November 29, 1868 Golden, CO — Based on Adel’s events. In a wild shootout, the likes that we have seldom seen here in Golden, a leader of the notorious Musgrove Gang was cornered and shot to death by officers from the Rocky Mountain Detective Agency and local Sheriff Dave Cook at the Buffalo Rose last night.

The Musgrove Gang are a band of ruffians infamous for horse and cattle thievery. One of their most heinous crimes took place in September 1864, when this band of deplorables stole more than 50 head of cattle from Fort Fred Steele located in Wyoming, just north of the Colorado line.

The U.S. Army command assumed that the cattle were stolen by Apaches, but a short time later the gang returned and made off with every government mule quartered at the fort.

Each mule could bring in as much as $750, a pretty penny when compared with the $2 a day this veteran newsman earns! Most recently Duggan was wanted for pistol whipping his prostitute girlfriend Kitty Wells — Duggan is a peach of a man indeed. In a twisted twist of fate, Duggan again escaped capture last night and is now at large and in thought to be making his way north toward Ft. Collins.

Immediately after the shootout, the detectives paid the innkeeper $50 to cover damages to the saloon.

Sadly for all Goldenites, beloved saloon owner Jack Hill was also killed in the shootout. Jack was tragically struck down by stray gunfire. He will be dearly missed by the entire community as there isn’t a soul among us who hasn’t tossed back a cold Golden City Legendary Red Ale with Old Man Jack in his cozy saloon.

I speak for every law-abiding Coloradan when I say good riddance to Franklin and that I hope the rest of these hard hearts quickly meet the fate they so richly deserve.
THE CHAMPIONSHIP MATCHUP IS SET

Golden, CO – The Golden City Peach Baskets, riding high after their 19-15 semifinal win against the Boulder Bricklayers, will face off in the championship game against an all-star team packed with basketball talent from around the world. Our local boys outlasted Boulder in an epic high-scoring duel that included a career-high four field goals made by starward veteran Coors Banquet. Colorado Native “Twin Towers” Amber and West Slope IPA each contributed five rebounds, and speedy Coors Light chipped in with a steal and layup to salt the game away at the end.

It was a great win for Golden, but the team can’t rest on their laurels as they now prepare to face off with an adversary stacked with many of the best roundballers the world has ever known. Led by San Francisco sharpshooter Anchor Steam, the shifty ball handler from Idaho Springs Tommy Knocker, and Irish legend Guinness, the World All Stars will certainly give our plucky Peach Baskets all they can handle in the final game. The championship is scheduled for next Friday night in Lockridge Arena on the campus of the Colorado School of Mines. Come on out and cheer your sweet Peaches to victory!

THE ROSE ADDS SEVERAL FABULOUS WINES

<table>
<thead>
<tr>
<th>Winery</th>
<th>Glass</th>
<th>Bottle</th>
<th>Tasting Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco</td>
<td>RUFFINO</td>
<td>11</td>
<td>(187ml) Bright straw yellow in color with fine bubbles</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>RUFFINO</td>
<td>8</td>
<td>Notes of meadow flowers, pears and golden apple</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>KIN CRAWFORD</td>
<td>12</td>
<td>A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate</td>
</tr>
<tr>
<td>Rose</td>
<td>SMOKING LOON STEELBIRD</td>
<td>7</td>
<td>Fragrant aromas of fresh strawberry, delicate plum and ripe cantaloupe</td>
</tr>
<tr>
<td>Resling</td>
<td>LA CREMA</td>
<td>12</td>
<td>Flavors of strawberries, white peach, cranberries and rose petal</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>CHEATEU ST MICHELLE</td>
<td>7</td>
<td>Dry, refreshing style with beautiful fruit flavors, crisp acidity and an elegant finish</td>
</tr>
<tr>
<td></td>
<td>SMOKING LOON STEELBIRD</td>
<td>7</td>
<td>Creamy and medium-bodied, nicely balanced</td>
</tr>
<tr>
<td></td>
<td>CAV DE LUGNY</td>
<td>12</td>
<td>Rich, creamy and concentrated flavors of grilled pineapple, lemon custard and graham cracker</td>
</tr>
<tr>
<td></td>
<td>B-SIDE</td>
<td>12</td>
<td>Fresh and fruity with notes of flowers, honey, aracica and citrus</td>
</tr>
<tr>
<td></td>
<td>CARMEL ROAD</td>
<td>10</td>
<td>Brilliant, light gold color in the glass which exudes layers of fresh aromas</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>B-SIDE</td>
<td>13</td>
<td>Bright, fragrant red berry tones, complemented by a lovely spice nuance and deep earthy notes</td>
</tr>
<tr>
<td>Merlot</td>
<td>HIGH HEAVEN</td>
<td>12</td>
<td>An expressive bouquet and vibrant flavors of black raspberry and ripe cherry</td>
</tr>
<tr>
<td>Malbec</td>
<td>PIATTELLI</td>
<td>12</td>
<td>Cherry, blueberry and prune aromas in between complex spiced vanilla, cocoa and sweet oak</td>
</tr>
<tr>
<td>Red Blend</td>
<td>HANS GSM</td>
<td>10</td>
<td>A striking, smoky, burgundy hued wine with notes of blackberries, blueberries and lavender</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>SMOKING LOON</td>
<td>7</td>
<td>Toasted oak, white smoke, black pepper, plum and blackberry with hints of espresso and cocoa</td>
</tr>
<tr>
<td></td>
<td>GUNSIGHT ROCK</td>
<td>11</td>
<td>Raspberry, blueberry and crushed violets brings out flavors of spiced cherries, florals and pepper</td>
</tr>
<tr>
<td></td>
<td>JOH BOURBON BARREL</td>
<td>14</td>
<td>Vibrant aromas of blackberry and boysenberry fruit along with pleasant floral notes</td>
</tr>
<tr>
<td></td>
<td>AGAVE</td>
<td>15</td>
<td>Aromas reflective of earthy terrain with dark cherry, ripe plum, blueberry and notes of vanilla</td>
</tr>
<tr>
<td></td>
<td>ARROWOOD</td>
<td>15</td>
<td>Vanilla, brown spice and caramel evokes flavors of ripe plum, cranberry and hints of BBQ</td>
</tr>
<tr>
<td>Old Vine Zinfandel</td>
<td>BIG SMOOTH</td>
<td>11</td>
<td>Black cherry and woodland berries with undertones of caramel and cedar</td>
</tr>
</tbody>
</table>

THE ROSE ADDS SEVERAL FABULOUS WINES

<table>
<thead>
<tr>
<th>Winery</th>
<th>Glass</th>
<th>Bottle</th>
<th>Tasting Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco</td>
<td>RUFFINO</td>
<td>11</td>
<td>(187ml) Bright straw yellow in color with fine bubbles</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>KIN CRAWFORD</td>
<td>12</td>
<td>Notes of meadow flowers, pears and golden apple</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>SMOKING LOON STEELBIRD</td>
<td>7</td>
<td>A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate</td>
</tr>
<tr>
<td>Rose</td>
<td>CHEATEU ST MICHELLE</td>
<td>7</td>
<td>Fragrant aromas of fresh strawberry, delicate plum and ripe cantaloupe</td>
</tr>
<tr>
<td>Resling</td>
<td>SMOKING LOON STEELBIRD</td>
<td>7</td>
<td>Flavors of strawberries, white peach, cranberries and rose petal</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>CAV DE LUGNY</td>
<td>12</td>
<td>Dry, refreshing style with beautiful fruit flavors, crisp acidity and an elegant finish</td>
</tr>
<tr>
<td></td>
<td>CARMEL ROAD</td>
<td>10</td>
<td>Creamy and medium-bodied, nicely balanced</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>B-SIDE</td>
<td>13</td>
<td>Rich, creamy and concentrated flavors of grilled pineapple, lemon custard and graham cracker</td>
</tr>
<tr>
<td>Merlot</td>
<td>HIGH HEAVEN</td>
<td>12</td>
<td>Fresh and fruity with notes of flowers, honey, aracica and citrus</td>
</tr>
<tr>
<td>Malbec</td>
<td>PIATTELLI</td>
<td>12</td>
<td>Brilliant, light gold color in the glass which exudes layers of fresh aromas</td>
</tr>
<tr>
<td>Red Blend</td>
<td>HANS GSM</td>
<td>10</td>
<td>Bright, fragrant red berry tones, complemented by a lovely spice nuance and deep earthy notes</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>SMOKING LOON</td>
<td>7</td>
<td>An expressive bouquet and vibrant flavors of black raspberry and ripe cherry</td>
</tr>
<tr>
<td></td>
<td>GUNSIGHT ROCK</td>
<td>11</td>
<td>Cherry, blueberry and prune aromas in between complex spiced vanilla, cocoa and sweet oak</td>
</tr>
<tr>
<td></td>
<td>JOH BOURBON BARREL</td>
<td>14</td>
<td>A striking, smoky, burgundy hued wine with notes of blackberries, blueberries and lavender</td>
</tr>
<tr>
<td></td>
<td>AGAVE</td>
<td>15</td>
<td>Toasted oak, white smoke, black pepper, plum and blackberry with hints of espresso and cocoa</td>
</tr>
<tr>
<td>Old Vine Zinfandel</td>
<td>BIG SMOOTH</td>
<td>11</td>
<td>Raspberry, blueberry and crushed violets brings out flavors of spiced cherries, florals and pepper</td>
</tr>
</tbody>
</table>
NEW DISHES INSPIRED BY THE SEASON
Regionally Inspired American Cuisine with a Heavy Latin Influence & Western Flare

** SHAREABLES **

**GREEN CHILE ARTICHOKE DIP $12**
Colorado Red Star Artichokes | Pueblo Green Chile | 3-Cheeses (V:GF)
Served warm with Housemade Tortilla Chips

**BATCH 19 FISH & CHIPS $16**
Batch 19 Beer Battered Cod | French Fries
Fresh Lemon | Tartar Sauce

**CHORIZO JALAPENOS $12**
Oaxacan Chorizo | Goat Cheese | Cherry Chipotle Glaze (GF)

**BEEF EMPANADAS (3) $12**
Picadillo with Seasoned Ground Beef
Served with Roasted Tomato Aioli

**PLATANOS FRITOS $9**
Fried Sweet Plantains | Paprika | Chipotle Aioli
Bed of Roasted Butternut Squash & Quinoa (V:GF)

**STREET TACOS (3) $12**
Chef’s Taco of the Day (Ask Your Server)
Corn Tortilla | Jicama Cilantro Slaw | Cotija Cheese | Red Onions
Red Chile Mayo | Spanish Rice | Black Beans

**NACHO TOSTADAS (4) $11**
Diced Jalisco Chicken | Black Beans | Jack Cheese
Fresh Jalapenos | Pico de Gallo | Cilantro Crema

**AVOCADO HUMMUS $10**
Chickpeas | Avocado | Cilantro | Lime | Cumin (GF, DF, V)
Served with Chile Dusted Pita Chips & Fresh Veggies

**CITRUS FLOWER WINGS $10**
Lightly Battered Cauliflower | Celery | Carrots
Orange Cilantro Adobo | Buffalo | Rose Q (V)

**COLORADO POUTINE $11**
French Fries | Pueblo Green Chile Gravy | Wisconsin Cheese Curds (V:GF)
Add Lamb or Pork $4

**STATE 38 SHRIMP CEVICHE $10**
Shrimp | Tomatoes | Onions | Cilantro | Jalapenos
Cucumbers | Chipotle Aioli | Housemade Tortilla Chips (GF)

**CHICKEN WINGS $13**
Adobo Rubbed Wings | Celery | Carrots
Orange Cilantro Adobo | Buffalo | Rose Q | Naked (GF)

**SALADS**

Add Chicken $4, Steak $9, Salmon $8

**AZTEC CAESAR** $14
Coffee & Chili Rubbed Top Sirloin | Romaine Halves
Heirloom Tomato | Shaved Parmesan | Smoky Caesar (GF)

**SOUP & SALAD** $11
Bowl of Scratch-Made Soup of the Day | House Salad

**GRILLED PEAR AND FRISSEE SALAD** $12
Candied Walnuts | Heirloom Tomato | Red Onion
Goat Cheese | Orange Vinaigrette (V:GF)

**CLASSIC WEDGE** $9
Iceberg Lettuce | Bacon Bites | Heirloom Tomato
Blue Cheese Crumbles (GF)

**SOUTHWESTERN CHOPPED** $13
Grilled Chicken | Mixed Greens | Black Bean Corn Relish
Cotija Cheese | Heirloom Tomato | Cucumber | Jicama | Avocado Ranch (GF)

**BURRATA** $12
Burrata Cheese | Arugula | Tomato | Red Onion
Crostini | Fig Balsamic Glaze (V:GF)

**HOUSE SALAD** $8
Greens | Red Onion | Rainbow Carrot | Cucumbers
Shaved Parmesan | Peppitas (V:VeG:DF:GF)

**DRESSINGS (GF)**

FRESH CHIVE RANCH | DANISH BLEU CHEESE | OIL & VINEGAR
ORANGE THYME BALSAMIC | CILANTRO VINAIGRETTE

**SANDWICHES**

**ROSE BISON BURGER $17**
1/3lb Ground Bison | Arugula | Cambozola
Grilled Red Onion | State 38 Bourbon Whiskey Glaze

**WILD WEST BURGER** $14
1/3lb Angus Beef | Smoked Bacon | Cheddar
RoseQ | Fresno Chiles | Coyote Onions **

**CLASSIC BURGER** $12
1/3lb Angus Beef | Greens | Tomato
Onion | Pickle | Cheddar or Swiss **

**IMPOSSIBLE BURGER** $15
1/3lb Beyond Meat | Greens | Tomato
Onion | Pickle | Cheddar or Swiss (V)

**PORK TORTA** $13
Adobo Colorado Pulled Pork | Jicama Slaw
Pickled Onion | Cilantro | Red Chile Mayo
Fresh Jalapeno | French Roll

**YUCATAN CHICKEN** $14
Grilled Chicken Breast | Greens | Cotija Cheese
Tomato | Jicama Slaw | Red Chile Mayo

**PULLED LAMB** $16
Smoked Lamb | Jicama Slaw
Fresno Chile Honey | Sweet Potato Bun
Gluten Free bread can be substituted for all sandwiches to make the item GF. Substitute GF bread $+4

**ENTREES**

**BISON SHORT RIBS $25**
Braised Buffalo Ribs | Tomato Mushroom Demi-Glace
Potato Gouda Ragout | Roasted Vegetables (GF)

**NEW YORK STEAK $26**
12oz Angus Steak | Red Chimichurri
Potato Gouda Ragout | Roasted Vegetables (GF) **

**CHICKEN ENCHILADA** $16
Adobo Pulled Chicken | Onions | Tomato
Roasted Poblano Creme Sauce | Corn Tortilla (GF)

**CUBAN GRILLED PORK CHOP** $20
Marinated Chop | Paprika Dusted Fried Plantains
Spanish Rice | Seasoned Black Beans (GF)

**ACHIOTE RED SNAPPER** $19
Chimichurri Rubbed Salmon | Sunchoke Puree
Grilled Lemon | Roasted Vegetables
Dash of Truffle Oil (GF) **

**PAN SEARED SALMON** $19
Chimichurri Rubbed Salmon | Sunchoke Puree
Grilled Lemon | Roasted Vegetables

**VEGGIE ENCHILADA $14**
Jackfruit | Onions | Tomato
Roasted Poblano Creme Sauce | Corn Tortilla (V:GF)

All Entrees are Gluten Free

**BUFFALO ROSE **
Regionally Inspired American Cuisine with a Heavy Latin Influence & Western Flare

**720.638.5597**

**RECOMMENDATIONS**

Shareable: Green Chile Artichoke Dip
Sandwich: Rose Bison Burger
Entree: Pan Seared Salmon

**IMPORTANT NOTICE**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.
MINES STUDENTS ANXIOUS TO PARTY AGAIN

Golden, CO — The Coronavirus pandemic has impacted all of our daily lives and the undergraduates at Colorado School of Mines are no exception. Famous for its raging parties, campus life has been silenced by the strict enforcement of social distancing regulations. “This COVID thing really sucks,” commented CSM mechanical engineering major Stuart Highsat.

“I came to Mines specifically for the famous nightlife.” Added fellow junior chemical engineering student Blake Studeman: “I even bought my very first toga this year. Oh well, I guess I’ll just get a pocket protector and use it as a lab coat.” Well Stuart and Blake, we know just how you feel. Here’s to hoping that all of us can party again soon.

BRUNCH DRINKS
MIMOSA $6  BLOODY MARY $6  BREAKFAST MULE $9  MICHESLADA $8  NO SHAME $8  SANGRIA (RED OR WHITE) $7  CAFE LATTE $5  CAFE AMERICANO $5  CAPPUCINO $5  JUICES−$3  ORANGE, CRANBERRY, TOMATO

KIDS MENU
Kids Menu is for Buckaroos Under 13 or over 65
Served with French fries – Substitute tortilla chips or fruit

WHO ATE MY MAC & CHEESE? $5
Fresh Macaroni with House Made Cheddar Cheese Sauce
Does Not Include French Fries  Add Bacon $2

CHICKEN TENDERS $7
Gluten-free White Meat Chicken, Lightly Battered

CORN DOG $5
Carnival Favorite Battered Dog Served on a Handy Stick

BUCKAROO BURGER $7
1/3 lb Cheddar Cheesburger - Condiments on Request