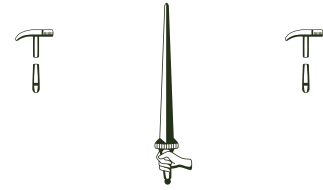


COCKTAILS ^{\$12.5}



NOT BY KNAVERIE

++

Bartender's Choice
Let us be brave for you

BY BRAVERIE

++

Gin, Carrot Syrup, Ancho Reyes Verde,
Lemon Juice, Aperol, Bitters

HER STORY

++

House Infused Vodka Spritz.
Ask your bartender about
the infused flavors.

COVERED WAGON

++

Brugal Extra Viejo, Lime Juice,
Pistachio Creme De Cacao,
Coffee Liqueur, Bitters

TWO HUNDRED AND 75 STRONG

++

Mezcal, Dry Curacao, Smoked Honey,
Tiki Bitters, Orange Bitters

INDUSTRIOUS

++

Tequila, Green Apple & Lime Juice,
Velvet Falernum, IPA Float

CLUB ISABEL

++

Rye Whiskey, Amontillado Sherry,
Lemon Juice, Raspberry Syrup, Bitters,
Topped with an Herbal Foam

C.I.W. SWIZZLE

++

Hennessy, Carpano Bianco,
Herbs de Provance Syrup, Lemon Juice,
Laphriog, Lime & Mint

BLUE FLAME

++

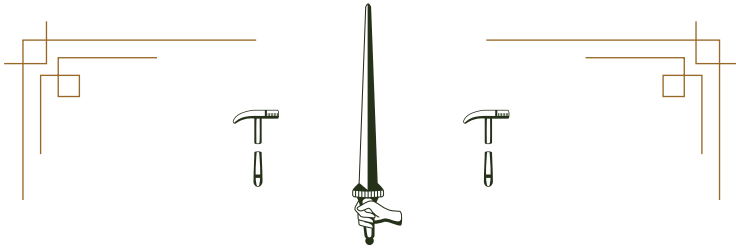
Batavia Arrack, Calvados,
Ancho Ryes Verde, Vanilla, Don's Mix,
Lemon Juice, Allspice Dram, Bitters

RINO ROSE

++

Pisco, Calvados, Combier,
Grenadine, Lemon Juice, Lime Juice,
Rose water, Blended





HER STORY

ISABEL is named for Isabel Nesmith Evans, president of the Colorado Iron Works, the company that built and operated this 19TH century foundry. Nesmith Evans came to Denver as an infant in a covered wagon in 1860, and in her 20s and 30s served as treasurer of the Iron Works before taking over as president in 1907. She is thought to have been the first female industrialist in Denver. By day Isabel oversaw a workforce of 275 men producing mining equipment, and by night she hosted lively theme parties at her house in Capitol Hill that were regularly covered in the press. She often personalized the inside cover of her books with the ancient Nesmith family crest and its creed: not by knaverie, but by braverie. ISABEL allows guests to connect with her legacy by highlighting the bones of the soaring industrial building while honoring her legendary warmth and hospitality.

ISABEL showcases beverage creation first-hand by its daytime juice and evening cocktail program. A selection of fresh pressed juices, smoothies, wellness shots of fresh herbs + produce is offered along with recovery/hydration kits every morning and into the afternoon. The daytime menu highlights selected juices, paired seasonally with a variety of spirits (with a focus on Mexico and South America) along with a beer & wine menu. As nighttime descends, ISABEL transitions to full cocktail service. ISABEL's staff infuses spirits in real-time, blending fresh fruit and juices into boozy concoctions and juicing citrus to order by hand.

ISABEL

N O T B Y K N A V E R I E

ISABEL

B U T B Y B R A V E R I E

ISABEL

OUR BAR



ROTATING

\$7.5

ASK YOUR BARTENDER

CROOKED
STAVE

RATIO
BEERWORKS

NEW
BELGIUM

DRAFT BEER

ODELL
Sipping Pretty
\$7

COORS
LIGHT
\$5

UPSLOPE
American Craft Lager
\$7

CANS

AVERY
White Rascal
\$7

UNIBROUGE
La fin Du Monde
\$8

DENVER BEER
COMPANY
Princess Yum Yum
\$6

DUCHESSE DE
BOURGOGNE
Flemish Red Ale
\$8

MILLER HIGH
LIFE PONY
\$3

DRY DOCK
Vanilla Porter
\$8

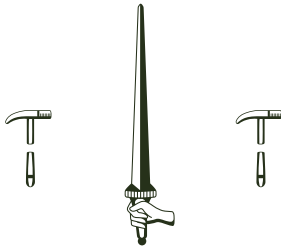
MODELO
ESPECIAL
\$4

CZECHVAR
Czech Pilsner
\$5

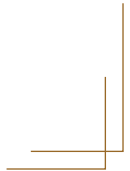
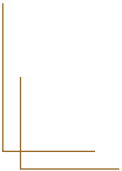
CROOKED
STAVE
Trellis Buster Imperial IPA
\$8

B E E R

NOT BY
KNAVERIE



BUT BY
BRAVERIE



W I N E

ISABEL

ISABEL

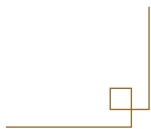
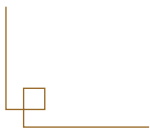
ISABEL

ISABEL

ISABEL

ISABEL

ISABEL



S P A R K L I N G

MERCAT
CAVA BRUT
\$10

MERCAT
CAVA ROSÉ
\$10

R O S É

HOUSE ROSÉ
Ask your bartender
\$7

BODINI ROSÉ
OF MALBEC
Mendoza
\$7



REZABAL
TXACOLI DE
GETARIA ROSÉ
Basque Country
\$12



W H I T E

HOUSE WHITE
Ask your bartender
\$7

STOLLER
CHARDONNAY
Willamette Valley
\$10

RICKSHAW
SAUVIGNON
BLANC
California
\$10

SECATEURS
CHININ BLANC
\$13

R E D

HOUSE RED
Ask your bartender
\$7

PETRUSSA
CABERNET
Italy
\$14

CHATEAU
COUDRAIE
BORDEAUX
France
\$10

CANTINE
VALPANE
Rosa Ruske "Ruche", Italy
\$12