

Traveling Mercies

COCKTAILS & OYSTERS



TRAVELING MERCIES IS A NEIGHBORHOOD OYSTER, COCKTAIL & WINE BAR FROM JAMES BEARD FOUNDATION AWARD-WINNING CHEF CAROLINE GLOVER.

THE BAR, LOCATED ON THE THIRD FLOOR OF STANLEY MARKETPLACE, BOASTS STUNNING MOUNTAIN VIEWS, WARM, ELEGANT DESIGN & AN INTIMATE AND TUCKED-AWAY FEEL. THE SPACE IS PERFECT FOR PRIVATE EVENTS & CAN ACCOMMODATE 28 GUESTS SEATED OR 45 GUESTS STANDING.

WWW.TRAVELINGMERCIESBAR.COM

TO BOOK YOUR EVENT OR FOR MORE DETAILS, EMAIL EVENTS@ANNETTESCRATCHTOTABLE.COM.

F&B MINIMUMS

TUESDAY - THURSDAY & SUNDAY: \$2,500
FRIDAY & SATURDAY: \$3,500

ALL PRIVATE EVENTS WILL BE CHARGED AURORA TAX RATE OF 8.5%
+ 20% GRATUITY + 4% COORDINATOR FEE.

PRIVATE EVENTS MAY OPERATE WITHIN THE HOURS OF 4 PM TO 10 PM.

OUR RESTAURANT UTILIZES FOOD + BEVERAGE MINIMUMS..
THERE IS NO FEE FOR USING THE SPACE, ALTHOUGH IF THE MINIMUM IS NOT REACHED,
A "ROOM FEE" WILL BE CHARGED IN ORDER TO REACH MINIMUM.

MENU OPTIONS

#1.

BAR SNACKS FROM ANNETTE
(POPCORN, DEVILED EGGS & SPICED NUTS)
ALL FOOD & BEVERAGES ADDED ON A LA CARTE.

#2.

FULL TRAVELING MERCIES MENU
(EXCEPT OYSTERS)
+ MORTADELLA & BAGUETTE SANDWICHES
+ TINNED FISH & BAGUETTE.
\$75 PER GUEST FOR FOOD
BEVERAGES ADDED ON A LA CARTE.

ADD-ONS:

OYSTERS: MARKET PRICE
CAVIAR: MARKET PRICE





FOOD

OYSTERS (EAST & WEST COAST)* 5
MIGNONETTE & FRESH HORSE RADISH

ŒUF TONNATO 9
SOFT EGG, AIOLI & ANCHOVIES

MUSSELS ESCABECHE TOAST 17
AIOLI, PICKLED MUSTARD SEEDS & DILL

ANCHOVY & BAGUETTE 3
BEURRE DE BARATTE & REZUMAR ANCHOVIES

WEDGE SALAD 12
SUNDRIED TOMATO, BLUE CHEESE & PANCETTA

SHRIMP COCKTAIL 25
RED & WHITE SAUCE

RICE PUDDING 10
PASSION FRUIT & LIME WHIPPED CREAM
(WE POLITELY DECLINE SUBSTITUTIONS TO OUR MENU)

HOUSE COCKTAILS & BEER

KILL YOUR DARLINGS 16 (SPRITZ)
NORDEN AQUAVIT, FACCIA BRUTTO CENTERBE, LEOPOLD MARASCHINO & LIME

LONG, BUT DISTINGUISHED 16 (FLUTE)
PROBITAS WHITE RUM, BLANC VERMOUTH, CREOLE SHRUBB, POMEGRANATE & SPARKLING WINE

TRAVELING MERCIES MARTINI 16 (STIRRED/UP)
KYRO GIN, MANZANILLA SHERRY, TARRAGON & PRESERVED LEMON

THE FOOL'S PROGRESS 16 (STIRRED/ROCKS)
RHUM JM VOLCANIQUE, BHAKTA 1928 RYE, BANANA, CARDAMOM & ABSINTHE

FOR THOSE OF YOU WHO WANNA TAKE OFF, TAKE OFF 16 (CLARIFIED MILK PUNCH)
RIVERS GRENADIAN RUM, LIME, LEMONGRASS & FENNEL SEED

TRAVELING MERCIES DAIQUIRI 16 (SHAKEN/UP)
MERCIES RUM BLEND #1, LIME & CANE

TALK TO ME, GOOSE! 16 (SHAKEN/PILSNER GLASS)
LOTS OF RUM, GRAPEFRUIT, BAY LEAF, ALMOND, LIME & DOUBLE CINNAMON

PATHOLOGICALLY INCURIOS 16 (SHAKEN/HIGHBALL)
REPOSADO RACILLA, FIG, PASILLA, LIME & GINGER BEER

ESPRESSO MARTINI 16 (SHAKEN/UP)
REYKA VODKA OR CHAIRMAN'S RESERVE SPICED RUM
BORGHETTI ESPRESSO, COFFEE & CHOCOLATE

BEER

WESTBOUND AMERICAN IPA 10 / SAISON DUPONT 10 / PILSNER URQUELL 8

*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.

WINE GLASSES

WHITE

BLANC DE BLANCS/NOIRS 25/100
LAURENT-PERRIER: FRANCE/CHAMPAGNE

ALIGOTÉ 20/80
JOLIE LAIDE: CALIFORNIA/RUSSIAN RIVER

ORANGE FIELD BLEND 20/80
EMME: CALIFORNIA/REDWOOD VALLEY

CHARDONNAY 18/72
BERNARD DEFAIX: FRANCE/CHABLIS

FIANO 17/68
PIETRACUPA: ITALY/AVELLINO

MCINTOSH CIDER 19/76
HAYKIN FAMILY: COLORADO/AURORA

RED

TROUSSEAU/PINOT NOIR 25/100
TISSOT: FRANCE/JURA

CABERNET SAUVIGNON 20/80
R LEWANDOWSKI: CALIFORNIA/MENDOCINO

MENCIÀ 16/64
GUIMARO: SPAIN/RIBIERA SACRA

FRAPPATO 16/64
PAOLO CALÌ: ITALY/SICILY



WINE BOTTLES

SPARKLING

LOUIS DE GRENELLE NV CABERNET FRANC ROSÉ FRANCE/CHINON: 48
A TRIBUTE TO GRACE '19 GRENACHE CALIFORNIA/SANTA BARBARA: 136
BÉRÊCHE '19 BLANC DE NOIRS FRANCE/CHAMPAGNE/RIVE GAUCHE: 180
BOUCHARD '19 BLANC DE BLANCS FRANCE/CHAMPAGNE/HAUTE-LEMBLÉE: 328

WHITE & ROSÉ

MARCO FELLUGA '21 PINOT GRIGIO & FRIULIANO ITALY/FRIULI: 48
WEINGUT STADT KREMS '22 GRÜNER VELTLINER AUSTRIA/KREMSTAL: 48
JEAN-YVES BRETAUDEAU '18 MUSCADET FRANCE/LOIRE: 52
LAGAR D CERVERA '22 ALBARINO SPAIN/RÍAS BAIXAS: 56
SCRIBE '21 RIESLING CALIFORNIA/SONOMA: 88
MARTHA STOUMEN NV NEGROAMARO ROSATO CALIFORNIA/MENDOCINO: 100
MONTELEONE 'ANTHEMIS' '21 CARRICANTE ITALY/SICILY: 104
SMOCKSHOP BAND '22 FIELD BLEND OREGON/COLUMBIA GORGE: 104
ERWIN SABATHI '20 SAUVIGNON BLANC AUSTRIA/SÜDSTEIERMARK: 112
ENVÍNATE '21 LISTAN 'PALO' BLANCO SPAIN/CANARY ISLANDS: 120
DOMAINE LABET '20 CHARDONNAY FRANCE/JURA: 124
DOMAINE DU COLLIER '17 CHENIN BLANC FRANCE/SAUMUR: 124
VEYDER-MALBERG '21 RIESLING AUSTRIA/WACHAU: 148

RED

CA' DEL BAIO '21 BARBERA ITALY/ALBA: 44
TENUTA DELLE TERRE NERE '21 NERELLO MASCALESE ITALY/SICILY: 64
GRÉGOIRE HOPPENOT '21 GAMAY FRANCE/BEAUJOLAIS/FLEURIE: 76
ENVÍNATE 'VIDUEÑO' '22 LISTAN PRIETO SPAIN/CANARY ISLANDS: 92





SPIRIT FREE

COCKTAILS

THREE SPIRITS DAIQUIRI* 14
CONTAINS CAFFEINE & CAPSAICIN

AMASS & TONIC 12

GHIA SPRITZ 16



WINE / CIDER / BEER

FRENCH BLOOM 'LE BLANC' SPARKLING WHITE 20

FRENCH BLOOM 'LE ROSÉ' SPARKLING ROSÉ 21

RAUMLAND 'ZEROZZANTE' GRAPE & RHUBARB SPARKLING ROSÉ 18

JÖRG GEIGER 'WIESENOST' MEADOW FRUIT SPARKLING CIDER 15

JÖRG GEIGER 'INSPIRATION 4.6' STILL CIDER 12

BESKOWS 'VY' CHERRY & PEAR STILL CIDER 16

UNTITLED ART ITALIAN STYLE PILS 8



THE STANDARDS

FEVER TREE GINGER BEER 4

STRONGWATER TONIC 4

TOPO CHICO 5

