

the lounge at
leonora

SPECIALTY COCKTAILS

THE CRANBERRIES | 16

lemon vodka,
leopold brothers' alpine
cranberry liqueur
sage – cranberry shrub
cherry bitters

BATHTUB GIN G&T | 16

ginger & turmeric infused gin
domaine de canton
cochi americano
toasted sesame honey
yuzu

AIN'T LIFE GRAND | 16

cachaca
st.george spiced pear
benedictine
passion fruit
herbsaint

SOL SACRIFICE | 16

jalapeno tequila
ancho reyes chili liqueur
pineapple, lime
spicy tincture

QUE ONDAAA!? | 18

volcan anejo diamante
chai sweet vermouth
foro amaro
averna
mole bitters

HARVEST OLD FASHIONED | 18

bourbon
PX sherry
apple cider simple
black walnut bitters

TOUCH OF GREY | 15

bourbon
st.germain
earl grey
lemon
angostura

*These items may be served raw or undercooked, or contain raw or undercooked ingredients.



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WINES BY THE GLASS

full leonora wine list available upon request

SPARKLING

cavicchioli 1928, extra dry, prosecco, veneto, italy | 14/54
amelia, brut rosé, crémant de bordeaux, bordeaux, france | 16/62
chandon, brut, california | 15/56
moët & chandon, brut, "impérial", champagne, france | 25/98

WHITE

jermann, pinot grigio, venezia giulia, friuli venezia giulia, italy | 15/56
godelia, godello, dona blanca, bierzo, spain | 14/56
domaine michel vattan, sancerre, cuvee argile, loire, france | 17/66
bodegas fillaboa, albarino, rias biaxas, spain | 14/54
saintsbury chardonnay, carneros, california | 16/64
jordon, chardonnay, russian river, california | 24/94

ROSÉ

fleur de mer, rosé, cotes de provence, provence, france | 15/56

RED

benton lane, pinot noir, willamette valley, oregon | 15/56
long meadow ranch, pinot noir, "farmstead", ca | 18/70
envinate albahra, granacha tintorera, spain | 16/65
godelia, mencia, bierzo, castilla y leon, spain | 17/68
campo viejo, rioja, "reserva", spain | 14/54
penfolds cabernet 704, napa valley, california | 25/100



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BEER

DOMESTICS 6

bud light, st. louis, mo
coors light, golden, co
coors banquet, golden, co
budweiser, st. louis, mo
blue moon, denver, co

IMPORTS 7

stella artois, belgium
pacifico, mexico

LOCALS 7

left hand brewing co. – 1265 pilsner, longmont
new belgium – fat tire amber ale, fort collins

LOCALS 8

avery – pacer ipa, boulder
avery – white rascal wheat, boulder
bonfire brewing – la tina mexican lager, eagle
left hand – tripel ale st. vrain, denver
bonfire brewing – firestarter ipa, eagle
great divide brewing co. – yeti imperial stout, denver

SELTZERS 5

upslope brewing co., tangerine + hops spiked snowmelt
upslope brewing co., pomegranate + acai spiked snowmelt
high noon, lime vodka + soda
high noon, pineapple vodka + soda



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SNACKS + SHARES

COCONUT SHRIMP CEVICHE* 18

coconut leche de tigre, mango, pickled red onion, avocado, jicama, plantain chips^{nf, df, gf}

HAMACHI POKE* 24

diced yellowtail sashimi, cucumber, avocado, edamame, wakame, crispy sushi rice, tamari tare, spicy ginger mayo, wasabi furikake^{nf, df, gf}

CHEESE & CHARCUTERIE 18/26

chef's choice of rotating local & artisan salamis & cheeses served with various accompaniments

*3 board | two meats, one cheese

*5 board | three meats, two cheeses

SUNCHOKE HUMMUS | 14

chili crisp, sunchoke chips, grilled flatbread

CHORIZO LUMPIA* 12

green papaya curtido, lime aioli^{nf, df}

TORTILLA CHIPS & DIPS TRIO 14

roasted tomato-chipotle salsa, guacamole, black bean dip^{gf, nf, df}

ALBONDIGAS 14

lamb, pork, and beef meatballs, sweet chili-tomato sauce, crispy potato, parmesan, chive^{nf}

CHICKEN WINGS 17

choice of buffalo, Carolina mustard, sweet chili, or BBQ sauce,, celery, carrot, bleu cheese dressing^{gf, nf}

GARLIC FETA FRIES 12

feta, gremolata, mint, saffron aioli

DESSERTS

S'MORES BROWNIE | 14

house made marshmallow, graham cracker, fudge, caramel

DULCE DE LECHE CHURROS | 12

caramel-filled churros, cinnamon sugar^{nf}

SALADS

MIXED GREEN..... 16

pickled grapes, shallots, green apple, shallots, celery, walnut, mint, cilantro, vidalia onion-poppysseed vinaigrette^{gf}

GRILLED SPANISH CAESAR 14

grilled romaine heart, white anchovy, Valencia orange, crispy garbanzo beans, parmesan, saffron caesar dressing^{nf, gf}

SEBASTIAN CHOPPED 18

romaine, radicchio, giant white beans, Spanish Salumi, mancho, pipparas chilies, tomato, shallots, red wine-oregano vinaigrette^{nf, gf}

add protein:

seared salmon +14, grilled chicken +12

ENTREES

12oz STRIP STEAK* 52

bone-marrow smashed fingerling potatoes, pearl onions, garlic butter, red wine demiglace^{nf}

ROASTED SALMON* 32

haricot verts, toasted pecan, grilled radicchio, white bean puree, creamy citronette^{gf}

FRIED CHICKEN KATSU SANDWICH 18

pickles, kimchi remoulade, swiss cheese, butter lettuce, fries^{nf}

THE SEBASTIAN BURGER* 24

american wagyu beef, sharp cheddar, L.T.O., pickle, aioli, fries^{nf}
add applewood-smoked bacon +2

THE SEBASTIAN IMPOSSIBLE BURGER 22

8oz impossible patty, sharp cheddar, L.T.O., pickle, aioli, fries^{nf}

PIZZA

SIMPLE CHEESE 14

red sauce, mozzarella

QUATROFROMAGGIO 16

red sauce, mozzarella, ricotta, parmesan, cheddar
add bacon + 2

WINTER MARGHERITA 15

fresh mozzarella, sundried tomato, pesto, parmesan

PEPPERONI & PISTACHIO 16

red sauce, mozzarella, ricotta, pistachio

SAUSAGE & MUSHROOM 16

red sauce, Italian sausage, crimini mushrooms

Although most items are made in house, there may be trace amounts of allergens such as gluten, tree nuts and dairy.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



KIDS' MENU

MAIN

MAC & CHEESE ^{nf} 12

RIGATONI MARINARA 14
ricotta, parmesan ^{nf}

CHEESE PIZZA 14
fresh mozzarella, parmesan, red sauce ^{nf}

CHICKEN FINGERS 12
french fries ^{nf}

LITTLE SEBASTIAN BURGER 14
melted cheddar cheese + french fries ^{nf}

GRILLED CHICKEN BREAST 14
seasonal steamed vegetables ^{nf, gf, df}

SALMON 15
seasonal steamed vegetables ^{nf, gf, df}

DESSERT

S'MORES BROWNIE 10
vanilla marshmallow, graham cracker, chocolate sauce ^{nf}

BANANA SPLIT 10
vanilla ice cream, fudge sauce, whipped cream, sprinkles ^{nf}

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