

THE PULSE
OF GOLDEN
SINCE 1859

BUFFALO ROSE

WEATHER: SUNNY AND MILD WITH
A GOOD CHANCE OF GREAT TIMES

Wifi Network: BR Guest
Wifi Password: BeOurGuest

BuffaloRoseGolden.com Vol. XIII

1119 Washington Ave. Golden, Colorado

720.638.5597

GOLDEN'S NEW OPERA HOUSE BRINGS CULTURE TO THE FOOTHILLS

September 1879 Golden, CO – Based on Actual Events. A new era of refinement and culture has arrived in the thriving town of Golden. On the evening of August 29, 1879, the grand opening of the Golden Opera House was met with considerable fanfare, drawing distinguished guests and eager citizens from across Jefferson County and beyond.

Located at the heart of our fair hamlet (now the location of the Ace Hi Tavern on Washington Ave.), the newly constructed opera house stands as a testament to Golden's rapid growth and burgeoning sophistication. The building, an elegant structure of red brick with ornate wooden carvings adorning its façade, reflects the aspirations of a community keen to establish itself

as a center for the arts. Its spacious auditorium, adorned with gas chandeliers and plush velvet seating, provides a venue worthy of the finest performances.

The inaugural performance was a resounding success. Guests were treated to a stirring rendition of Faust, performed by the Denver Lyric Company. The talented ensemble, led by the esteemed soprano Miss Eleanor Winslow, delivered an unforgettable performance, their voices carrying through the rafters with remarkable clarity. The audience responded with thunderous applause, and the evening was heralded as an artistic triumph.

The Golden Opera House is the vision of local businessman and



philanthropist James R. Whitmore, whose dedication to the enrichment of our town has been unwavering. "Golden is more than just a gateway to the West," Whitmore declared in his opening remarks. "We are a town of culture, of industry, and of progress. This opera house will stand

as a beacon of artistic excellence for generations to come."

As the final curtain fell on opening night, there was no doubt in the minds of those in attendance: the Golden Opera House is destined to become a cherished institution in our beloved town.

A GUIDE TO LIQUEURS

Golden, CO – Liqueurs are a diverse and flavorful category of alcoholic beverages known for their sweetness and rich aromas. Unlike spirits such as whiskey or vodka, liqueurs are typically infused with fruits, herbs, spices, nuts, or even flowers. They have been enjoyed for centuries, originally developed for medicinal purposes before evolving into a staple in cocktails and desserts.

Liqueurs come in a variety of styles, each offering unique tastes and textures. Fruit-based liqueurs, such as Grand Marnier (orange) and Chambord (raspberry), add vibrant flavors to cocktails. Herbal and spice-infused varieties, like Chartreuse and Jägermeister, provide complex and aromatic notes. Cream liqueurs, such as Baileys Irish Cream, combine spirits with dairy for a smooth, indulgent experience. Meanwhile, nutty liqueurs like Amaretto and Frangelico offer warm and toasty flavors.



Liqueurs are incredibly versatile. They are essential ingredients in classic cocktails like the Margarita (triple sec), White Russian (coffee liqueur), and Piña Colada (coconut liqueur). Many are also sipped neat or over ice as digestifs.

Additionally, liqueurs enhance desserts, such as tiramisu (with coffee liqueur) and flambéed dishes like Crêpes Suzette.

SIGNATURE COCKTAILS

RING OF FIRE MARG \$15
Cazadores Reposado Tequila,
Lime Juice, Simple, Basil, Cucumber, Jalapeño
+ \$1 Illegal Mezcal

CASARITA MARG \$13
Monte Alban Silver Tequila,
House Margarita Mix, Lime Juice, Agave
+ \$3 Cazadores Silver + \$6 Patron Reposado

COUGAR \$13
Grey Goose Vodka, Strawberry Lemonade

CRY OF THE PEACOCK \$13
Illegal Mezcal, Grapefruit Juice,
Demerara Simple, Cucumbers

YARD SALE \$14
Leblon Cachaca, St Germain Elder-
Flower Liqueur, Brute, Kiwi Puree, Limes

SHOREBREAK \$13
Deep Eddy Lemon, Grove Street
Cherry Liqueur, Simple, Lemons

ORNERY SEAGULL \$15
Strawberry Infused Teeling Irish Whiskey,
Bitters, Lemon Juice, Ginger Beer

BOONDOCK \$15
Gray Whale Gin, St Germain Elderberry
Liqueur, Grapefruit Juice, Lemon Juice, Simple

BOOBY TRAP \$14
Santa Teresa 1796 Rum, Monin Lavender
Syrup, Ginger Beer, Lemons

SEX LASER \$12
Grey Goose Essence Watermelon & Basil,
Lime Juice, Simple, Cucumbers

TIPSY GYPSY \$16
Codigo 1530 Rosa, Lillet Rosé, Lemon Juice

PANCHO & LEFTY \$16
Modelo & A Shot of Cazadores Reposado

ROSE OLD FASHIONED \$15
Sazerac Barrel Select Rye, Angostura
Orange Bitters, Demerara Simple,
Luxardo Cherry

ESPRESSO MARTINI \$14
Buffalo Trace Bourbon, Buffalo Trace Bour-
bon Cream, Cantera Negra Cafe, Licor 43
Chocolate, Cold Brew
+ \$1 Sub Tito's Handmade Vodka

MINER'S MULE \$14
Redemption Rye, Black Cherry Puree,
Angostura Bitters, Ginger Beer, Lime

LIMO TINT \$14
Cantera Negra Reposado, Buffalo Trace
Bourbon Cream, Cantera Negra Cafe,
Cold Brew, Lavender Syrup, Demerara Simple

SANDARITA \$14
Cazadores Reposado, Naranja Liqueur,
Watermelon Puree, Demerara Simple,
Lime Juice, Lemon Juice
+ \$1 Sub Illegal Mezcal

SULTRY LIBRARIAN \$13
Blue Chair Bay Spiced Rum, BCB KeyLime
Rum, BCB Banana Rum, Pineapple, Simple

IRISH OLD FASHIONED \$15
Strawberry Infused Teeling Irish Whiskey,
Angostura Bitters, Orange Bitters, Simple

BAMBOOZLED \$12
Grey Goose Essence Watermelon & Basil,
Peach Puree, Lemon Juice, Lemonade
+ \$1 Sub Angel's Envy Bourbon

N.A. APEROL SPRITZ \$15
Dhos Blood Orange NA Liqueur,
Josh NA Sparkling Wine, Soda Water

KONA KOMBUCHA \$10
(Rotating Flavors)



ALE CUP TO BE HELD IN GOLDEN THIS SUMMER

2025 GOLDEN ALE CUP



ASK ABOUT OUR EXCELLENT LIST OF ROTATING CRAFT BEERS AND SOURS



LOCAL CHAMPIONS	ABV	IBU	PRICE	STYLE
COORS LIGHT	4.2	10	\$6	LIGHT LAGER
COORS BANQUET	5.0	6	\$6	AMERICAN LAGER
HOLIDAILY FAV BLONDE	5.0	20	\$12	GLUTEN FREE
NEW TERRAIN LOST IPA	6.7	40	\$9	INDIA PALE ALE (IPA)
NEW TERRAIN RAMBLER AMBER	5.3	28	\$9	AMBER LAGER
NEW TERRAIN GOLDEN HAZE	5.4	40	\$8	AMERICAN IPA
SANDLOT BELLY SLIDE WIT	4.7	11	\$8	BAVARIAN WHEAT
HERMAN JOSEPH'S	4.9	22	\$8	GERMAN PILS

VISITING VILLAINS	ABV	IBU	PRICE	STYLE
BUD LIGHT	4.2	6	\$5	LIGHT LAGER
STATION 26 TANGERINE CREAM	5.2	15	\$8	CREAM ALE
MODELO	4.4	18	\$7	MEXICAN LAGER
SHINER BOCK	4.4	13	\$7	BOCK LAGER
TRULY WILD BERRY	5.0	0	\$8	HARD SELTZER
GUINNESS	4.2	45	\$8	IMPORT NITRO STOUT
BRECK PALISADE PEACH WHEAT	5.3	13	\$8	AMERICAN WHEAT ALE
TELLURIDE FACE DOWN BROWN	5.7	37	\$8	BROWN ALE
OUTER RANGE IN THE STEEP	6.7	60	\$9	AMERICAN IPA

ROTATORS	PRICE
SUMMER SEASONAL ROTATOR	\$9
CIDER ROTATOR	\$8
DOUBLE IPA ROTATOR	\$9
SOUR ROTATOR	\$9

Golden, CO – May 1925. In a first-ever match-up between Colorado and the rest of the world, U.S. Golf Association officials announced that a championship between two all-star teams will take place at Fossil Trace Golf Course in Golden, Colorado, over the weekend of July 17, 1926.

Unlike traditional stroke play, the Ale Cup will be a “match play” competition. There are 28 points on offer over the three days and the first team past 14 points wins. If you win more holes than your opponent, you score a point for your team. If the match is tied, then you earn half a point for your team.

During the first two days the players compete as pairs in two different formats; foursomes and four-balls.

In four-balls, every player plays their own ball and whoever scores the lowest individual score wins the hole. If the two lowest scores are the same, then the hole is tied. In foursomes, players alternate shots. Again, the lowest score wins the hole and if the scores are the same then the hole is tied. Sunday sees 12 singles matches take place where players go directly head-to-head.

Just like foursomes and four-balls, the lowest score wins the hole and if the scores are the same then the hole is tied.

Locals are buzzing about the opportunity to watch the Centennial State’s best golfers go up against the best of the rest of the world. Tickets go on sale next week.



N.A. BEERS

SAMUEL ADAMS JUST THE HAZE \$8
ABV <0.5 IBU 17

ATHLETIC BREWING UPSIDE DAWN \$8
ABV <0.5 IBU 20

HEINEKEN 0.0 \$8
ABV 0.0 IBU 0

GET STARTED WITH SOME SHAREABLES

THREE AMIGOS \$13
Warm Tortilla Chips | House Guacamole
Three-Cheese Queso | Roasted Tomato-Jalapeno Salsa (V)

BILL'S SHOTGUN SHELLS \$13
Shotgun Shell Sized Tater Tots | Queso | Green Onions
Choose Bacon Cheddar Chive Tots or Plain Cheddar Chive Tots

GREEN CHILE ARTICHOKE DIP \$14
Colorado Red Star Artichokes | Pueblo Green Chile | 3-Cheeses (V)
Served Warm with Housemade Tortilla Chips

SOUTHWESTERN EGGROLL \$16
Bean-corn Relish | Pulled Chicken | Jack Cheese | Gochujang Aioli

FRIED PICKLES \$8
Buttermilk Cornmeal Breaded Pickle Chips | Dynamite Sauce (V) **

STREET TACO TRIO \$17
Choose any 3 tacos served with Black Beans and Spanish Rice (GF)
Chicken Tinga | Pork Carnitas | Blackened Shrimp | Calabacitas (V)

SHRIMP CEVICHE \$10
Gulf Shrimp Cured in Lime Juice | Tomato | Onions | Cilantro | Lime Juice
House Fried Tortilla Chips (VG) * **

CAULIFLOWER CEVICHE \$8
Cauliflower | Tomato | Onions | Cilantro,
House Fried Tortilla Chips (DF)

COLORADO POUTINE \$13
French Fries | Pueblo Green Chile Gravy
Wisconsin Cheese Curds (V)

TUNA POKE WONTON NACHOS \$18
Sashimi Grade Ahi Tuna | Ginger Soy Marinade | Crispy Wontons
Dynamite Aioli | Avocado | Roasted Corn | Fresno Chiles
Pineapple | Sesame Seeds (DF)**

BUFFALO ROSE NACHOS \$15
Warm Tortilla Chips | Black Beans | House Queso | Grated Cheddar-Jack
Sour Cream | Guacamole | Side of Black Bean-Corn Relish & Jalapenos (V)
Add Chicken, Pork or Beef \$5

DIABLOS ON HORSEBACK \$13
Bacon-Wrapped Dates | Goat Cheese | Whiskey-Brown Sugar Glaze

CAULIFLOWER WINGS \$13
Lightly Battered Cauliflower | Celery | Carrots
Orange Cilantro Adobo (VG) | Buffalo (V) | Nashville Hot (V) | Rose Q (VG)

WINGS AND CURDS \$18
House Buffalo or Nashville Hot Chicken Wings (6)
Breaded Cheddar Curds | Spicy Aioli

KIDS MENU

Kids Menu is for Buckaroos Under 13 or Over 65
Served with French fries, tortilla, chips or fruit
Sub tater tots or onion rings for \$3

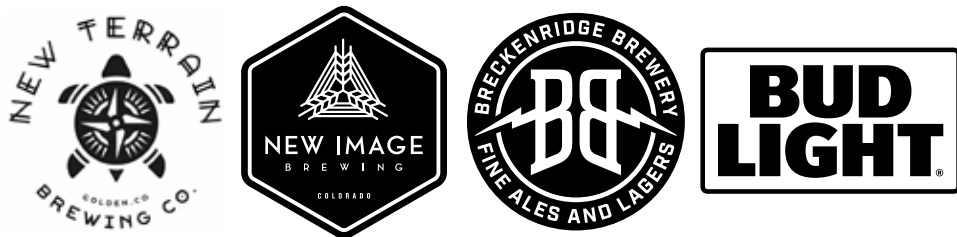
Who Ate My Mac & Cheese? \$6
Fresh Macaroni with House Made Cheddar Cheese Sauce
Does Not Include French Fries Add Bacon \$2

Chicken Tenders \$8
White Meat Chicken, Lightly Battered

Quesadilla \$7
Griddled Cheddar-Jack Quesadilla Served with Ranch Dressing (V)

Buckaroo Burger \$8
1/3 lb Cheddar Cheeseburger - Condiments on Request

Grilled Cheese \$7
Texas Toast with Melted Cheddar (V)



DRINKS

COKE	ROOT BEER	MINUTE MAID OJ
DIET COKE	DR. PEPPER	CRANBERRY JUICE
COKE ZERO	ORANGE FANTA	COFFEE
SPRITE	ICED TEA	MILK
	HOT TEA	

ROSE INTRODUCES NEW MENU ITEMS

REGIONALLY INSPIRED AMERICAN CUISINE WITH A HEAVY LATIN INFLUENCE & WESTERN FLAIR

➤ SANDWICHES ⇐

SERVED WITH FRIES OR HOUSE SALAD
sub tater tots +\$3 sub onion rings +\$3 add bacon +\$3
sub GF bread +\$2 Sub vegetarian Impossible patty +\$4

ROSE BISON BURGER \$20

1/3lb Ground Bison | Arugula | Cambozola
Grilled Red Onion | State 38 Bourbon Whiskey Glaze **

WILD WEST BURGER \$18

1/3lb Angus Beef | Smoky Chipotle Barbecue Sauce
Buttermilk Fried Onion Strings | House Queso **

ELK BURGER \$20

1/3lb Front Range Elk Patty | Pickled Jalapeno Goat Cheese | Balsamic Onion
Smoky Chipotle Aioli | Hot House Tomato | Baby Arugula ***

WAGYU BURGER \$26

1/2lb American Wagyu Beef | Brioche Bun | Arugula,
Aged White Cheddar | Garlic Parmesan Aioli **

CLASSIC BURGER \$16

1/3lb Angus Beef | Greens | Tomato | Onion | Pickle | Cheddar or Swiss **

PULLED PORK SANDWICH \$16

Pulled Pork | Brioche Bun | Pickled Onions | Jicama Slaw
Buffalo Rose Bourbon BBQ Sauce

MUSHROOM FRENCH DIP \$18

Sautéed Mushrooms | Hoagie Roll | Vegan Gouda Cheese | Mushroom Au Jus (VG)

NASHVILLE HOT CHICKEN SANDWICH \$17

Buttermilk and Pickle Brined Lightly Breaded Chicken Breast
House Cayenne Sauce | Jicama Slaw | Pickles | Brioche Bun

BUFFALO CHICKEN WRAP \$16

Crispy Chicken | House Buffalo Sauce | Crumbled Blue
Shredded Iceberg | Tomato | Bacon | Avocado Ranch

BISON BIRRIA TORTA \$19

Bison Birria | Monterrey Jack Cheese | Chipotle Aioli
Onions | Cilantro | Consomé Sauce

B.L.T.A. \$15

Crispy Applewood Smoked Bacon | Texas Toast | Mayonnaise
Tomato | Avocado | Leafy Greens (DF)

➤ SALADS ⇐

Add Chicken \$5, Steak \$10, Salmon \$9 **

SMOKED TROUT SALAD \$12

Smoked Colorado Trout | Fingerling Potatoes
Arugula | Cider Vinaigrette | Crème Fraîche (GF)

TIJUANA CAESAR \$14

Romaine Halves | Heirloom Tomatoes | Croutons
Capers | Shaved Parmesan | Caesar Dressing

STEAK TIP SALAD \$19

Steak Tips with Jalapeños | Mixed Greens | Tomato
Radish | Candied Walnuts | Blue Cheese Crumbles
Crispy Onions | Orange Thyme Balsamic **

SOUTHWESTERN CHOPPED \$16

Grilled Chicken | Mixed Greens | Black Bean Corn Relish
Cotija Cheese | Heirloom Tomato | Cucumbers | Avocado Ranch (GF)

ANCIENT NATIVE GRAIN & BUTTERNUT SALAD \$12

Red Quinoa | Red & Brown Rice | Maple-Glazed Butternut Squash Kale
Broccoli | Kohlrabi | Brussels Sprouts | Radicchio | Carrots | Dried Cherries
Candied Pepitas | Ginger-Cider Vinaigrette (VG:GF)

BURRATA \$15

Smoked Heirloom Tomato | Burrata | Baby Arugula Chipotle Pesto Drizzle
Prickly Pear White Balsamic Glaze | Grilled Crostinis (V)

BABY ICEBERG WEDGE SALAD \$11

Crispy Bacon | Crumbled Bleu Cheese | Baby Heirloom Tomatoes
Pickled Red Onions | Blue Cheese Dressing (GF)

HOUSE SALAD \$8

Greens | Red Onion | Rainbow Carrot | Cucumbers
Shaved Parmesan | Pepitas (V:GF)

DRESSINGS (GF)

OIL & VINEGAR / CILANTRO VINAIGRETTE
ORANGE THYME BALSAMIC
FRESH CHIVE RANCH / BLEU CHEESE
GINGER CIDER VINAIGRETTE

➤ ENTREES ⇐

BISON QUESABIRRIA \$17

Slow-Braised Bison Short Ribs | Melted Monterey Jack Cheese
Diced Onions & Cilantro | Griddled Corn Tortillas | Bison-Chile Dipping Sauce

CORN & BUTTERNUT ENCHILADAS \$17

Charred Corn | Butternut Squash | Black Beans | Vegan Cheese
Tomatillo Salsa Verde | Avocado | Lime (VG:DF:GF)

CEDAR PLANKED VERLASSO SALMON \$28

Herb Brown Sugar Rub | Butternut Wild Rice Pilaf | Buttered Green Beans | Toasted
Pepitas | Fresno Chile-Apple Remoulade | Grilled Lime (GF) **

GRILLED FLATIRON STEAK CON FRITAS \$28

Grilled Flatiron Steak | Rosemary Sage Chimichurri Butter
Crispy Yucca & Potato Fries | Spicy Chili Aioli **

CARNE ASADA \$22

Grilled Marinated Skirt Steak | Frijoles Charros | Grilled Peppers & Onions
Spanish Rice | House Green Chile | Griddled Flour Tortillas (DF)
Add Sliced Avocado \$2

MIAH'S WAY BURRITO \$22

Grilled Chicken | Grilled Steak | Rice | Mozzarella | Teriyaki
Chimichurri | Jalapeños | Avocado

SIGNATURE SMOTHERED BURRITO \$20

Choice of Slow Cooked Carnitas or Pulled Roasted Chicken | Cheddar-Jack
Black Beans | Spanish Rice | House Green Chile | Sour Cream | Guacamole

CORNMEAL DUSTED RAINBOW TROUT \$20

Brook Rainbow Trout | Agave Lime Glaze | Jicama Slaw | Pickled Fresnos
Avocado Cilantro Crema | Green Chile Cheese Grits (GF)

BACON-WRAPPED BISON MEATLOAF \$21

Front Range Bison, Beef & Pork | Applewood Smoked Bacon
Caramelized Onion Gravy | Rosemary Roasted Potato | Buttered Green Beans

BISON SHORT RIBS \$28

Braised Bison Ribs | Rich Demi-Glace
Rosemary Roasted Potato | Roasted Vegetables (DF)

ST LOUIS SMOKED PORK RIBS

Bourbon Whiskey BBQ Sauce | Jicama Cole slaw with fries
FULL RACK \$36 HALF RACK \$24

TACO BOWL \$17

Spanish Rice | Black Beans | Jicama Slaw | Cotija Cheese
Pico de Gallo | Avocado Cilantro Crema | Griddled Corn Tortillas
Choice of Chicken Tinga, Pork Carnitas or Calabacitas

ROSE TRUFFLE MAC & CHEESE \$18

Cavatapi | 4 Cheese Blend | Grana Padano | Aged White Cheddar
Pecorino Romano | American | Black Truffle | Toasted Bread Crumbs
Add: Grilled Chicken \$5 – Bacon Bits \$3 – Shrimp \$4

DESSERT

BLACK COW \$6

Blue Bunny Vanilla Ice Cream
Barq's Root Beer (GF:V)

SPICED APPLE & TART CHERRY CIDER CRISP \$8

Pumpkin Spiced Pepita & Oat Crisp
Crumble Maple Roasted Butter
Pecan Gelato (V:GF)

CRÈME BRÛLÉE \$8

Classic Burnt Vanilla Bean Custard
Fresh Berries (V:GF)

BILLY'S BUTTERCAKE \$11

Yellow Cake Vanilla Custard
Ice Cream | Caramel Sauce

CHURROS \$6

Cinnamon Sugar Dusted Churros
Filled with Bavarian Creme
Served with Chocolate Sauce (V)

FIRESIDE "HOT CHOCOLATE" PARFAIT \$8

Dark Chocolate Cake | Hot Fudge
Milk Chocolate Mousse
Whipped Marshmallow (V)

WARM CINNAMON ROLL BREAD PUDDING \$7

Cubed Cinnamon Rolls Baked in
Creamy Custard | Vanilla Bean Ice
Cream | Caramel Drizzle

V:Vegetarian VG:Vegan DF:Dairy Free GF:Gluten Free

* The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

A 1% fee will be added to all checks for Kitchen Gratuity

WINE IS CHEAPER THAN THERAPY

	WINERY	GLASS	BOTTLE	TASTING NOTES
Prosecco	LUNETTA	-	11	(187ml) Crisp, clean and delicate with fine bubble caressing the palate
Pinot Grigio Moscato d'Asti Sauvignon Blanc White Blend Rose	BARONE FINI	12	36	Refreshing flavors of honeydew and ripe apples are balanced with a warm and bright acidity
	RISATA	13	38	Seductively sweet, boasting juicy stone fruit, tart citrus and floral honey flavors
	THE CROSSINGS	10	30	Nicely balanced tropical fruit flavors and hints of citrus with with a crisp mineral finish
	KIM CRAWFORD	15	41	Fresh and vibrant with aromas of lifted citrus, tropical fruit, and crushed herbs
	PURATO	13	39	Fresh and enjoyable on the palate, well balanced for everyday drinking
Chardonnay	MONT GRAVET - PAYS D'OC	9	25	Bold dry acidic taste with notes of strawberry, raspberry, pear and peach
	YES WAY - BUBBLES	14	42	Refreshing notes of wildflowers, apricot, and pink grapefruit zest with refined, long-lasting bubbles
	LE CHARMEL COTES DE PROVENCE	13	40	Aromas of raspberries and wild flower, bright and fresh strawberry and pear
Chardonnay	MCMANIS	9	27	Aromas of pear, melon, and peach with notes of stone-fruit, banana, vanilla, and buttered popcorn
	THE CALLING SONOMA COAST	17	51	Aromas of Asian pear, white peach and lemon citrus. flavors of apple, stone fruit and lemon
	SONOMA CUTRER RUSSIAN RIVER	15	45	Beautifully focused with flavors of crisp, zesty lemon, green apple, lime and barrel spice
	JOSH CELLARS	12	32	Aromas of apple, pear, vanilla, and butter, fresh citrus and tropical fruit flavors
Pinot Noir	CARMEL ROAD	12	32	Bright, fragrant red berry tones, complemented by a lovely spice nuance and deep earthy notes
	CLOUDLINE	18	50	Dark cherry and raspberry colouring with tart cranberries, ripe strawberries and spiced clove
Malbec	ZUCCARDI SERIE A	13	39	Juicy blackberry fruit seasoned notes of violets, cola, and powdery licorice
Chianti	DOM BOUSQUET GAIA	17	42	Red and Black fruit notes with spicy aromas, juicy and fruity with mature tannins
	PICCINI	11	33	Deep, ruby red with an intense and persistent fragrance of mature red fruit
Red Blend	CANTINE COLOSI TERRE SICILANE	11	33	Dry and full-bodied with notes of dark fruit, blackberry and strawberries, flowers and herbs
Cabernet Sauvignon	ZUCCARDI Q UCO	18	54	Deep violet color, soft tannins, dark plums, blackberries and spicy notes; long finish
	MCMANIS	9	27	Bouquet of dark berries with a hint of smoke, medium-bodied with black cherry flavors
	JOSH CELLARS	12	32	Flavors of blackberry, toasted hazelnut, cinnamon, vanilla and toasted oak
	THE CALLING PASO ROBLES	17	51	Layers of ripe blackberry fruit, mocha, and warm vanilla spice with subtle hints of nutmeg
Rioja Tempranillo	VINUM THE INSIDER	18	50	Classic Bordeaux, black cherry, and rich plum aromas with intense berry, cherry, and boysenberry
	CARLOS SERRES	11	33	Aromas of fresh, red and black fruit, liquorice and vanilla notes; dark fruit on the palate

WEEKENDS UNTIL 2PM.
BREAKFAST

ROSE TRADITIONAL \$13
Bacon | Two Eggs | Texas Toast
Served with Fried Potatoes **

BREAKFAST BURRITO \$15
Scrambled Eggs | Chorizo | Cheddar Cheese
Fried Potatoes | Pico de Gallo | Avocado Cilantro Crema
Smothered with Pueblo Green Chile **

SHRIMP & GRITS \$17
Blackened Shrimp | Green Chile Cheddar Grits | Chorizo
Peppers & Onions | Fried Egg (GF)

CHILAQUILES SKILLET \$14
Two Eggs | Tortilla Chips | Black Beans | Tomatillo Green Chile
Avocado Cilantro Aioli | Pickled Red Onions & Serranos
Cilantro | Cotija (V:GF) **

SONORA SKILLET \$17
Chorizo | Ham | Red Peppers | Onions | Avocado
Sour Cream | Layered Over Fried Potatoes and
Served with a Fried Egg (GF) **
**Can be prepared (V) without chorizo and ham*

**SMOTHERED PEARL SUGAR
BELGIAN WAFFLE \$10**
House Waffle Griddled with Crunchy Pearl Sugar
Smothered with Choice of: Apple Cherry Compote or
Mixed Berry Coulis | Powdered Sugar | Maple Syrup

CHURRO MONKEY BREAD \$11
Dulce de Leche | Mixed Berry Compote (V)

STUFFED FRENCH TOAST \$16
Fresh Mixed Berry Cream Cheese
Real Maple Syrup | House Made Whipped Cream
Two Eggs | Bacon | Fresh Fruit **

BRUNCH DRINKS

MIMOSA \$8
BLOODY MARY \$9
BREAKFAST MULE \$9
MICHELADA \$10
NO SHAME \$8
ST. GERMAIN ELDERFLOWER LIQUEUR | CHAMPAGNE
SANGRIA \$7
(RED OR WHITE)

GOOSE ESSENCE SPRITZ \$10
WHITE PEACH, STRAWBERRY, OR WATERMELON

APEROL SPRITZ \$13
CAPPUCCINO \$5
CAFE LATTE \$5
CAFE AMERICANO \$5

Josh ZUCCARDI PICCINI
JOSH CELLARS MONT GRAVET The CALLING

LIVE @ The Rose



SCAN TO SEE COMING SHOWS

BUFFALO ROSE
RETAIL ITEMS

SEE OUR HOST FOR
YOUR VERY OWN

ROSE ATTIRE

WEB PRINT SOCIAL
Hot off the grill!!



HOTPLATE LABS.COM

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Private Spaces for Groups from 10 to 650



Weddings Receptions Corporate Events

BUFFALO BILL'S WILD WEST SHOW DAZZLES AUDIENCES

June 1880 Golden, CO – Based on Actual Events. The untamed spirit of the American frontier roared to life this past weekend as the legendary William F. “Buffalo Bill” Cody brought his famed Wild West exhibition to town. A spectacle unlike any other, the show transported audiences into the thrilling world of cowboys, Native warriors, and daring feats of marksmanship.



Held at a packed Jefferson County Arena under the vast western sky, Buffalo Bill's Wild West offered a stirring portrayal of life on the frontier. The event opened with a dramatic stagecoach chase, in which bandits on horseback met their match against heroic scouts. This was followed by breathtaking displays of sharpshooting, including the renowned Annie Oakley, who dazzled the crowd by striking targets mid-air with unerring precision.

Buffalo Bill himself took center stage, regaling the audience with tales of adventure and his exploits as a scout and hunter. With his trademark fringed buckskin and commanding presence, Cody embodied the very essence of the American West. Following the performance, several members of the production company, including Mr. Cody and Ms. Oakley, mingled with show attendees at the famed Buffalo Rose in downtown Golden.