

# Traveling Mercies

COCKTAILS & OYSTERS



TRAVELING MERCIES IS A NEIGHBORHOOD OYSTER, COCKTAIL AND 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 AND AN INTIMATE AND TUCKED-AWAY FEEL. THE SPACE IS PERFECT FOR PRIVATE EVENTS AND CAN ACCOMMODATE 28 GUESTS SEATED OR 45 GUESTS STANDING.

[WWW.TRAVELINGMERCIESBAR.COM](http://WWW.TRAVELINGMERCIESBAR.COM)

TO BOOK YOUR EVENT OR FOR MORE DETAILS, EMAIL [EVENTS@ANNETTESCRATCHTOTABLE.COM](mailto:EVENTS@ANNETTESCRATCHTOTABLE.COM).

# F&B MINIMUMS

TUESDAY THROUGH THURSDAY  
& SUNDAY: \$2,000

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





# MENU

OYSTERS (EAST & WEST COAST)\* 5 ANCHOVY & BAGUETTE 3  
 MIGNONETTE & FRESH HORSERADISH BEURRE DE BARATTE & REZUMAR ANCHOVIES

ŒUF TONNATO 9 WEDGE SALAD 12  
 SOFT EGG, AIOLI & ANCHOVIES SUNDRIED TOMATO, BLUE CHEESE & PANCETTA

MUSSELS ESCABECHE TOAST 17 SHRIMP COCKTAIL 25  
 AIOLI, PICKLED MUSTARD SEEDS & DILL 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

TO HELP PROVIDE OUR EMPLOYEES WITH A STABLE, LIVING WAGE, TRAVELING MERCIES CHARGES A 2% SERVICE FEE ON EVERY CHECK.

\*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.

# WINES

## WHITE BY THE GLASS

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

JOLIE LAIDE **ALIGOTÉ**  
CALIFORNIA/RUSSIAN RIVER: 20/80

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

BERNARD DEFAIX **CHARDONNAY**  
FRANCE/CHABLIS: 18/72

PIETRACUPA **FIANO**  
ITALY/AVELLINO: 17/68

HAYKIN FAMILY **MCINTOSH CIDER**  
COLORADO/AURORA: 19/76

## RED BY THE GLASS

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

R LEWANDOWSKI **CABERNET SAUVIGNON**  
CALIFORNIA/MENDOCINO: 20/80

GUIMARO **MENCIÀ**  
SPAIN/RIBIERA SACRA: 16/64

PAOLO CALÌ **FRAPPATO**  
ITALY/SICILY: 16/64



## BY THE BOTTLE SPARKLING

LOUIS DE GRENELLE NV **CABERNET FRANC ROSÉ** FRANCE/CHINON: 48

A TRIBUTE TO GRACE '19 **GRENACHE** CALIFORNIA/SANTA BARBARA: 136

BÉRÈCHE '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 **ALBARIÑO** 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 **LISTÁN '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 **LISTÁN PRIETO** SPAIN/CANARY ISLANDS: 92

WHITCRAFT '21 **PINOT NOIR** CALIFORNIA/EDNA VALLEY/CHÈNE VINEYARD: 140





# 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

