

IF THE ROOM TREATED YOU WELL

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MYSTIC LOUNGE DENVER



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HIDING IN THE BACK

The escape room

3 incredible award-winning rooms with
unique puzzles, interactive environments, and
cinematic storytelling.

MYSTICESCAPEROOM.COM



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Mystic Lounge

santa fe arts district

A CRAFT COCKTAIL BAR

921 WEST NINTH AVENUE, DENVER

MYSTICLOUNGEDENVER.COM

New & Seasonal

Wake Up a Dead Man ☑ ————— 17

unexpected, rhubarb, mysterious

backlash gin, st. george spiced pear, fernet, orange bitters, absinthe mist, oak smoke

Sunkissed 🍷 ————— 15

bubbly, refreshing,

averna, gunpowder gin, lemon, ginger ale, prosecco

Rainmaker 🍸 ————— 14

warm, soothing

spiced whiskey, lemon, honey ginger, hot water

Kill Bill 🍷 ————— 16

dark fruit, cacao, cherry

vodka, cacao, pama, cranberry, lime, chocolate bitters

Pear Necessities 🍷 ————— 14

crisp, pear

pear vodka, st. george spiced pear, lime, ginger beer

Crossroads 🍷 ————— 15

smoky, fresh, familiar

tequila, mezcal, nixta corn liqueur, lemon, honey ginger, black walnut bitters

After Midnight ☑ ————— 18

rich, complex, peat

lagavulin 8, rye whiskey, burnt orange syrup, black walnut bitters, chocolate bitters, rosemary

Tell Me a Secret 🍷 ————— 17

earthy, herbal

condesa gin, lemon, beet shrub, pineapple, yellow chartreuse, cucumber bitters, dried lime

Recovery

Liquid IV Electrolytes 5

Party Patch 11

921 WEST NINTH AVENUE

Hours

Monday closed

Tuesday – Thursday 4pm – 10pm

Friday 3pm – midnight

Saturday 2pm – midnight

Sunday 2pm – 9pm

First Friday 3pm – 1am

The patio is open (weather permitting) and pets are welcome on it.

Large reservations and private events: our event concierge will coordinate everything.

info@mysticloungedenver.com

303-468-0598

Zero proof

No Regerts 11

seedlip notas agave, lime, agave, bitters, saline, fee foam

London Dry-Ish 10

seedlip garden, giffard ginger n/a, grapefruit, bubbles, bitters

Ghost Orchid 13

seedlip notas agave, giffard elderflower n/a, white cranberry, lemon, pomegranate, agave, fee foam

Seasonal specials too — ask your bartender what is on today.

Soda & juice

Lemonade	4	Coca Cola	3.5
Pineapple Juice	4	Coca Cola Diet	3.5
Q's Sparkling Grapefruit	5	Sprite	3.5
Q's Ginger Beer	5	Fanta	3.5
LaCroix Coconut	4	Ginger Ale	3.5
Iced Tea, unsweetened	3.5	N/A Rationale Hazy IPA	8
Red Bull	7		

Hot drinks

Coffee	5	Espresso	3.5
Latte	6	Double Espresso	5
Cappuccino	6	Hot Tea	3.5

The art of the margarita



Citrus squeezed daily. Salt from around the world. Each one built from scratch.

Carrot Cake 16

warm spice, earthy

tequila blanco, carrot, lemon, allspice dram, burnt orange, nutmeg, cinnamon sugar rim

Lemongrass Basil 16

herbal, tropical

tequila repo, lime, lemongrass, thai basil, pineapple, falernum

Sesame Miso 17

nutty, savory

mezcal, pear liqueur, lime, sesame, miso

Beet Black Pepper 15

earthy, peppery

tequila blanco, garlic beet shrub, lime, orange, black pepper

Savory Bites

Olives & Nuts — 10

grilled chalkidiki olives, olive oil, assorted nuts

Burek [boo-rek] Cheese — 14

hot rolled pastry filled with feta cheese

Burek [boo-rek] Beef — 15

hot rolled pastry filled with beef

Truffle Chips — 6

kettle cooked potato chips, black italian truffle

Hummus — 12

pine nuts, paprika, olive oil, cracked black pepper, pita chips & fresh cucumbers

Burrata — 15

pistachio nuts, olive oil, cilantro, dates, crushed red pepper, balsamic, agave, warm naan bread



Gin —

PER 2 OZ

Amass Mushroom Reserve	17
Bimini Coconut	13
Block Distilling Summer	15
The Botanist	14
Branch & Barrel Snowmelt	11
Breckenridge	10
Condesa Clásica	13
Condesa Prickly Pear & Orange	13
Drumshanbo Fig & Laurel	14
Empress Indigo	13
Family Jones	10
Hendrick's	13
Inverroche Amber	15
Leopold's Navy Strength	15
Madame Backlash Rhubarb	13
Ginger	
Maioir	14
Moletto	14
Tanqueray	13

Wine —

GLASS · BOTTLE

Greenwing Cabernet Sauv	13	44
Hahn Pinot Noir	12	39
Prisoner Red Blend	—	79
Bonterra Chardonnay	12	38
La Crema Chardonnay	14	48
Squealing Pig Sauv Blanc	13	44
Squealing Pig Rosé	13	44
La Marca Prosecco	12	—
Zonin Prosecco	12	—

Beer & Seltzer —

High Noon Lime	7
High Noon Peach	7
High Noon Watermelon	7
Juicy Freak IPA	8
Modelo Especial	7
White Rascal White Ale	7
Rationale Citrus Hazy IPA,	8
N/A	

Whiskey & Bourbon —

PER 2 OZ

Bib & Tucker 6 Year	22
Breckenridge Bourbon	12
Breckenridge Rum Cask	15
Breckenridge Spiced	12
Lady Victory	43
Laws Bourbon	16
Laws Rye	16
Lazy K Bar	34
Michter's Bourbon	14
Michter's Rye	14
New Riff	17
Noah's Mill	34
Pendleton Canadian	10
Redbreast 12	18
Smoke Wagon	27
Tincup	9
Tincup Rye	10
Tullamore Dew	10
Widow Jane Lucky 13	50
Willett	27
Writers' Tears	19

Scotch —

PER 2 OZ

Balvenie 14	32
Bowmore Islay 12	18
Dalmore Port Wood	40
Lagavulin 8	19
Lagavulin 16	36
Macallan 12	26

Cognac & Brandy —

PER 2 OZ

D'ussé	19
Hennessy	15
Rémy Martin VSOP	18
Rémy Martin XO	96
Metaxa 12	14

Spirits

Tequila

PER 2 OZ

	B	R	A
1800	11	—	—
Cambio	—	17	—
Centenario	10	—	15
Centenario Cristalino	—	—	19
Clase Azul	—	33	—
Dobel	—	—	15
Dobel Diamante	14	—	—
Don Fulano	13	18	—
Don Julio 1942	—	—	33
Espolon	13	13	—
La Gritona	—	13	—
Pantalones	—	15	17
Real del Valle	9	10	—
Siete Leguas	—	17	—

BLANCO · REPOSADO · AÑEJO

Vodka

PER 2 OZ

1859 Vodka	9
Absolut Vanilla	10
Belvedere	14
Breckenridge Chili Chile	9
Breckenridge Candy Cane	9
Breckenridge Pear	10
Deep Eddy Grapefruit	10
Four Carat	11
Grey Goose	14
Ketel One	13
Pink Whitney	8
Tito's	11
Wild Roots Huckleberry	10
Wild Roots Peach	10

Rum

PER 2 OZ

Bacardi	11
Breckenridge Spiced	13
Diplomático	14
Malibu	10

Mezcal & Sotol

PER 1 OZ

400 Conejos Espadín	8
Agua del Sol Espadín, Té de Limón	14
Agua del Sol Pelón Verde	16
Agua del Sol Pechuga, Ollas de Barro	23
Bozal Cempasúchil Reserva	19
Bozal Madrecuishe	14
Bozal Pechuga Sacrificio	16
Bozal Reserva Barril	17
Bozal Reserva Coyote	16
Bozal Pechuga Guías de Calabaza	15
Catedral Ensemble	12
Catedral Tobalá	15
Contraluz	12
Corte Vetusto Tobalá	18
Derrumbes Durango	10
Derrumbes Michoacán	13
Derrumbes San Luis Potosí	9
Derrumbes Tamaulipas	15
Don Ramón Espadín	9
Don Ramón Salmiana	10
Don Ramón Tobalá	12
Estancia Raicilla Destilado de Pulque	10
Estancia Raicilla Pechuga	14
Por Lo Bueno Cuishe	12
Real Minero Espadín	18
Ancestral	
Real Minero Tobalá	22
Ancestral	
Rey Campero Jabalí	16
Rey Campero Tepextate	19
Sol2Noches Sotol	9
Yuku Savi Jabalí	20

THE BALKANS, NEAT

Rakija

[rah-kee-ya]



Rakija is the fruit brandy of the Balkans — plum, quince, pear, apricot — distilled as often at home as at a distillery, and poured for guests before anything else is offered. In Serbia the plum version, *šljivovica*, is the national spirit. In Bosnia, the pear is the predominant choice.

Served neat at room temperature in a small glass and sipped slowly, never shot. It carries a flavorful finish and a warm burn. Best with cheese and something salty.

Takovo – Quince	9
Takovo – Pear	9
Podrum Pevac – Aged Plum	10
Podrum Pevac – Raspberry	11
Podrum Pevac – Apricot	11
Stara Sokolova – Plum	10

A Taste of the Balkans 18

a flight chosen by your bartender

Mystic hall of fame

Secret Garden 🌿🍷 ————— 16

green, herbal, spicy

choice of gin or mezcal, cilantro, basil, serrano, domaine de canton, lime

Cloudwalker ☑️ ————— 28

ginger, citrusy, peet

lagavulin 8, glenfiddich 12, lemon, honey ginger syrup, ginger bitters

Velvet Dawn 🍷 ————— 16

silky, surprising

diplomático rum, falernum, cranberry, lemon, spiced simple syrup, cinnamon, fee foam

Into the Mystic 🍷 ————— 14

crisp, coconut, ginger

tito's vodka, lime, ginger beer, coconut lacroix

Shadows in the Sand 🍷 ————— 16

smoke, tamarind

derrumbes durango mezcal, gran malo, orange, tamarind syrup, fee foam, rhubarb

Northern Lights 🍷 ————— 17

bright, herbal, dry

leopold's navy strength gin, lemon, honey ginger syrup, saline, fee foam, rosemary

Aztec Sun 🌿☑️ ————— 15

bright, tropical, spicy

choice of tequila or mezcal, ancho reyes, lime, agave, mango, habanero bitters, tajín

Dr. Pepper Martini 🍷 ————— 14

sweet, nutty, cherry

vanilla vodka, amaretto, grenadine, lime

A journey into mezcal



Omakase ————— 115

A curated 8 course experience.

Five premium pours, three signature mezcal cocktails, one appetizer.

*Allow 3 hours for the full experience

*Must be booked in advance. See your bartender for availability.

A taste of mezcal

Regular flight ————— 22

Premium flight ————— 38

four 0.5oz pours, with orange and sal de gusano.