

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. III

1119 Washington Ave. Golden, Colorado

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## WHAT GOES DOWN MUST COME UP

**Golden, CO** — Throughout our 160-year history, Golden and The Buffalo Rose have seen many good times, but we've also seen our share of hard times.

The Year is 1859. Golden and the saloon that is now The Buffalo Rose are established. In 1861, U.S. Congress creates the Colorado Territory and names Golden the Territorial Capitol. These are heady times for Golden, but the boon soon goes bust when the Territorial Capitol is relocated to Denver in 1867. The discovery of gold and silver in nearby areas leads Golden back to sustained economic recovery, and the School of Mines is founded in 1871.

Golden becomes Colorado's boomtown. The population expands from 587 in 1879 to almost 3,000 by the late 1880s. A rather large brewery built by a rather small German immigrant, along with smelters, brick factories, coal mines, lime kilns, a papermill, retail shops, hotels and restaurants spring up all over Golden.

Good times continue to roll until 1893 when a severe economic depression hits the U.S. Like most American communities, Golden and the local economy are hit hard, with many Golden businesses going bankrupt.

Golden once again recovers in the early 20th century. The music plays and the drinks flow right up to 1916 when Colorado is declared a Dry State. Tragically, over 17,000 gallons of fresh Coors beer are dumped into Clear Creek! Prohibition is obviously hard on bars and restaurants and to make matters worse, the Spanish Flu breaks out all over the U.S. with the return of soldiers from World War I.

The virus hits Golden particularly hard in the fall of 1918. Times continue to be difficult with the stock market crash in 1929, through the Great Depression of the 1930s, during World War II and all the way through the end of the war in 1945.

From 1946 and through the end of the century, Golden and The Buffalo Rose experience many ups and downs, but over the last 20 years, we have seen Golden become an increasingly vibrant community with a delightful downtown commercial district.

The COVID-19 crisis has touched nearly everyone, and Golden is no exception. The virus led to the closure of most local businesses and the loss of incomes for many of us. The pandemic has disrupted human connections and the lives of some of our friends

and neighbors have been lost. However, there have been some bright spots to the tragedy. The stay at home orders have been good for families who can be too busy to spend quality time with one another, and the reduction of carbon emissions has certainly been good for the environment.

Out of this hardship we have seen – yet again – the human spirit. Suffering often builds strength and challenge can build character. Programs like the BgoldN campaign (bgoldn.org), along with the dedication and professionalism of our municipal government, the efforts of non-profits such as the Golden Civic Foundation and the Golden Backpack Program, as well as the solidarity exhibited by our local business community to lead us through this public health crisis should be recognized and celebrated.

Most of all, it is all of you in the greater Golden community that have stepped up to help those in need and have supported our businesses and our citizens as much as possible during this very hard time. To each of you: thank you very much. We know things will get better because things always do.

- Christopher Cone  
Owner, Buffalo Rose



## FIVE CULT FILM CLASSICS NOMINATED FOR AWARD

**Golden, CO** — Without new theater releases to consider, the Academy of Motion Picture Arts and Sciences decided to honor five cult classics for their impact on the film industry and American culture. The nominees for this long overdue recognition are Spinal Tap, Old School, Repo Man, Pineapple Express and Swingers. It will certainly be a challenge for the Academy to select just one of these all-time greats to receive the first annual "Otter" Award.



**TRULY** **Hard Seltzer**

**NOW PLAYING**

**Signature Seltzer Cocktails**

<b>SPINAL TAP</b>	Strawberry + Basil + Gin	<b>\$8</b>
<b>OLD SCHOOL</b>	Raspberry + Bourbon	<b>\$10</b>
<b>REPO MAN</b>	Cucumber + Mint + Lime + Vodka	<b>\$8</b>
<b>PINEAPPLE EXPRESS</b>	Pineapple + Lime + Rum	<b>\$9</b>
<b>SWINGERS</b>	Blueberries + Lime + Mint + Rum	<b>\$9</b>

TEQUILA  
**HERRADURA**

**STATE-38**  
DISTILLING

## NEW SUMMER COCKTAILS FOR HERE OR TO GO!

**PRICKLY MOJITO \$9**  
Western Sons Prickly Pear, Lemon, Soda & Simple, Mint & Cherry Garnish

**MORNING STORM \$12**  
Dark Rum, Cold Brew Coffee, Pina Colada & Simple

**TRES PINAS \$12**  
Silver Tequila, Mezcal, Pina Colada, Lime & Pineapple Juice, Orange & Cherry Garnish

**GOLD RUSH \$12**  
Bulleit Bourbon, Colorado Honey Syrup, Lemon Juice & Lemon Wedge

**CUCUMBER MULE \$12**  
Hendrik's Gin, Lime Juice, Ginger Beer, Mint & Cucumber Garnish

**HOT MULE \$12**  
State 38 Damn Good Gin, Lime Juice, Ginger Beer, Mint & Cucumber Jalapeno Garnish

**SKINNY PALOMA \$10**  
Kettle One Botanical, Lime & Grapefruit Juice, Simple, Soda & Grapefruit Wedge

**RODEO CLOWN \$9**  
Tincup Whiskey, Triple Sec, Simple, Lemon & Pomegranate Juice, Lemon Garnish

**COUGAR \$9**  
State 38 Damn Good Vodka, Strawberry Syrup, Lemonade, Lemon Garnish

**RICO SUAVE \$10**  
Bacardi Dragonberry Rum, Simple Syrup, Mint & Lime Wedges, Soda

**PROSPECTOR \$8**  
Tincup Whiskey, Coors Banquet or Coors Light

## MARGARITAS

**AGUA CALIENTE \$9**  
1800 Silver Tequila, Triple Sec, Lime Juice & Prickly Pear Syrup

**IRISHARITA \$12**  
Irish Whiskey, Triple Sec, Lime Juice & Splash of Lemon

**EL LIMON \$12**  
State 38 Blanco, Lavender Simple, Cointreau & Lime

**BRONCO SUNSET \$9**  
Herradura Silver, Blood Orange Juice, Blood Orange Liqueur, Agave & Orange

**RING OF FIRE \$12**  
State 38 Reposado, Cointreau, Lime Juice, Dash of Habaneros, Jalapeno & Cucumber

**LA FLACA \$9**  
Cimarron Tequila, Agave Syrup & Lime

# LINEUP IS SET FOR THIS YEAR'S DERBY

Golden, CO – The lineup for this year's Colorado Derby is stacked with some of the best racehorses to ever set hoof on a track.

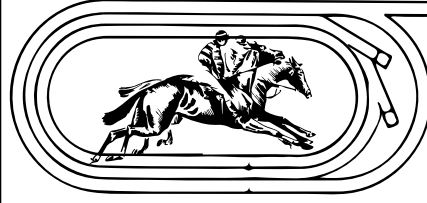
There are the obvious favorites like stalwart veteran Coors Banquet and the beautiful GCB Legendary Red, but newcomers like Moose Drool – with one of the longest strides in the field – and Summer Shandy will certainly give the old timers a run for their money. And don't count out longer-shots HV Bubble Stash and SN Hop Bullet and their crispy, hoppy strides.

The quality of the field in this year's Derby is unrivaled, so be sure to put on your favorite hat and best Derby attire and settle in for what is assured to be a fantastic race.



## 2020 COLORADO DERBY

1 1/2 miles (2:24) Grade I. 134th Running of CO Derby. Purse \$1,000,000 For Well Aged Thoroughbreds



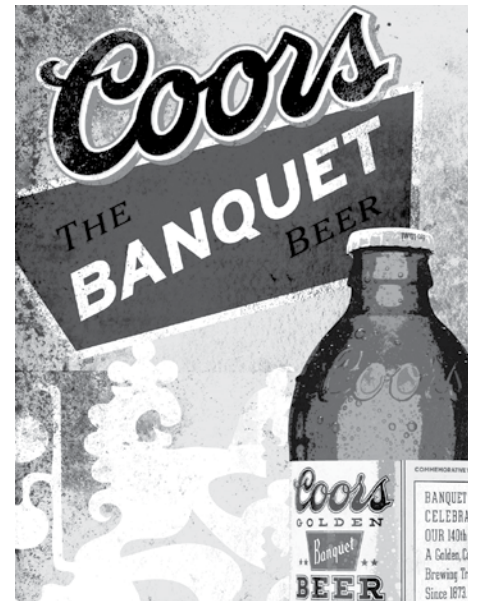
**ASK ABOUT OUR EXCELLENT LIST OF ROTATING CRAFT BEERS AND SOURS**

### GOLDEN FAVORITES

	ABV	HOPS	PRICE	DESCRIPTION
<b>COORS LIGHT</b>	4.2	10	5.00	LIGHT LAGER
<b>HOLIDAILY FAV BLONDE</b>	5.0	20	12.00	GLUTEN FREE ALE
<b>COORS BANQUET</b>	5.0	6	5.00	AMERICAN LAGER
<b>BLUE MOON</b>	5.4	9	6.00	BELGIAN WHEAT
<b>BATCH 19</b>	5.5	30	6.00	PRE-PROHIBITION LAGER
<b>CO NATIVE WEST SLOPE IPA</b>	5.5	52	6.00	INDIA PALE ALE (IPA)
<b>CO NATIVE AMBER</b>	5.7	38	6.00	AMBER LAGER
<b>GOLDEN CITY RED ALE</b>	6.9	31	7.00	RED ALE

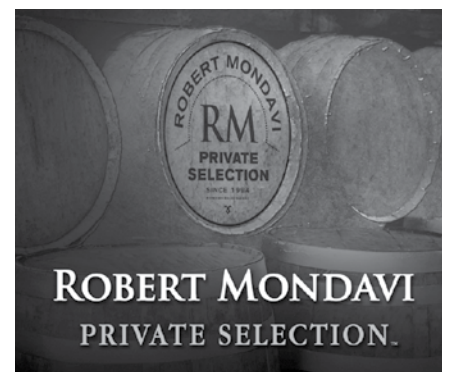
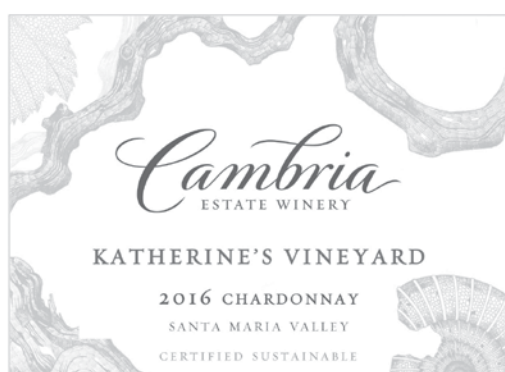
### VISITING HORSES

	ABV	HOPS	PRICE	DESCRIPTION
<b>TRULY</b>	5.0	0	7.00	HARD SELTZER
<b>PACIFICO CLARA LAGER</b>	4.5	18	6.00	MEXICAN LAGER
<b>MOOSE DROOL</b>	5.2	26	6.00	BROWN ALE
<b>ANCHOR STEAM</b>	4.9	33	6.00	CALIFORNIA COMMON
<b>DALE'S PALE ALE</b>	6.5	65	7.00	PALE ALE
<b>ALL DAY IPA</b>	4.7	40	6.00	SESSION IPA
<b>SUMMER SHANDY</b>	4.2	11	7.00	WEISS BEER
<b>AMERICAN HAZE</b>	6.9	77	7.00	AMERICAN IPA
<b>TK BLOOD ORANGE IPA</b>	4.2	55	7.00	FRUIT IPA
<b>HOP VALLEY BUBBLESTASH</b>	6.2	45	7.00	INDIA PALE ALE (IPA)
<b>SIERRA NEVADA HOP BULLET</b>	8.0	60	7.00	DOUBLE IPA
<b>GUINNESS</b>	4.2	40	8.00	IMPORT NITRO STOUT



# STUDY SHOWS WINE MAKES YOU HAPPY

	WINERY	GLASS	BOTTLE	TASTING NOTES
Prosecco	<b>RUFFINO</b>	-	11	(187ml) Bright straw yellow in color with fine bubbles
Pinot Grigio	<b>RUFFINO</b>	8	24	Notes of meadow flowers, pears and golden apple
Sauvignon Blanc	<b>KIM CRAWFORD</b>	12	39	A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate
Rose	<b>SMOKING LOON STEELBIRD</b>	7	22	Fragrant aromas of fresh strawberry, delicate plum and ripe cantaloupe
	<b>LA CREMA</b>	12	39	Flavors of strawberries, white peach, cranberries and rose petal
White Blend	<b>FARMHOUSE</b>	9	29	Light bodied, with tangerine, lemon curd, and peach flavors with a soft and lasting finish
Riesling	<b>KUNG FU GIRL</b>	9	29	Juicy and lively, with lots of citrus blossom, lychee and a touch of lime
Chardonnay	<b>SMOKING LOON STEELBIRD</b>	7	22	Creamy and medium-bodied, nicely balanced
	<b>KATHERINES VINYARD</b>	11	34	Ripe fruit, floral and spice aromas dominate the nose
	<b>MONDAVI BOURBON BARREL</b>	12	37	Rich, creamy and concentrated flavors of grilled pineapple, lemon custard and graham cracker
	<b>B-SIDE</b>	12	39	Brilliant, light gold color in the glass which exudes layers of fresh aromas
Pinot Noir	<b>SIMPLE LIFE</b>	9	29	Glistening cranberry red color in the glass with vivid raspberry, strawberry and rosewater aroma
	<b>B-SIDE</b>	13	44	An expressive bouquet and vibrant flavors of black raspberry and ripe cherry
Merlot	<b>THE PATH</b>	8	28	New oak and red fruit on the nose, over ripe cherries, plum and dark chocolate on the taste
Malbec	<b>PORTILLO</b>	9	29	Deep ruby red, rich with plum and blackberry
Red Blend	<b>MURPHY GOODE</b>	10	32	Distinct flavors of black currant and blackberry mingle with enticing spicy notes and toasted vanilla
Cabernet Sauvignon	<b>SMOKING LOON</b>	7	22	Vibrant aromas of blackberry and boysenberry fruit along with pleasant floral notes
	<b>GUNSIGHT ROCK</b>	11	34	Aromas reflective of earthy terrain with dark cherry, ripe plum, blueberry and notes of vanilla
	<b>MONDAVI BOURBON BARREL</b>	12	37	Blends the craftsmanship of California with the Southern tradition of Bourbon Whiskey aging
	<b>B-SIDE</b>	13	44	On the nose, beautiful notes of cassis, licorice and blackberry are framed with dark, toasty oak
Old Vine Zinfandel	<b>BIG SMOOTH</b>	11	34	Bursting with aromas of luscious black cherry, blackberry with hints of toasted coconut and vanilla



# THE ROSE ADDS SEVERAL NEW DISHES

## Regionally Inspired American Cuisine with a Heavy Latin Influence & Western Flare

### SHAREABLES

#### **ELOTE – \$10**

4 Pieces of Grilled Olathe Sweet Corn  
Red Chile Mayo | Cotija Cheese | Cilantro | Lime (GF:V)

#### **PLATANOS FRITOS – \$9**

Fried Sweet Plantains | Paprika  
Shrimp & Surimi Salad | Chipotle Aioli (GF)

#### **EMPANADAS (3) – \$12**

Picadillo with Ground Beef or Vegetarian  
Served with Roasted Tomato Aioli

#### **CHORIZO JALAPENOS – \$11**

Oaxacan Chorizo | Goat Cheese | Cherry Chipotle Glaze (GF)

#### **JALISCO JICIMA WEDGES – \$5**

Refreshing Jicama Slices | Tajin Seasoning | Zesty Lime Juice (V)

#### **PARMESAN CHICHARRONES – \$9**

Pork Rinds | Parmesan | Truffle Oil | Chipotle Aioli (GF)

#### **COLORADO POUTINE – \$11**

French Fries | Pueblo Green Chile Gravy | Wisconsin Cheese Curds  
Add Lamb or Pork \$4

#### **CHICKEN WINGS – \$13**

Dry Rubbed Wings | Celery | Carrots  
Orange Cilantro Adobo | Buffalo | Rose Q | (GF)

#### **CAULIFLOWER WINGS – \$10**

Lightly Battered Cauliflower | Celery | Carrots  
Orange Cilantro Adobo | Buffalo | Rose Q | (V)

#### **STATE 38 SHRIMP CEVICHE – \$10**

Shrimp | Tomatoes | Onions | Cilantro | Jalapenos  
Chipotle Aioli | Housemade Tortilla Chips (GF)

#### **AVOCADO HUMMUS – \$10**

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

#### **GREEN CHILE ARTICHOKE DIP – \$12**

Colorado Red Star Artichokes | Pueblo Green Chile | 3-Cheeses (GF)  
Served warm with Housemade Tortilla Chips

#### **STREET TACOS (3) – \$12**

*A Rotating Selection of Taco Specials*

Baja Salmon | Baja Shrimp | Adobo Pork | Carne Asada  
Yucatan Chicken | Lamb | Fried Avocado  
Flour Tortilla | Jicama Cilantro Slaw | Red Chile Mayo  
Cotija Cheese | Spanish Rice | Black Beans

### SALADS

#### **CLASSIC WEDGE W/GRILLED CHICKEN – \$12**

Iceberg Lettuce | Bacon Bites | Heirloom Tomato  
Blue Cheese Crumbles (V)

#### **CAULIFLOWER WEDGE – \$10**

Roasted Cauliflower | Heirloom Tomato | Green Onions  
Red Onion | Blue Cheese Crumbles | Blue Cheese

#### **SOUTHWESTERN CHOPPED – \$13**

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

#### **AZTEC CAESAR \*\* – \$14**

Coffee & Chili Rubbed Top Sirloin | Romaine Halves  
Heirloom Tomato | Shaved Parmesan | Smoky Caesar

#### **FARRO AND KALE – \$12**

Tomato | Cucumber | Onion | Parmesan  
Cilantro Vinaigrette (V:GF)

#### **BURRATA – \$12**

Burrata Cheese | Arugula | Tomato | Red Onion  
Tortilla Crisps | Fig Balsamic Glaze (V)

#### **HOUSE SALAD – \$6**

Greens | Red Onion | Rainbow Carrot | Cucumbers  
Shaved Parmesan | Pepitas (V:Veg:DF:GF)  
Add Chicken \$4, Steak \$9, Salmon \$8

#### **DRESSINGS**

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

### SANDWICHES

SERVED WITH FRIES, CHIPS, JICAMA SLAW OR HOUSE SALAD

#### **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\*\*

#### **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

#### **TOFU BANH MI – \$14**

Marinated Tofu | Daikon Radish | Carrots | Cucumbers  
Jalapenos | Cilantro | Onions | French Roll (V)

#### **JACKFRUIT – \$12**

Chipotle BBQ Jackfruit | Greens  
Pickled Onions | Jalapeno (V)

### ENTREES

#### **BISON SHORT RIBS – \$25**

Braised Buffalo Ribs | Tomato Mushroom Demi-Glace  
Potato Gouda Ragout | Roasted Vegetables

#### **NEW YORK STEAK – \$26**

12oz Angus Steak | Red Chimichurri  
Potato Gouda Ragout | Roasted Vegetables \*\*

#### **CUBAN GRILLED PORK CHOP – \$20**

Marinated Chop | Paprika Dusted Fried Plantains  
Spanish Rice | Seasoned Black Beans

#### **YUCATAN STYLE SNAPPER – \$24**

9oz Red Snapper | Banana Leaf Wrap | Achiote Marinade  
Sautéed Farro & Kale

#### **PAN SEARED SALMON – \$19**

Chimichurri Rubbed Salmon | Sunchoke Puree  
Grilled Lemon | Roasted Vegetables | Dash of Truffle Oil \*\*

#### **POLLO CON PAPAS – \$18**

8oz Airline Chicken | Smashed Red Potatoes  
Spanish Rice | Light Annatto Orange Sauce

#### **STUFFED EGGPLANT – \$15**

Farro and Vegetable Stuffed Eggplant  
Chipotle Tomato Sauce | Goat Cheese

\*\* These items are cooked to order and may be served raw or undercooked.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may  
increase the risk of foodborne illness.

Gluten Free bread can be substituted for \$4

# LOCAL FIRST GRADER ALREADY RECEIVING SCHOLARSHIP OFFERS

Golden, CO — Golden schoolboy Gino “White Shoes” Giulianielli is a real talent. So much so that Gino is already receiving the attention of recruiters all over the country. It started last summer when the School of Mines noticed his shifty flag football moves, but since then Gino has gotten letters from the likes of Alabama, USC, The Ohio State University, Notre Dame and Stanford.

ball, soccer, basketball, ping pong, backyard rock climbing, and jumping off expensive indoor furniture. When asked about his son, father Derek Giulianielli commented “Normally, I wouldn’t live vicariously through my kid, but in Gino’s case, I kind of see him as the unrealized me, so I’m dedicating pretty much all of my time and money pushing him as hard as I can to become a pro in any sport at all.”

But it isn’t just football where Gino excels, he is also being recruited for base-

Golden should keep their eye on Gino.



## COMING SOON!

### CHURRO WAFFLES - \$12

Two waffles lightly dusted with house cinnamon-sugar mix topped with fresh seasonal berries served with Aztec chocolate sauce or real maple syrup

### STUFFED FRENCH TOAST - \$11

Fresh mixed berry cream cheese, house made whipped cream, and real maple syrup  
Add bacon \$2 Add two eggs \$2

### HUEVOS MOTULENOS - \$13

Fresh corn tortilla layered with black beans, topped with two fried eggs, chorizo, tomato sauce, cotija cheese and sautéed plantain

### SMOKED SALMON EGGS BENEDICT - \$15

Atlantic smoked salmon on a fresh English muffin, sliced tomato, dill hollandaise sauce and capers served with potato hash

### COLORADO POUTINE - \$10

French fries, cheese curds, Pueblo Colorado green chili gravy, and two eggs - garnished with green onions  
Add pulled lamb, pulled chicken or pulled pork \$4

### THE ROSE TRADITIONAL - \$11

Thick cut pork belly bacon, two eggs, potatoes and Texas toast

### BREAKFAST BURGER - \$12

1/3 lb Angus beef, sour dough brioche, lettuce, tomato, onions, shallot aioli and fried egg served with hash browns or fries  
Add Cheddar or Swiss cheese \$2 Add fried egg & pork belly bacon \$3

### CAULIFLOWER WEDGE - \$10

Roasted cauliflower, heirloom tomato, green onions, red onion, blue cheese crumbles - dressed with blue cheese

### PULLED LAMB MELT - \$15

Smoked Colorado lamb shoulder, Texas toast, melted cheddar and Swiss cheese, shallot aioli, French fries

### BREAKFAST BURRITO - \$10

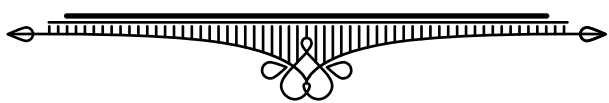
Scrambled eggs, chorizo, cheddar cheese, hash brown potatoes, pico and cilantro lime crema - Add Pueblo Green Chili +\$3

### MIXED GREENS - \$6

Greens, red onion, rainbow carrot, cucumbers, shaved parmesan, and pepitas (V:Veg:DF:GF)  
add Chicken \$4.5, Steak \$9\*\*, Salmon \$8\*\*

### BEER BATTERED SALMON TACOS - \$14

2 Colorado Native beer battered salmon tacos topped with jicama coleslaw, pickled onions, cotija cheese and chipotle aioli



### BRUNCH DRINKS

MIMOSA-\$6 BLOODY MARY-\$6 MICHELADA-\$6  
NO SHAME-\$8 BREAKFAST MULE-\$9

CAFE LATTE-\$5 CAFE AMERICANO-\$5  
CAPPUCCINO-\$5

JUICES-\$3 ORANGE, CRANBERRY, TOMATO

## KIDS

*Kids Menu is for Buckaroos Under 13 or over 65  
Served with French fries - Substitute tortilla chips or fresh fruit*

**HOT DIGGETY DOG - \$6**  
Nathans All Beef Frank and Delightfully Fresh Bun

**WHO ATE MY MAC & CHEESE? - \$6**  
Fresh Macaroni with House Made Cheddar Cheese Sauce

**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 Cheeseburger - Condiments on Request



### SOFT DRINKS \$3

COKE  
DIET COKE  
SPRITE  
ROOT BEER  
DR. PEPPER  
ORANGE FANTA  
MELLO YELLO  
MINUTE MAID OJ

ICED TEA  
COFFEE  
MILK

### BUFFALO ROSE RETAIL ITEMS

\$20 T-SHIRT  
\$20 SKULL CAP  
\$20 TRUCKER CAP  
\$15 COCKTAIL SHAKER

OH SUSANNA VINTAGE PHOTO  
1209 Washington Ave. Golden CO  
303-216-0877



### GOLDEN TRIVIA QUIZ

Q1: When was the City of Golden founded?  
Q2: What river runs through Golden?  
Q3: What prestigious university is located in Golden?  
Q4: Where is Buffalo Bill Cody buried?  
Q5: What famous Civil War generals ate at The Buffalo Rose?

ANSWERS:  
1) 1859 2) Clear Creek 3) Colorado School of Mines  
Sherman and Philip Sheridan  
4) Golden, CO 5) Ulysses S. Grant, William Tecumseh

**79¢** TUESDAYS ARE FOR LOCALS

# Au

LOCALS ARE GOLDEN AT

## BUFFALO ROSE

One 79¢ Coors Banquet or Coors Light\*

\* Resident, Student & Service Industry with ID  
Limit one draft per person per Tuesday  
Must be 21 to participate

DESIGN BY  
HOT PLATE  
LABS

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