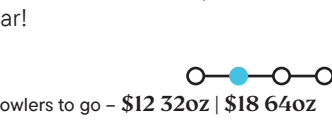


# Stem CIDERS

## drinks

### ciders



#### what's on draft

**flockstar** ○ ● ○ ○ ○  
 \$6 10oz | \$9 16oz growlers to go - \$12 32oz | \$18 64oz

[5.6% abv] In collaboration with the Denver Zoo. Juicy watermelon meets crisp cucumber and tropical hibiscus. Party like a Flockstar!

**chile guava** ○ ● ○ ○ ○  
 \$6 10oz | \$9 16oz growlers to go - \$12 32oz | \$18 64oz

[5.2% abv] Tropical, spicy & complex. Spice things up with our juicy Chile Guava that packs a perfect tropical pepper punch!

**off dry** ○ ● ○ ○ ○  
 \$6 10oz | \$9 16oz growlers to go - \$12 32oz | \$18 64oz

[5.8% abv] Juicy, bubbly & bright. Our Off Dry is tart, clean and just a little bit sweet, allowing the apples to speak for themselves.

**real light** ● ○ ○ ○ ○  
 \$6 10oz | \$9 16oz growlers to go - \$12 32oz | \$18 64oz

[4.6% abv] Our fresh pressed apples blended with a custom mineral water for a crisp finish. Served with a lime. 100cal per 12oz.

**cocoa caramel** ○ ○ ● ○ ○  
 \$8 10oz | \$11 16oz growlers to go - \$15 32oz | \$22 64oz

[6.3% abv] A decadent dessert inspired cider loaded with cacao nibs from Ecuador and Ghana, dark Belgian candi sugar, and Madagascar vanilla. Semi-Sweet

**lavender** ○ ● ○ ○ ○  
 \$6 10oz | \$9 16oz growlers to go - \$15 32oz | \$22 64oz

[5.8% abv] In collaboration with the Denver Botanic Gardens. Crisp & floral, a precise balance of sweetness and acidity on the palate makes for a finish reminiscent of a lavender lemonade.

**singapore sling** ○ ● ○ ○ ○  
 \$8 10oz | \$11 16oz growlers to go - \$15 32oz | \$22 64oz

[8.5% abv] Tangy. Fresh. Electric. Tart key limes team up with juicy cherries, sweet pineapple, and gin-like infused botanicals.

**hurricane haze** ○ ○ ● ○ ○  
 \$8 10oz | \$11 16oz growlers to go - \$15 32oz | \$22 64oz

[8.5% abv] The latest in our Imperial Tiki series! Layers of juicy passionfruit, tart key lime, tangerine, and cherry meld together with a pop of peppery caribbean spices

**neural nectar** ○ ● ○ ○ ○  
 \$8 10oz | \$11 16oz growlers to go - \$15 32oz | \$22 64oz

[5.0% abv] In collaboration with our friends at MyCoLove Farm. A lemongrass, Montmorency cherry limeade cider with MyCoLove Lion's Mane mushroom extract deliver an elevating experience.

**peppermint mocha** ○ ○ ● ○ ○  
 \$8 10oz | \$11 16oz growlers to go - \$15 32oz | \$22 64oz

[6.3% abv] Conditioned on toasted Ecuadorian cacao nibs before being blended with Novo Espresso Del Fuego cold brew. A touch of creamy vanilla and kiss of cooling peppermint makes this the perfect holiday treat! Semi Sweet

**pineapple punch** ○ ● ○ ○ ○  
 \$6 10oz | \$9 16oz growlers to go - \$12 32oz | \$18 64oz

[5.2% abv] A brilliant blend of our base cider with juicy pineapple accented by a kiss of molasses and caribbean spices.

**crabby neighbor** ● ○ ○ ○ ○  
 \$6 10oz | \$9 16oz growlers to go - \$12 32oz | \$18 64oz

[6.6% abv] Fresh pressed Granny Smith & Crab apples from Colorado. Bright acidity with notes of earthy crab apples.

#### featured flights

**staff's pick** peppermint mocha • cocoa caramel • pineapple punch • neural nectar \$11

**pick your own** select any 4 ciders \$12

#### by the can

**real dry** \$7 12oz can ● ○ ○ ○ ○

[6.8% abv] Fresh, juicy & crisp. Our Real Dry is made simply from fresh-pressed Pacific Northwest apples. Yes, that's all.

**pear** \$7 12oz can ○ ○ ● ○ ○

[5.3% abv] Fresh, rich & juicy. A blend of fresh-pressed pears and apples with notes of caramel and a crisp, fruity finish.

**hibiscus** \$7 12oz can ○ ○ ● ○ ○

[4.3% abv] Sweet, floral & refreshing. Floral and not too sweet, our tart Hibiscus tea blend is refreshing and perfect for year-round sipping. Try it over ice, it's nice!

**raspberry** \$7 12oz can ● ○ ○ ○ ○

[6.7% abv] Bright, aromatic & fruity. Tart raspberries and apples meld in this dry and refreshing cider.

**a salted cucumber** ● ○ ○ ○ ○  
 \$7 12oz can

[6.4% abv] In collaboration with The Real Dill. Dry cider finished with fresh pressed cucumber juice, Citra hops and a touch of sea salt.

**cobra's fang** \$8 16oz can ○ ○ ● ○ ○

[8.5% abv] Intriguing. Fruity. Spiced. Layers of passionfruit, strawberry, and blueberry blend with oaky spices and a touch of vanilla.

**paloma** \$7 12oz can ○ ● ○ ○ ○

[5.0% abv] Zesty, bright & breezy. A citrusy blend of real fruit with a dash of the unexpected. Dive in.

**rum runner** \$8 16oz can ○ ○ ● ○ ○

[8.5% abv] Quenching. Tropical. Punch. A tidal wave of juicy pineapple, raspberries, and bright citrus combine with subtly sweet spices.

#### cider libations

**pommeau taster** <sup>(2.5oz)</sup> \$6

[18% abv] Barrel aged, apple dessert wine.

**hot cider** non-alcoholic \$5

+ \$4 Pomeau topper, + \$5 Whiskey topper

## cocktails

**"OG" manhattan** \$13

laws OG rye whiskey, carpano antica, orange bitters, luxardo cherry

**chile guava margarita** \$11

milagro blanco tequila, lime juice, agave, Chile Guava Stem cider, salt OR tajin rim

**the real spritz** \$11

aperol, Real Light Stem cider, orange + \$5 hendricks neptunia topper

**dry smash** \$11

four roses bourbon, lemon, simple syrup, Off-Dry Stem cider, lemon swath

**pommeau sidecar** \$11

Stem Pomeau, golden moon dry curaçao, lemon juice, housemade apple cider, dried apple slice

**bitter brittany** \$14

barr hill honey gin, barr hill raw honey syrup, golden moon distillery amer dit picon, lemon & orange juice, lemon

**party like a flockstar** \$12

Bacardi, stem flockstar cider, lemon, simple, cucumber

**cherry on top** \$13

Monkey Shoulder Scotch, Leopold Bros Tart Cherry Liqueur, vanilla simple, lemon juice

## beer

**howdy beer** western pilsner \$5 16oz

[4.5% abv] This smooth, drinkable pils features a lovely western hop flavor and aroma which gives way to a delicate malt flavor, finishing crisp and clean. - Howdy Beer Co

**tank 7** american saison ale \$7 10oz

[8.5% abv] A surge of fruity aromatics and grapefruit-hoppy notes create a delicious and complex flavor. - Boulevard Brewing Co

**hazyish IPA** juicy & hazy ipa \$7 16oz

[6.5% abv] A juicy and hazy India Pale Ale with light bitterness, powerful and juicy aroma of hops, and a silky and creamy finish. - Avery Brewing Co

## wine

**please ask your server for the most up-to-date wine list**

# Stem CIDERS

## eats

### small bites

**polpetti** 100-year-old family recipe marinara, shaved pecorino 14.<sup>95</sup>

**cider braised chorizo** <sup>GF</sup> white beans, tomato confit, cilantro 9.<sup>95</sup>

**speck ham & green apple bites** <sup>N</sup> banjo cider syrup 9.<sup>95</sup>

**bison short rib poutine** classic frites, cheese curds, gravy, Howdy beer cheese 14.<sup>95</sup>

**soft pretzels** howdy beer cheese, dijon mustard 11.<sup>95</sup>

**brussels sprouts** <sup>GF</sup> lemon, chili, garlic, herbed aioli 11.<sup>95</sup>

**blistered shishitos** spices, lemon 10.<sup>95</sup>

**frites** <sup>GF</sup> - choose two: ketchup, cider aioli, marshmallow fluff, ghost bbq classic 8.<sup>95</sup>

sweet potato frites 10.<sup>95</sup>

tater tots 10.<sup>95</sup>

duck fat frites 11.<sup>95</sup>

- +1ea load 'em options: with chili, bacon, sour cream, green chili, mushrooms

- +.50ea load 'em with scallion, howdy beer cheese, gravy

### soup & salads

**chili con carne** <sup>GF</sup> white onion and cheddar cheese 9.<sup>95</sup>

**seasonal soup creation** ask your server mkt

**greek salad** <sup>GF</sup> chopped romaine, olives, red onion, cherry tomato, greek dressing 13.<sup>95</sup>

**wedge salad** <sup>GF</sup> crispy bacon, pickled onion, tomato confit, blue cheese dressing 12.<sup>95</sup>

**simple salad** <sup>GF</sup> shaved carrots, cucumbers, cherry tomato 10.<sup>95</sup>

- greek dressing, ranch, blue cheese, or apple cider vinaigrette

add chicken +6.<sup>95</sup> add salmon +8.<sup>95</sup>

### sandwiches

comes with classic frites | sub specialty frites +2

- gluten free bread +2

**caprese panini** heirloom tomato, fresh mozzarella, basil pistou, baguette 14.<sup>95</sup>

**coney dog** chili con carne, white onion, yellow mustard, hot dog bun 10.<sup>95</sup> double dog dare +2

**ghost pig bbq pulled pork** pineapple, shishito slaw, brioche 14.<sup>95</sup>

**boursin stuffed portobello** tomato, parsley pistou, challah bread 12.<sup>95</sup>

**tuna melt panini** butter leaf lettuce, tomatoes, white onion, The Real Dill pickle, cheddar cheese, challah bread 12.<sup>95</sup>

### burgers

comes with classic frites | sub specialty frites +2

- choice of 7oz beef, chicken breast OR beyond patty

- top your burger | egg +3 | bacon +2 | avocado +2 | Howdy beer cheese +1

**colorado mushrooms & swiss** cider caramelized onions, cider aioli, brioche bun 14.<sup>95</sup>

**green chile & pepper jack** cider caramelized onions, cider aioli, brioche bun 14.<sup>95</sup>

**classic** caramelized onions, pickle, american cheese, brioche bun 13.<sup>95</sup>

**colorado lamb** feta cheese, tzatziki sauce, butter leaf, pickled onion, brioche bun 17.<sup>95</sup>

### large plates

**braised bison short ribs** <sup>GF</sup> roasted potato, baby carrot, cipollini onion 23.<sup>95</sup>

**grilled salmon\*** <sup>GF</sup> roasted cauliflower, fire roasted peppers, parsley pistou 25.<sup>95</sup>

**vegetarian chorizo flautas** <sup>GF</sup> seitan OR cauliflower, spanish quinoa & rice, avocado, salsa verde, cotija, cilantro, fresh lime 15.<sup>95</sup> corn or flour tortillas

### sweet treats

**cider donuts** <sup>GF</sup> powdered sugar, seasonal jam 9

**baked caramel apple** lemon zest 9

**chocolate torte** <sup>GF</sup> seasonal jam 9

- our menu items are carefully sourced and crafted with intention. substitutions politely declined

- \* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

- a 4% Denver Living Wage fee will be added to all checks to ensure fair wages for our staff; all tips are shared among all hourly staff

- a 20% gratuity will be added to tabs left open at time of closing

- growler fills do not include price of glass