THE CARLIN
RESTAURANT · TAVERN · INN

Happy Hour
DAILY | 4PM - 6PM

Snacks

A DOZEN OYSTERS * & BOTTLE OF BUBBLES 75

SELECT OYSTERS * 2.50 Each

WOOD FIRED OYSTERS * GF 3.50 Each
garlic herb butter · parmesan · lemon

OVEN ROASTED OLIVES GF 7

BUTTERMILK CHEDDAR BISCUITS 9
umami butter

CRISPY POTATO CROQUETTE GF 10
mozzarella · salsa verde · pecorino romano · cajun aioli

BUTTERNUT BISQUE GF 14
coconut cream · toasted pepita · chive

CRISPY BRUSSELS SPROUTS GF 14
balsamic glaze · tart cherries · pecorino

BERKSHIRE PORK BELLY 16
bourbon peppercorn glaze · apple fennel slaw

DYNAMITE SHRIMP GF 15
naam jim aioli · sesame seeds · green onion · cabbage

AU JUS SLIDERS * 5 Each
beef patty · tomato bacon jam · smoked gouda
house b&b pickles · brioche bun

Cocktails

martinis, manhattans & margs - oh my!

MYTHOLOGY VODKA OR BRECKENRIDGE GIN MARTINI 8

BENCHMARK BOURBON MANHATTAN 8

MONTE ALBAN TEQUILA MARGARITA 8

IN BLOOM * D 16
pisco · strawberry · vanilla · lemon · red wine · clarified

THE BEET GOES ON 15
cimarron reposado · organic beet · guava · amaretto · lemon · ginger beer

LEMON ARILS 14
mythology vodka · limoncello · pom grenadine · lemon

WORLDS COLLIDE 16
bourbon · coconut · rhubarb · bitter

GRANDMA'S WASSAIL 14
benchmark whiskey · hot apple cider · allspice · cinnamon

GOLD STANDARD HOT BUTTERED RUM 13
diplomatico mantuano rum · spiced cayenne · hot water

GF GLUTEN FREE

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. The following major food allergens are used as ingredients: fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.

Wine

sparkling

BLANC DE BLANCS 11
moutard · france

white

MUSCADET 14
domaine de la chauviniere · france

CHARDONNAY 17
lioco · sonoma · california

SAUVIGNON BLANC 15
lieu dit · loire · france

ALIGOTÉ 16
bernard defaix · burgundy · france

red

PINOT NOIR 16
tyler · santa barbara · california

GRENACHE BLEND 15
domaine des escaravailles · côtes du rhône · france

CABERNET SAUVIGNON 16
land of saints · san luis obispo coast · california

SANGIOVESE 17
caparsa · chianti classico · italy

Beer

MILLER HIGH LIFE 4
"champagne of beers"

AVERY IPA 7
avery brewing co · boulder · colorado

MOUNTAIN TIME LAGER 5
new belgium brewing · fort collins · colorado

GUINNESS 7
dublin · ireland

Zero Proof

SIMPLER THYME 7
lavender thyme syrup · lemon · soda

N/AGRONI SPRITZ 9
giffards apertif · seedlip "spice" · soda

LIVE AND LET DIE 12
seedlip "spice" · three spirit livener
grapefruit · lemon · demerara

PICK ME UP 14
lyer's N/A coffee liqueur · espresso
lemon · demerara

JUST A GOOSE 14
almave N/A tequila · grapefruit
lime · english lemonade

SANGRI-N/A 14
grüvi red blend · lemon · lime · orange

GRÜVI BUBBLY ROSÉ 12
denver · colorado

ONE OF ONE CABERNET SAUVIGNON 12
california

KÖLSCH NON-ALCOHOLIC BEER 8
best day brewing · sausalito · california