

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

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

NEW SUMMER COCKTAILS FOR HERE OR TO GO!

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

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

TRES PINAS \$12
Kimo Sabe 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

LA CASARITA \$8
State 38 Blanco, Triple Sec, Agave, Lime, Housemade Mix, Spicy Salt Rim

TINCUP
MOUNTAIN WHISKEY

STATE-38
DISTILLING

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



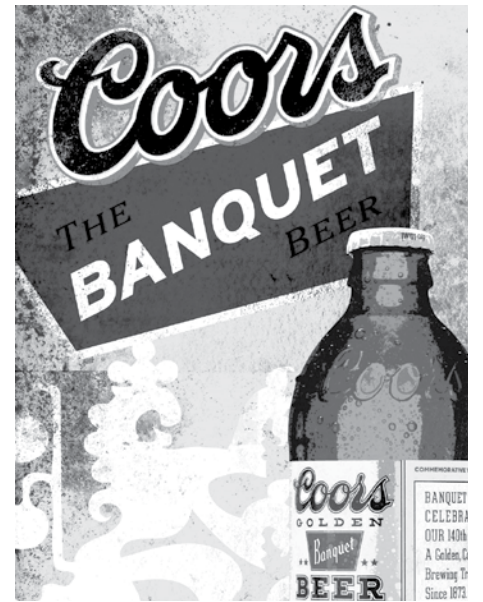
ASK ABOUT OUR EXCELLENT LIST OF ROTATING CRAFT BEERS AND SOURS

GOLDEN FAVORITES

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

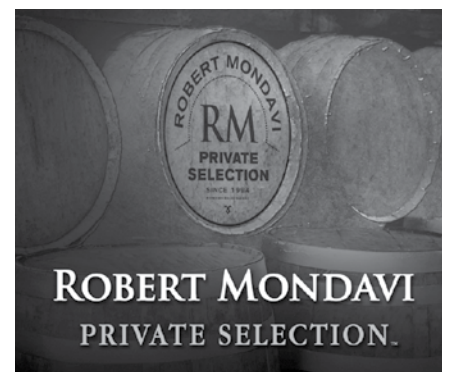
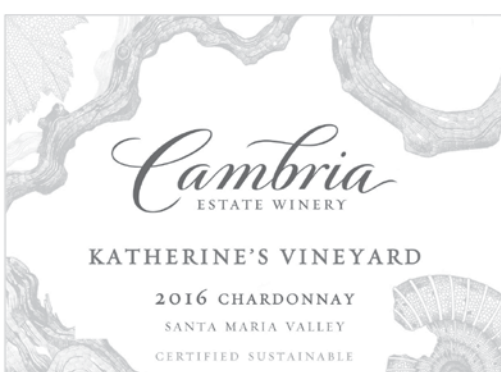
VISITING HORSES

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



STUDY SHOWS WINE MAKES YOU HAPPY

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

PARMESAN CHICHARRONES \$9

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

COLORADO POUTINE \$11

French Fries | Pueblo Green Chile Gravy | Wisconsin Cheese Curds (GF)
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

Chef's Taco of the Day (Ask Your Server)
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:GF)

CAULIFLOWER WEDGE \$10

Roasted Cauliflower | Heirloom Tomato | Green Onions
Red Onion | Blue Cheese Crumbles | Blue Cheese (V:GF)

SOUTHWESTERN CHOPPED \$13

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

AZTEC CAESAR \$14**

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

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:GF)

HOUSE SALAD \$6

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

DRESSINGS (GF)

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

SANDWICHES

SERVED WITH FRIES, CHIPS, OR HOUSE SALAD
SUBSTITUTE SWEET TATERTOTS +\$2

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)

*Gluten Free bread can be substituted for all sandwiches except
the Banh Mi 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

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

All Entrees are Gluten Free

*** 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.*

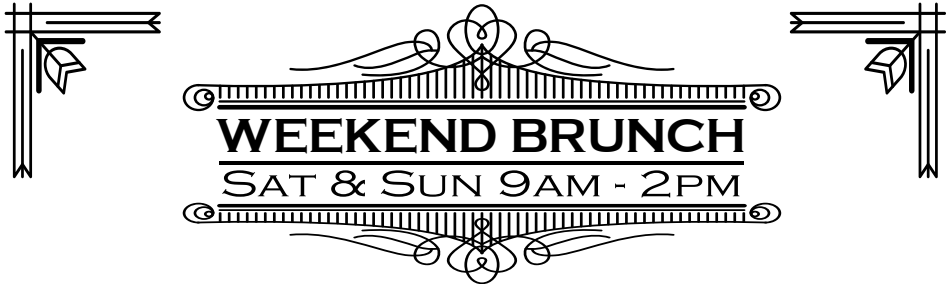
LOCAL FIRST GRADER ALREADY RECEIVING SCHOLARSHIP OFFERS

Golden, CO — Golden schoolboy Gino “White Shoes” Giulianelli 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.

cer, basketball, ping pong, back yard rock climbing, and jumping off expensive indoor furniture. When asked about his son, father Derek Giulianelli 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 baseball, soc-

Golden should keep their eye on Gino.



BANANA & PECAN CREPE \$10

Sweet banana and pecan-filled crepe covered with a creamy coconut sauce, served with fresh seasonal berries (V)

STUFFED FRENCH TOAST \$12

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

HUEVOS MOTULENOS \$13

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

SONORA SKILLET \$14

Chorizo, ham, red peppers, onions, and avocado mixed with sweet potato tots and served with a fried egg (GF)
*Can be prepared (V) without chorizo and ham

CALIFORNIA EGGS BENEDICT \$13

Avocado, sliced tomato, smoked ham and poached egg served on English muffins drizzled with house-made hollandaise sauce
*Can be prepared (V) without smoked ham

POACHED SALMON CREPE \$13

Soy and mirin poached salmon with jicama slaw and cilantro topped with bechamel sauce and fresh avocado slices

COLORADO POUTINE \$11

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

ROSE TRADITIONAL \$11

Thick cut bacon, two eggs, potatoes and Texas toast

BREAKFAST BURGER \$16

1/3 lb Angus beef, thick-cut bacon, cheese, lettuce, tomato, onions, shallot aioli and fried egg served on a challah bun with hash browns or fries — Add 2nd egg \$2

SOUTHWESTERN CHOPPED \$13

Grilled chicken, mixed greens, black bean corn relish, cotija cheese, heirloom tomato, cucumbers, avocado ranch (GF)

PULLED LAMB MELT \$16

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**

STREET TACOS (3) \$12

Chef’s Taco of the Day (Ask Your Server)

Served in flour tortillas with jicama cilantro slaw, red chile mayo, cotija cheese, spanish rice and black beans

BRUNCH DRINKS

MIMOSA \$6 BLOODY MARY \$6 BREAKFAST MULE \$9
MICHELADA \$8 NO SHAME \$8 SANGRIA (RED OR WHITE) \$7

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

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

79¢

TUESDAYS ARE FOR LOCALS

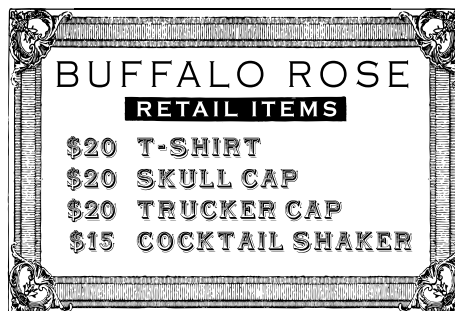
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LOCALS ARE GOLDEN AT

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



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

