds, pepitas, Haystack Mountain goat cheese, citrus & blood orange vinaigrette
- **Ancient Grain Salad:** multi-colored quinoa, roasted vegetables, herbs, lime juice, extra virgin olive oil (V,Vegan,GF)
- **Italian Chopped Salad:** shredded romaine, friséé, radicchio, peas, bacon, cherry tomatoes, grilled red onion, red wine vinaigrette (V,GF)
- **Heirloom Tomato Salad:** cucumbers, radish, grilled red onion, pea shoots, red wine vinaigrette (V,Vegan,GF)

SEAFOOD DISPLAY - \$25

Includes:

- Jumbo shrimp, snow crab claws, smoked salmon rillettes (GF)
- Lemon, cocktail sauce, champagne mignonette (V,Vegan,GF)

Enhancements:

- Alaskan King Crab (GF) - \$10
- Lobster (GF) - \$15
- Smoked Mussels (GF) - \$3
- Seasonal Oysters (GF) - \$5
- Seasonal Ceviche (GF) - \$3
- Custom Ice Sculpture Display - \$600

Reception

Make your cocktail reception stand out with unique chef inspired displays and action stations
All prices displayed are based on per person pricing

Reception Displays

THE BOULDER BACKYARD BBQ - \$23

- **Pulled Pork Sliders:** creamy coleslaw, BBQ sauce, artisan rolls
- **Pulled Chicken Sliders:** sweet & spicy coleslaw, BBQ sauce, artisan rolls
- **Mini Grilled Hot Dogs:** ketchup, mustard, relish, sauerkraut
- **Corn on the Cob Skewers:** mayonnaise, cotija cheese, chili powder, cilantro (V,GF)
- **Watermelon Wedges** (V,Vegan,GF)

LOADED SLIDERS - \$23

Pick 3:

- **Burger Slider:** mini beef patty, gorgonzola cheese, balsamic onions, steak sauce
- **Chicken Slider:** grilled chicken, pickled vegetables, shoestring fries, spicy aioli
- **Salmon Slider:** shredded kale, friséé, radicchio, orange ginger sauce
- **Tomato BLT Slider:** tomato, shredded mixed greens, bacon, pesto aioli
- **Portobello Mushroom Slider:** balsamic roasted mushroom caps, grilled red pepper, zucchini & red onion, pesto (V)

ASIAN STEAMED BUNS - \$23

Pick 3:

- **Sweet & Sour Beef Short Rib:** pickled onion, cucumber
- **Slow Cooked Pork Belly:** sweet & spicy coleslaw
- **Seared Shrimp Cake:** egg, shredded cabbage & spicy aioli
- **Asian Style Tofu:** shredded kale, friséé & radicchio, orange ginger sauce (V)

Reception

Make your cocktail reception stand out with unique chef inspired displays and action stations
All prices displayed are based on per person pricing

Reception Displays

PASTA STATION - \$23

Pick 3:

- **Baked Ziti:** ziti pasta, marinara, ricotta, mozzarella & parmesan cheese (V)
- **Pomodora:** mirepoix, San Marzano tomato, rigatoni pasta & parmesan (V)
- **Vegetable:** linguini pasta, olive oil, roasted vegetables & herbs (V)
- **Creamy Alfredo:** fettuccini pasta, cream, parmesan (V)
- **German Spaetzli:** German egg noodles, gruyere cheese & herbs (V)
- **Vegetable Risotto:** carnaroli rice, roasted vegetables, herbs, parmesan, butter (V)

Enhancements - \$3 each:

- Beef Bolognese Sauce (GF)
- Meatballs or Swedish Meatballs
- Grilled Chicken Breast (GF)
- Grilled Flank Steak (GF)
- Grilled Shrimp (GF)

STREET VENDOR SATAY STATION - \$23

Includes:

- Herbed Cous Cous (V)
- Rice (V,GF)

Pick 3:

- **Tandoori Chicken Skewers:** cool yogurt sauce
- **Argentine Beef Skewers:** chimichurri (GF)
- **Colorado Lamb Skewers:** salsa verde (GF)
- **Grilled Shrimp Skewers:** sweet chili sauce (GF)
- **Vegetable Kabob Skewers:** pesto (V,GF)
- **Middle Eastern Eggplant Skewers:** tahini vinaigrette (V,Vegan,GF)

Carving Stations

Elevate your meal to the next level with these impressive carving stations
Carving stations will require a \$150 Chef Attendant Fee, based on 2 hours of service
All carving stations include artisan bread & butter

BRINED & ROASTED TURKEY BREAST - \$16

- Cranberry Sauce (V,Vegan,GF)
- Gravy

HONEY GLAZED HAM - \$18

- Honey Mustard (V,GF)
- Bourbon Jus (GF)

HERB ROASTED PORK LOIN - \$18

- Whole Grain Mustard Aioli (V,GF)
- Bourbon Jus (GF)

HOUSEMADE PORCHETTA - \$24

Pork Belly Wrapped Stuffed Pork Loin

- Whole Grain Mustard Aioli (V,GF)
- Bourbon Jus (GF)

COLORADO ROASTED LEG OF LAMB - \$18

- Natural Jus (GF)
- Mint GASTRIQUE (V,Vegan,GF)

ROASTED PRIME RIB - \$22

- Demi-Glace (GF)
- Horseradish Cream (V,GF)

WAGYU BEEF - \$44

- Demi-Glace (GF)
- Horseradish Cream (V,GF)

ROASTED BEEF TENDERLOIN - \$24

- Demi-Glace (GF)
- Horseradish Cream (V,GF)



Carving Stations

Elevate your meal to the next level with these impressive carving stations
Carving stations will require a \$150 Chef Attendant Fee, based on 2 hours of service
All carving stations include artisan bread & butter

SIDES - \$5 ADDITIONAL PER PERSON

- Herb Roasted Yukon Gold Potatoes (V,Vegan,GF)
- Whipped Yukon Gold Potatoes (V,GF)
- Sweet Potato Hash with Charred Red Onion & Parsley (V,Vegan,GF)
- Whipped Sweet Potatoes with Honey, Cream & Butter (V,GF)
- Creamy Polenta with Aged Parmesan Cheese (V,GF)
- Spiced Lentils with Roasted Tomatoes & Herbs (V,Vegan,GF)
- Slow Cooked Cannellini Beans with Swiss Chard & Lemon (V,Vegan,GF)
- Shallot, English Pea, Herb & Parmesan Risotto (V,GF)
- Roasted Vegetable & Herb Quinoa (V)
- Wild Rice with Black Currants & Candied Walnuts (V,Vegan,GF)
- Ancient Farro with Herbs & Roasted Vegetables (V,Vegan,GF)
- Grilled Lemon Asparagus (V,Vegan,GF)
- Roasted Eggplant with Tahini Vinaigrette (V,Vegan,GF)
- French Green Beans with Shallots & Toasted Almonds (V,Vegan,GF)
- Cider Braised Kale with Apples & Sweet Cherries (V,Vegan,GF)
- Blistered Radishes with Sea Salt & Parsley (V,Vegan,GF)
- Honey Glazed Baby Carrots with Molasses (V,Vegan,GF)
- Roasted Brussel Sprouts with Applewood Smoked Bacon (GF)
- Maple Glazed Root Vegetables, Orange & Thyme (V,Vegan,GF)
- Southern Style Collard Greens with Ham Hock (GF)



Dinner Buffets

All dinner buffets include artisan bread, butter, coffee, decaf coffee, hot tea & water.

CHOICE OF 2 PROTEINS - \$67

CHOICE OF 3 PROTEINS - \$75

Salad

Pick 1:

- **Canyon Salad:** mixed greens, carrots, cherry tomatoes, cucumber, radish, red wine vinaigrette (V,Vegan,GF)
- **Caesar Salad:** romaine, garlic croutons, parmesan cheese, Caesar dressing (V)
- **Ancient Grain Salad:** multi colored quinoa, roasted vegetables, herbs, lime juice, extra virgin olive oil (V,Vegan,GF)
- **Boulder Chef Salad:** shredded kale, friséé, radicchio, dried cherries, candied pecans, sunflower seeds, pepitas, Haystack Mountain goat cheese, citrus & blood orange vinaigrette (V,GF)
- **Roasted Fruit Salad:** mixed greens, roasted apples & pears, candied walnuts, gorgonzola cheese, champagne vinaigrette (V,GF)
- **Italian Chopped Salad:** shredded romaine, friséé, radicchio, pears, bacon, cherry tomato, grilled red onion, red wine vinaigrette (GF)

Starch

Pick 2:

- Herb Roasted Yukon Gold Potatoes (V,Vegan,GF)
- Whipped Yukon Gold Potatoes (V,GF)
- Sweet Potato Hash with Charred Red Onion & Parsley (V,Vegan,GF)
- Whipped Sweet Potatoes with Honey, Cream & Butter (V,GF)
- Creamy Polenta with Aged Parmesan Cheese (V,GF)
- Spiced Lentils with Roasted Tomatoes & Herbs (V,Vegan,GF)
- Slow Cooked Cannellini Beans with Swiss Chard & Lemon (V,Vegan,GF)
- Shallot, English Pea, Herb & Parmesan Risotto (V,GF)
- Roasted Vegetable & Herb Quinoa (V,GF)
- Wild Rice with Black Currants & Candied Walnuts (V,Vegan,GF)
- Ancient Farro with Herbs & Roasted Vegetables (V,Vegan,GF)



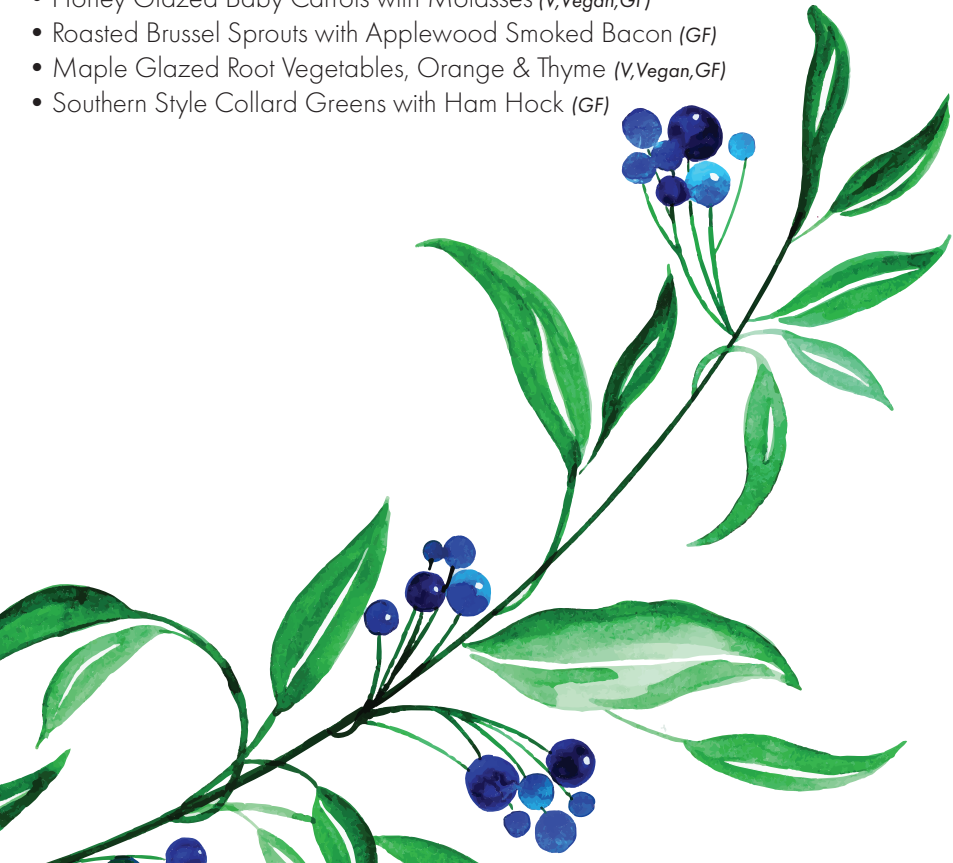
Dinner Buffets

All dinner buffets include artisan bread, butter, coffee, decaf coffee, hot tea & water.

Vegetables

Pick 1:

- Grilled Lemon Asparagus (V,Vegan,GF)
- Roasted Eggplant with Tahini Vinaigrette (V,Vegan,GF)
- French Green Beans with Shallots & Toasted Almonds (V,Vegan,GF)
- Cider Braised Kale with Apples & Sweet Cherries (V,Vegan,GF)
- Blistered Radishes with Sea Salt & Parsley (V,Vegan,GF)
- Honey Glazed Baby Carrots with Molasses (V,Vegan,GF)
- Roasted Brussel Sprouts with Applewood Smoked Bacon (GF)
- Maple Glazed Root Vegetables, Orange & Thyme (V,Vegan,GF)
- Southern Style Collard Greens with Ham Hock (GF)



Dinner Buffets

All dinner buffets include artisan bread, butter, coffee, decaf coffee, hot tea & water.

Entree

Pick 2 or 3:

Seafood:

- Seared Colorado Striped Bass with Lemon Butter & Fresh Herbs (GF)
- Grilled Salmon, Salsa Verde or Lemon Butter & Fresh Herbs (GF)
- Seared Seasonal Catch, Charred Cherry Tomatoes, Capers & Herbs (GF)
- Sautéed Shrimp, White Wine, Herbs & Garlic Sauce (GF)

Yard Birds:

- Boulder Free Range Rotisserie Chicken, Thyme, Natural Jus (GF)
- Chicken Piccata, Cherry Tomatoes, Herbs & Lemon Butter
- Baked Chicken Parmesan, Marinara, Mozzarella & Basil
- Brined & Roasted Boneless Turkey Breasts with Giblet Gravy

Beef:

- Grilled Flank Steak, Charred Cherry Tomatoes & Chimichurri (GF)
- Sweet & Sour Beef Short Ribs with Natural Jus & Gremolata (GF)
- Roasted Beef Medallions, Demi-Glace, Horseradish Cream (GF)
- Sliced Boneless Rib Roast, Demi-Glace, Horseradish Cream (GF)
- Roasted New York Strip Loin or Beef Tenderloin, Demi-Glace, Horseradish Cream (GF)

Pork:

- Brined & Roasted Pork Loin, Bourbon Jus, Whole Grain Mustard Aioli (GF)
- Grilled Bone-In Pork Chop, Apple Chutney (GF)

Lamb:

- Colorado Roasted Leg of Lamb, Natural Jus, Mint Gastrique (GF)

Enhancements:

- Grilled Jumbo Prawns (GF) \$15
- Lobster Tail (GF) \$15
- Seared & Sliced Maple Leaf Farms Duck Breast with Ginger, Orange Glaze (GF) \$5
- Grilled Quail Breasts with Blackberry Gastrique (GF) \$5
- Roasted New York Strip Loin or Beef Tenderloin, Demi-Glace, Horseradish Cream (GF) \$7

Plated Dinner

All plated dinners include artisan bread, butter, coffee, decaf coffee, hot tea & water
All plated dinners are two course meals

Salad

Pick 1:

- **Canyon Salad:** mixed greens, carrots, cherry tomatoes, cucumber, radish, red wine vinaigrette (V,Vegan,GF)
- **Caesar Salad:** romaine, garlic croutons, parmesan cheese, Caesar dressing (V)
- **Ancient Grain Salad:** multi-colored quinoa, roasted vegetables, herbs, lime juice, extra virgin olive oil (V,Vegan,GF)
- **Boulder Chef Salad:** shredded kale, frisée, radicchio, dried cherries, candied pecans, sunflower seeds, pepitas, Haystack Mountain goat cheese, citrus & blood orange vinaigrette (V,GF)
- **Roasted Fruit Salad:** mixed greens, roasted apples & pears, candied walnuts, gorgonzola cheese, champagne vinaigrette (V,GF)
- **Italian Chopped Salad:** shredded romaine, frisée, radicchio, pears, bacon, cherry tomato, grilled red onion, red wine vinaigrette (GF)

Entree

Pick 2:

Vegetarian:

- **Vegetable Risotto:** carnaroli rice, roasted seasonal vegetables, fresh herbs, parmesan, butter (V,GF) **\$40**
- **Asian Noodle Salad:** rice noodles, garlic, ginger, green onion, vegetables, soy, sesame oil (V,Vegan,GF)
- **Handmade Ravioli:** cheese, peas, mushrooms, vegetable broth, micro greens (V) **\$40**

Yard Birds:

- **Pan Seared Bone-In Chicken Breast:** sweet potato hash, seared kale, demi-glace (GF) **\$45**
- **Chicken Piccata:** whipped potatoes, roasted broccolini, cherry tomatoes, herbs & lemon butter **\$45**

Plated Dinner

Entrees Continued

Pork:

- *Bone-In Pork Chop*: sweet potato puree, seared kale, caramelized cipollini onions, bourbon jus (GF) \$49
- *Herb Roasted Pork Loin*: Yukon gold mashed potatoes, grilled seasonal vegetables, apple chutney (GF) \$49

Seafood:

- *Grilled Citrus Salmon*: roasted vegetable & herb quinoa, seared kale, fresh salsa verde (GF) \$50
- *Seared Colorado Bass*: creamy polenta, vegetable hash, lemon butter, crispy leeks (GF) \$50
- *Seasonal Catch*: herb roasted Yukon gold potatoes, grilled asparagus, citrus & fennel salad (GF) \$ 50
- *Bacon Wrapped Diver Scallops*: parsnip puree, roasted root vegetables, jalapeño jam (GF) \$55
- *Grilled Jumbo Prawns*: coconut cream sauce, roasted root vegetables, herbs with farro (GF) \$55

Beef:

- *Sweet & Sour Beef Short Rib*: whipped potatoes, collard greens, grilled seasonal vegetables, apple chutney (GF) \$66
- *Grilled New York Strip Steak*: parsnip puree, wilted garlic kale, demi-glace (GF) \$66
- *Grilled Center Cut Filet of Beef*: whipped roasted garlic potatoes, grilled jumbo asparagus, demi-glace (GF) \$66

Lamb:

- *Colorado Rack of Lamb*: root vegetable mash, brussel sprouts, cherry jus (GF) \$67
- *Lamb T-Bone Steak*: spiced lentils, roasted vegetables, crispy parsnips, mint gastrique (GF) \$67

Enhancements:

- *Seared & Sliced Maple Leaf Farms Duck Breast*: with ginger, orange glaze (GF) \$72

Desserts

SWEET TREATS DESSERT STATION - \$23

Cookie dough, brownies, rice crispy treats, lemon bars, raspberry bars (V)

S'MORES STATION - \$21

Roast your own oversized marshmallows. Served with chocolate and graham crackers (V)

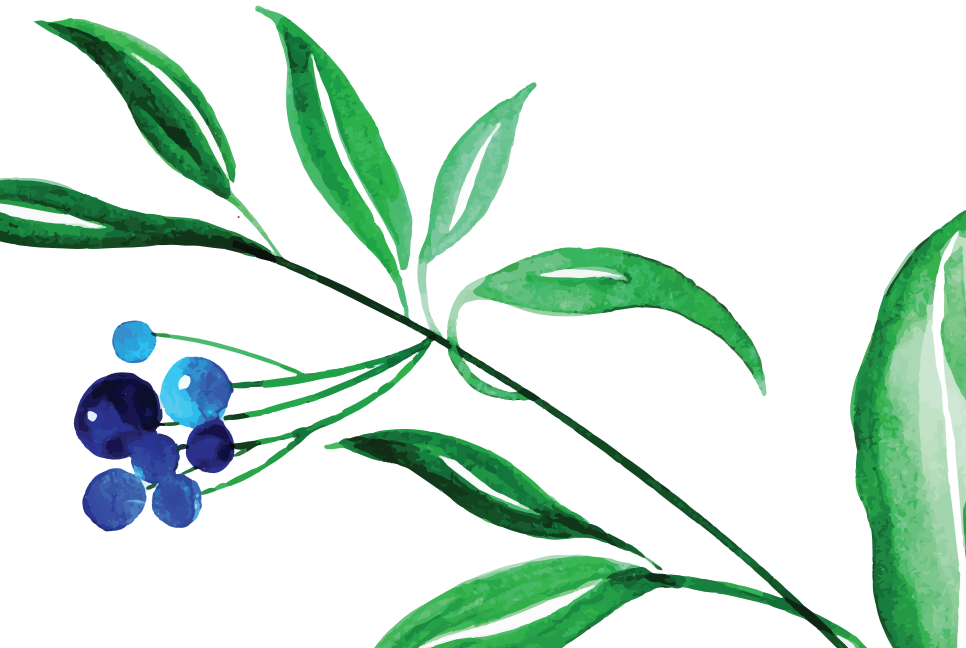
HOUSE MADE HOT COCOA - \$52/GALLON

Served with mini marshmallows, whipped cream, peppermint & caramel syrup, crushed heath bar pieces

- Add Baileys or peppermint schnapps for \$6 per serving
(requires bar attendant at \$50 for 1 hour)

WEDDING CAKES

Cakes can be brought in from a licensed bakery. A \$3 per person cutting fee will be applied. This fee covers the plate ware, silverware, cutting and service of the cake.



Cash Bar

All bars require a bartender fee of \$125 per bartender

THE SILVER BAR

Liquor

\$9 per glass

- Brandy/Cognac: Korbelt
- Gin: New Amsterdam
- Rum: Cruzan
- Tequila: Jose Cuervo Silver
- Vodka: New Amsterdam
- Whiskey: Jim Beam White Label
- Scotch: Dewar's White Label
- Rye Whiskey: Jim Beam Rye
- Irish Whiskey: Jameson
- Canadian Whiskey: Canadian Club
- Vermouth: Martini and Rossi
- Liqueur: Bols Triple Sec
- Assorted Soft Drinks

Wine

\$9 per glass

- Trinity Oaks: 2 house whites
- Trinity Oaks: 3 house reds
- Trinity Oaks: 1 house sparkling

Beer

\$6 Domestic, \$7 Import, \$8 Craft

- Domestic, Import, Craft

THE GOLD BAR

Liquor

\$10 per glass

- Brandy/Cognac: Hennessy VS
- Gin: Beefeater
- Rum: Bacardi Superior
- Tequila: Cazadores
- Vodka: Tito's Handmade Vodka
- Whiskey: Jack Daniel's
- Scotch: Glenlivet
- Rye Whiskey: Templeton Rye
- Irish Whiskey: Jameson
- Canadian Whiskey: Crown Royal
- Vermouth: Noilly Prat
- Liqueur: Cointreau
- Assorted Soft Drinks

Wine

\$10 per glass

- Robert Mondavi: 2 house whites
- Robert Mondavi: 3 house reds
- Robert Mondavi: 1 house sparkling

Beer

\$6 Domestic, \$7 Import, \$8 Craft

- Domestic, Import, Craft



Cash Bar

All bars require a bartender fee of \$125 per bartender

THE PLATINUM BAR

Liquor

\$12 per glass

- Brandy/Cognac: Remy VSOP
- Gin: Bombay Original
- Rum: Sailor Jerry
- Tequila: Olmeca Altos
- Vodka: Grey Goose
- Whiskey: Maker's Mark
- Scotch: Glenmorangie
- Rye Whiskey: Templeton Rye
- Irish Whiskey: Jameson
- Canadian Whiskey: Royal
- Vermouth: Noilly Prat
- Liqueur: St. Germain & Cointreau
- Assorted Soft Drinks

Wine

\$12 per glass

- Francis Coppola: 2 house whites
- Francis Coppola: 3 house reds
- Francis Coppola: 1 house sparkling

Beer

\$6 Domestic, \$7 Import, \$8 Craft

- Domestic, Import, Craft



Nestled Bar

All bars require a bartender fee of \$125 per bartender

THE SILVER BAR

Liquor

\$8 per glass

- Brandy/Cognac: Korbel
- Gin: New Amsterdam
- Rum: Cruzan
- Tequila: Jose Cuervo Silver
- Vodka: New Amsterdam
- Whiskey: Jim Beam White Label
- Scotch: Dewar's White Label
- Rye Whiskey: Jim Beam Rye
- Irish Whiskey: Jameson
- Canadian Whiskey: Canadian Club
- Vermouth: Martini and Rossi
- Liqueur: Bols Triple Sec
- Assorted Soft Drinks

Wine

\$8 per glass

- Trinity Oaks: 2 house whites
- Trinity Oaks: 3 house reds
- Trinity Oaks: 1 house sparkling

Beer

\$5 Domestic, \$6 Import, \$7 Craft

- Domestic, Import, Craft



Nestled Bar

All bars require a bartender fee of \$125 per bartender

THE GOLD BAR

Liquor

\$9 per glass

- Brandy/Cognac: Hennessy VS
- Gin: Beefeater
- Rum: Bacardi Superior
- Tequila: Cazadores
- Vodka: Tito's Handmade Vodka
- Whiskey: Jack Daniel's
- Scotch: Glenlivet
- Rye Whiskey: Templeton Rye
- Irish Whiskey: Jameson
- Canadian Whiskey: Crown Royal
- Vermouth: Noilly Prat
- Liqueur: Cointreau
- Assorted Soft Drinks

Wine

\$9 per glass

- Robert Mondavi: 2 house whites
- Robert Mondavi: 3 house reds
- Robert Mondavi: 1 house sparkling

Beer

\$5 Domestic, \$6 Import, \$7 Craft

- Domestic, Import, Craft

THE PLATINUM BAR

Liquor

\$11 per glass

- Brandy/Cognac: Remy VSOP
- Gin: Bombay Original
- Rum: Sailor Jerry
- Tequila: Olmeca Altos
- Vodka: Grey Goose
- Whiskey: Maker's Mark
- Scotch: Glenmorangie
- Rye Whiskey: Templeton Rye
- Irish Whiskey: Jameson
- Canadian Whiskey: Royal
- Vermouth: Noilly Prat
- Liqueur: St. Germain & Cointreau
- Assorted Soft Drinks

Wine

\$11 per glass

- Francis Coppola: 2 house whites
- Francis Coppola: 3 house reds
- Francis Coppola: 1 house sparkling

Beer

\$5 Domestic, \$6 Import, \$7 Craft

- Domestic, Import, Craft

THE HILTONS
on canyon

BOULDER COLORADO

2601 & 2701 Canyon Blvd., Boulder, CO 80302 | 303.443.2600