

FAMOUS CIVIL WAR GENERALS VISIT GOLDEN!

Generals Grant, Sherman and Sheridan Stay and Drink at Buffalo Rose

July 1868 Golden, CO — Based on Actual Events. Wednesday afternoon, a trio of rather haggard, bearded men stepped off a stage-coach downtown. Thankfully, these were no outlaws, but neither were they ordinary gentleman; they were Generals Ulysses S. Grant, William Tecumseh Sherman and Philip H. Sheridan, the renowned Union generals of the American Civil War!

The military heroes came to town for a deserved respite from the arduous Presidential campaign, and downtown Golden in the picturesque

Colorado Territory was the perfect place for a little rest and relaxation.

After checking into the Overland Hotel (now the Rose Event Center), the threesome changed into swimming attire and then took a dip in Clear Creek. It was a sight to see, three of our nation's most famous men frolicking like school children in the cold currents of our local river! General Sheridan was later seen casting a fly rod into one of the Creek's more productive eddies. It is not known whether the General pulled a rainbow from the brook.



A short time after their refreshing dip, the men could be found holding court with the locals in Jack Hill's Saloon (site of the current Buffalo Rose Restaurant). At one point, somebody overhead General Grant remark: "I dare say that this is one of the finest lagers I've ever had occasion to imbibe," at which point General Sherman replied, "Why yes, I understand that a young Prussian recently came to town named Adolph Coors and the gentleman is brewing some very fine beers."

The beer talk rapidly transitioned to politics as General Grant and his advisors discussed the possible ad-

mission of the Colorado Territory to the Union if the Republican nominee Grant wins the election in November.

It is certainly exciting for our little hamlet in the foothills to play host to three of the greatest luminaries of our time. These three military men seemed extremely comfortable, as if they had lived in Golden their whole lives. Our only regret is that the trio didn't have more time to spend as the legendary generals boarded Friday's 9:00am stage and headed east, undoubtedly back on the campaign trail, hopefully refreshed and ready to handle the many challenges that lay ahead.



SIGNATURE COCKTAILS

- COUGAR \$12**
Grey Goose Vodka, Strawberry Lemonade
- ROSE OLD FASHIONED \$15**
Buffalo Rose Thorny Rye, Simple, Bitters, Luxardo Cherry
- ESPRESSO MARTINI \$15**
Grey Goose Vodka, Buffalo Trace Bourbon Cream, Marble Moonlight Espresso, Cold Brew
- MINER'S MULE \$13**
Redemption Rye, Peach Purée, Ginger Beer, Lemon Juice, Bitters
- SNAKE OIL \$13**
Cantera Negra Reposado Tequila, Grove Street Cranberry Liqueur, Lemon Juice, Simple
- JALISCO LION \$12**
Cazadores Reposado, Apricot Liqueur, Lemon Juice
- BACKDOOR MAN \$11**
Buffalo Trace Bourbon, Maple Syrup, Cinnamon Ginger Simple, Lemon Juice
- SCREAMING ARMADILLO \$15**
Plantation Original Dark, Amaro, Sweet Vermouth, Blood Orange Liqueur
- AUTUMN OLD FASHIONED \$16**
Golden Moon Bourbon, St George Spiced Pear, Demerara Simple, Orange Bitters
- CHUNKY BUNNY \$12**
Illegal Mezcal, Naranja Orange Liqueur, Prickly Pear Puree, Lime Juice
- TX TWO-STEP \$17**
Shiner Bock
+ a Shot of TX Blended Bourbon

- CASARITA MARG \$12**
Monte Alban Silver Tequila, House Margarita Mix, Lime Juice, Agave
+\$3 Cazadores Silver +\$6 Patron Reposado
- RING OF FIRE MARG \$14**
Cazadores Reposado Tequila, Lime Juice, Simple, Basil, Jalapeño
- BLACK REVOLVER \$16**
Cantera Negra Reposado Tequila, Cantera Negra Café, Orange Bitters
- WINTER DAISY \$14**
Gray Whale Gin, Lemon Juice, Cinnamon Ginger Simple,
- PILE DRIVER \$17**
Rabbit Hole Boxergirl Rye, Italcus Blood Orange, Amaro, Cinnamon Ginger Simple, Lemon Juice
- SIDE THING \$16**
TX Blended Bourbon, Naranja Orange Liqueur, Honey Simple, Lemons
- TIGHTY WHITEY \$12**
Brokers Gin, Bigallet Thyme Liqueur, Grove Street Cranberry, Lemon Juice, Simple, Tonic Water
- N.A. APEROL SPRITZ \$12**
Dhos Blood Orange NA Liqueur, Brute Sparkling Water, Soda Water

STATE 38 AND BUFFALO ROSE COLLABORATE ON NEW WHISKEY

Golden, CO – Expert mixologists at the Buffalo Rose have collaborated with State 38 Distilling, a local Golden distillery that produces State 38 Whiskeys, Hacedor Agave Spirits, and Damn Smooth Spirits, to introduce a unique barrel-aged rye whiskey. Introducing Buffalo Rose Thorny Rye.

A favorite libation for frontiersman of the American West, whiskey is a distilled alcoholic beverage made from fermented grain mash. That grain can be corn, rye, wheat or barley. Rye whiskey contains at least 51% rye. The liquid starts off life as a clear liquid that gains its defining caramel color from aging in oak barrels. Mashed, fermented, distilled and barrel-aged right here in Golden, the Buffalo Rose Thorny Rye mash bill is 65% rye, 15% corn, 15% wheat and 5% barley. Rye Rose is aged for 5 years in new north American oak barrels, wonderfully mellowing the natural spiciness of the rye grain.



The Buffalo Rose and State 38 Distilling worked together over several months to evaluate and choose the perfect blend to create Thorny Rye. Numerous flavor profiles were considered during the tastings from differently aged barrels with the mixologists considering the proof, spice, aftertaste, and smoothness. We feel like we've created the ideal rye whiskey for use in some of our hand-crafted cocktails, or even try it straight up and on the rocks.



LOOKOUT MOUNTAIN TO HOST WORLD CUP SKI EVENT



Golden, CO – Experiencing record breaking winter snowfalls, the City of Golden is delighted to play host to “Lookout, It’s Lookout,” a fully sanctioned World Cup ski racing event. Scheduled for the last weekend of February, the race will feature the fastest skiers from all over the world, including hometown ski heroes Coors Light (Downhill), Coors Banquet (Giant Slalom), Native Amber (Slalom) and West Slope IPA (Super G).

Golden City Red is expected to shred the pow-pow and contend for the podium in multiple events as well. For the visitors, Irish racer Guinness will undoubtedly vie for a medal in the Slalom. Veteran

Texas ski champ Shiner Bock will pressure Coors Banquet for gold in the Giant Slalom and look for Modelo to win Mexico’s first World Cup medal in the Downhill.

The opening ceremonies start early on Saturday and passes are available at lookoutitslookout.com

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

LOOKOUT IT’S LOOKOUT

ASK ABOUT OUR EXCELLENT LIST OF ROTATING CRAFT BEERS AND SOURS

HOMETOWN SKI HEROES	ABV	IBU	PRICE	STYLE
COORS LIGHT	4.2	10	\$5	LIGHT LAGER
COORS BANQUET	5.0	6	\$5	AMERICAN LAGER
HOLIDAILY FAV BLONDE	5.0	20	\$12	GLUTEN FREE
CO NATIVE WEST SLOPE IPA	5.5	52	\$8	INDIA PALE ALE (IPA)
CO NATIVE AMBER	5.7	38	\$8	AMBER LAGER
HERMAN JOSEPH’S	5.0	8	\$8	GERMAN STYLE PILSNER
BLUE MOON	5.4	9	\$8	BELGIAN WHEAT
GOLDEN CITY BREWERY RED	5.4	31	\$8	RED ALE

WORLD CUP STARS	ABV	IBU	PRICE	STYLE
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	\$7	HARD SELTZER
GUINNESS	4.2	45	\$8	IMPORT NITRO STOUT
BRECKENRIDGE AVALANCHE	5	19	\$8	AMBER ALE
NEW IMAGE PHANNY PACK IPA	7.5	55	\$9	INDIA PALE ALE
HOP VALLEY BUBBLE STASH	6.2	45	\$8	INDIA PALE ALE
TELLURIDE FACE DOWN BROWN	5.7	37	\$8	BROWN ALE

ROTATORS	PRICE
SAM ADAMS SEASONAL ROTATOR	\$8
DOUBLE IPA ROTATOR	\$8
SOUR ROTATOR	\$8
CIDER ROTATOR	\$7



DRINKING WINE SHOUTS “I’M SOPHISTICATED!”

WINERY		GLASS	BOTTLE	TASTING NOTES
Prosecco	LUNETTA PROSECCO	-	11	(187ml) Crisp, clean and delicate with fine bubble caressing the palate
Pinot Grigio Moscato d’Asti Sauvignon Blanc	CALDARO DOLOMITI	13	37	Brillaint yellow, fruit-domianted nose with overtones of pineapple, banana and pears
	RISATA	14	37	Seductively sweet, boasting juicy stone fruit, tart citrus and floral honey flavors
	LEESE-FITCH	9	25	Aromas of pink grapefruit, nectarine, lemon-lime zest, crisp clean finish
	KIM CRAWFORD	15	39	Fresh and vibrant with aromas of lifted citrus, tropical fruit, and crushed herbs
	CAMPO VIEJO VIBRANT	13	37	Crisp & vibrant. Bright fruit and floral notes with a fresh aromatic mouthfeel and a zesty fruit finish
White Blend Rose	THE PATH - BUFFALO ROSE	9	25	Fragrant aromas of fresh strawberry, delicate plum and ripe cantaloupe
	LA CREMA	13	43	Flavors of strawberries, white peach, cranberries and rose petal
Chardonnay	SMOKING LOON STEELBIRD	9	25	Creamy and medium-bodied, nicely balanced
	CUSTARD	13	34	Extravagant crème brûlée aromas and decadent tropical fruit flavors
	LA CREMA	15	39	Baked apple, brioche, pineapple, asian pear and lemon-tangerine
	BUCK SHACK	18	49	Bright and Stony with baked pear flavors enhanced by notes of citrus, spiced apples and beeswax
	JOSH CELLARS	11	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
	B-SIDE	18	49	An expressive bouquet and vibrant flavors of black raspberry and ripe cherry
	HIGH HEAVEN	13	39	Cherry, blueberry and prune aromas n between complex spiced vanilla, cocoa and sweet oak
	PIATELLI	13	39	A striking, smoky, burgundy hued wine with notes of blackberries, blueberries and lavender
	DOM BOUSQUET GAIA	17	42	Red and Black fruit notes with spicy aromas, juicy and fruity with mature tannins
Merlot Malbec	CAMPO VIEJO	10	28	Highly aromatic and expressive wine that combines Tempranillo, Garnacha and Bobal
	DOM BOUSQUET GAIA	17	42	Full bodied, aromas of red and blackberries, notes of violet, blackberry, plump and spice
Cabernet Sauvignon	SMOKING LOON	9	25	Vibrant aromas of blackberry and boysenberry fruit along with pleasant floral notes
	JOSH CELLARS	12	35	Flavors of blackberry, toasted hazelnut, cinnamon, vanilla and toasted oak
	BUCK SHACK BOURBON BARRELL	18	49	Full bodied, lots of oak, smooth cherry
	B-SIDE	18	49	On the nose, beautiful notes of cassis, licorice and blackberry are framed with dark toasty oak
Rioja Tempranillo	CAMPO VIEJO	11	28	Fresh, soft and juicy with presence of ripe cherry, raspberry, and cocoa



ROSE INTRODUCES NEW MENU ITEMS

Regionally Inspired American Cuisine with a Heavy Latin Influence & Western Flair

SHAREABLES

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

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

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

GOLDEN FISH & CHIPS \$21
Beer Battered Whitefish | French Fries
Fresh Lemon | Tartar Sauce | Malt Vinegar (DF) **

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

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

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

NACHO SKILLET \$15
Black Beans | Jack Cheese | Pico de Gallo | Sour Cream
Guacamole | Basket of Chips (V:GF)
Add Chicken or Beef \$5

CHORIZO STUFFED JALAPEÑOS \$14
Oaxacan Chorizo | Smoked Gouda | Cream Cheese
Spicy Whiskey Glaze | Baby Arugula (GF)

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

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

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

SALADS

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

TIJUANA CAESAR \$14
Romaine Halves | Heirloom Tomatoes | Croutons
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)

BUTTERNUT SQUASH SALAD \$15
Maple Roasted Butternut Squash | Baby Greens
Candied Walnuts | Crumbled Goat Cheese |Crispy Bacon
Dried Cherries | Cider Vinaigrette (GF)

BURRATA \$15
Burrata Cheese | Arugula | Tomato | Red Onion
Crostini | Fig Balsamic Glaze (V)

HOUSE SALAD \$8
Greens | Red Onion | Rainbow Carrot | Cucumbers
Shaved Parmesan | Pepitas (V:GF)

DRESSINGS (GF)
FRESH CHIVE RANCH / DANISH BLEU CHEESE / OIL & VINEGAR
ORANGE THYME BALSAMIC / CILANTRO VINAIGRETTE / APPLE CIDER

SOUP OF THE DAY \$5 Cup \$7 Bowl
Ask server for daily rotating vegetarian and non-vegetarian options

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

**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

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 \$19
1/3lb Ground Bison | Arugula | Cambozola
Grilled Red Onion | State 38 Bourbon Whiskey Glaze **

WILD WEST BURGER \$17
1/3lb Angus Beef | Smoky Chipotle Barbecue Sauce
Crispy Beer Battered Onion Rings | House Queso **

ELK BURGER \$19
1/3lb Front Range Elk Patty | Pickled Jalapeno Goat Cheese | Balsamic Onion
Smoky Chipotle Aioli | Hot House Tomato | Baby Arugula **

CLEAR CREEK BURGER \$19
1/3lb Angus Beef | Smoked Bacon | Queso Asadero | House Carnitas
Green Chile Aioli | Coyote Onions | Tomato | Guacamole**

CLASSIC BURGER \$16
1/3lb Angus Beef | Greens | Tomato | Onion | Pickle | Cheddar or Swiss **

TOFU BANH MI \$15
Marinated Tofu | Radish | Carrots | Cucumber
Jalapeno | Cilantro | Onion | French Roll (V)

NASHVILLE HOT CHICKEN SANDWICH \$17
Buttermilk and Pickle Brined Lightly Breaded Chicken Breast
House Cayenne Sauce | Jicama Slaw | Pickles | Texas Toast

BUFFALO CHICKEN WRAP \$16
Crispy Chicken | House Buffalo Sauce | Crumbled Blue
Shredded Iceberg | Tomato | Bacon | Avocado Ranch

BISON MEATLOAF SANDWICH \$17
Bacon-Wrapped Blend of Buffalo, Beef and Pork
Applewood Smoked Bacon | Melted Swiss | Horseradish Mayo
Fresh Tomato | Crispy Onion Strings | Texas Toast **

BISON QUESABIRRIA \$17
Slow-Braised Bison Short Ribs | Melted Chihuahua Cheese
Diced Onions & Cilantro | Griddled Corn Tortillas | Bison-Chile Dipping Sauce

BUFFALO ROSE CUBANO \$17
Mojo Marinated Pork | Black Forest Ham | Swiss Cheese | Pickles
Dijonnaise | French Roll | Platanos Maduros | Black Beans

ENTREES

BISON SHORT RIBS \$28
Braised Buffalo Ribs | Tomato Mushroom Demi-Glace
Potato Gouda Ragout | Roasted Vegetables (GF)

PAN SEARED SALMON \$23
Chimichurri Rubbed Salmon | Sunchoke Puree
Grilled Lemon | Roasted Vegetables
Dash of Truffle Oil (GF) **

NEW YORK STEAK \$28
12oz Angus Steak | Red Chimichurri
Potato Gouda Ragout | Roasted Vegetables (GF) **

ROPA VIEJA \$21
Slowly Braised Beef | Green Olives | Spanish Rice
Black Beans | Cotija | Cilantro | Platanos Maduros (GF)

CHICKEN ENCHILADA \$19
Adobo Pulled Chicken | Onions | Tomato
Three Cheese Queso | Corn Tortilla (GF)

SIGNATURE SMOTHERED BURRITO \$20
Choice of Slow Cooked Carnitas or Pulled Roasted Chicken
Cheddar-Jack | Black Beans | Spanish Rice
House Green Chili | Sour Cream | Guacamole

OVEN-ROASTED WHOLE RAINBOW TROUT \$20
Brook Rainbow Trout | Agave Lime Glaze | Black Bean Corn Relish
Maple Roasted Butternut Squash | Buttered Grean Beans
Caramelized Lime (GF)

BACON-WRAPPED BISON MEATLOAF \$21
Front Range Buffalo, Beef & Pork | Applewood Smoked Bacon
Caramelized Onion Gravy | Gouda Potato Ragout | Buttered Green Beans

CHILE RELLENO \$18
Vegetable & Mushroom Stuffed Poblano
Chile Tomato Broth | Cotija Cheese (V)

DESSERT

COLORADO AGAVE PEACH CRISP \$8
Bourbon Butterscotch Ice Cream | Pepita Crumble (V)

CRÈME BRÛLÉE \$8
Classic Burnt Vanilla Bean Custard | Fresh Berries (V:GF)

COCONUT FLAN \$6
Creamy Coconut Custard | Lime Curd | Fresh Strawberry (GF)

CHURROS \$6
Cinnamon Sugar Dusted Churros Filled with Bavarian
Creme and Served with Chocolate Sauce (V)

CAMPFIRE S'MORES MOUSSE \$7
Buttery Graham Cracker Crust | Milk and Dark Chocolate
Mousse | Torched Marshmallow Cream

WARM CINNAMON ROLL BREAD PUDDING \$7
Cubed Cinnamon Rolls Baked in Custard Vanilla Glaze
Butterscotch Ice Cream

BREAKFAST

Breakfast items are served on weekends until 2pm

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

BREAKFAST BURRITO \$15
Scrambled Eggs | Chorizo | Cheddar Cheese | Hash
Pico de Gallo | Cilantro Lime Crema | Lettuce
Smothered in Pueblo Green Chile

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

GIANT CINNAMON ROLL \$13
Half Pound Cinnamon Roll Smothered with
Choice of: Caramel Apple Compote
Bananas Foster | Mixed Berry Coulis (V)

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*

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
ROTATING: CHAI, VANILLA, MOCHA
CAFE AMERICANO \$5

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)

SOFT DRINKS \$3

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

LIVE @ the Rose



SCAN TO SEE COMING SHOWS

GOLDEN BEER TALKS CELEBRATES 10 YEARS

Golden, CO – Do you ever find yourself wondering what to do at 6:00pm on the 3rd Tuesday night of every month? Do you want to try interesting local beers while hearing about highly compelling topics? Well, Golden Beer Talks is obviously perfect for you!

This October, Golden Beer Talks will celebrate its 10th consecutive year of building community and supporting local businesses centered around interesting presentations and tasty libations.

Originally hosted at the Windy Saddle in downtown Golden, the series moved across the avenue to the Rose Event Center in 2019 as attendance grew. The speaker series now occurs on the 3rd Tuesday of every month at the Buffalo Rose (confirm dates, times, topics and featured breweries at goldenbeertalks.org



and on the bufflaorosegolden.com web site event calendar).

Each Beer Talk includes a “general public interest” presentation along with a discussion of the featured brewery.

Congratulations to Golden locals Whitney Painter, Bart Sheldrake, Jim Clawson, Frank Blaha and Barb Warden for 10 years of Golden Beer Talks! We all hope there are many more beer talks to come.

HOLD YOUR NEXT
EVENT HERE!



BUFFALO ROSE
RETAIL ITEMS

SEE OUR HOST FOR
YOUR VERY OWN

ROSE ATTIRE

DESIGN BY



HOTPLATELABS.COM