





# 5 Cozy Drink Dens

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Fueled by a growing collection of more than 50 craft distilleries and an enthusiastic locavore population, Colorado's cocktail bar scene has really come into its own. Belly up to one of these unpretentious bars, where local spirits and the freshest ingredients rule — and try making one of their prized cocktails at home.



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## Bread Bar, Silver Plume

Housed in a former 1890s bakery, Bread Bar is the perfect excuse for a weekend jaunt to the tiny former mining enclave of Silver Plume (bonus points if you get there via the Georgetown Loop Railroad). The bar's cocktails, all named after local personalities like silver queen Baby Doe Tabor, and décor, featuring a miniature library of Colorado books and original grain bins, are an ode to the past. Plan accordingly: It's only open on weekends. [breadbarsp.com](http://breadbarsp.com)

### DIY - BABY DOE TABOR

- 2 oz Peak Spirits Farm Distillery CapRock Gin (Hotchkiss)
- 1 1/2 oz sage jam syrup (see recipe at right)
- 1/2 oz lemon juice
- blackberries (optional)



Shake and strain all ingredients into a glass and top with 3 to 6 ounces of club soda. Fill with ice, and garnish with a sage leaf and skewer of blackberries.

### SAGE JAM SYRUP

Bring sage and equal parts mixed-berry jam or preserves and water to a slow simmer. Cut the heat and let cool. Store in a glass jar or squeeze bottle; leave sage in until ready to serve.

## 2 Brooklyn's on Boulder, Colorado Springs

Disguised as a men's tailor shop (haberdashery, if you want to get technical), Brooklyn's is actually the speakeasy front of Lee Spirits Co. Ring the bell in the foyer to be escorted to a dimly lit bar, where all of the pre-Prohibition-era cocktails are made with Lee Spirits Gin. Not a fan of gin? You might change your mind after trying *this* gin, created with botanicals that counteract the liquor's often-overwhelming juniper-berry taste. Opt for the gin-infused hot or cold tea service or the gin Old Fashioned. [brooklynsonboulder.com](http://brooklynsonboulder.com)

### DIY - BEE'S KNEES

- 1 1/2 oz** Lee Spirits Gin
- 3/4 oz** lemon juice
- 1 oz** honey syrup  
(1:1 ratio of honey and water)

Shake and strain all ingredients into a glass.



## 3 Still Cellars, Longmont

This distillery, tasting room and art house is also an unassuming community space, where you're encouraged to bring your own meals and snacks and all ages are welcome (they happily offer "non-spirituous concoctions"). All of their spirits, including whiskey, vodka and a unique selection of apple brandies, are certified organic and made by hand — and their cocktail recipes reflect the same everything-is-fresh philosophy. The intimate tasting room is open Wednesdays and Fridays, and they host live music on Fridays and movie nights on the first and third Monday of every month. We'll drink to that. [stillcellars.com](http://stillcellars.com)

### DIY - LADY BEE LAVENDER

- 1 1/2 oz** Still Cellars Vodka
- 1 1/4 oz** honey water  
(1 tsp honey per 1 oz water)
- 1 oz** coconut water
- 1/2 oz** Still Cellars Lavender Bitters
- 1 tsp** lime juice  
lavender flowers

Shake well over ice, strain into glass and garnish with lavender flowers.



## 4 Bookcase & Barber, Durango

Durango's only speakeasy moonlights as an old-fashioned barbershop, where you can get a real bowl cut (if you want one, we won't judge). The literary-inspired menu boasts cocktails named after authors, particularly ones who liked to imbibe like Hemingway, Faulkner and Steinbeck. Tell the barber the current password (look for it on social media and their website), and he'll let you into the 25-seat bar behind the bookcase door. Then try the Hemingway Part I, a daiquiri with Diplomatico Silver rum, lime and simple syrup. [bookcaseandbarber.com](http://bookcaseandbarber.com)

### DIY - GATSBY'S REGRET

- 1 1/2 oz** Stranahan's Colorado Whiskey (Denver)
- 1 oz** Lillet Rouge
- 1/2 oz** Licor 43
- 1/4 oz** simple syrup
- 1 dash** Angostura bitters  
grapefruit peel, sliced in the middle

Add ingredients and ice to your mixing glass and stir with a spoon for 45 seconds. Strain into a small chilled coupe glass, and place grapefruit peel on the rim for garnish.



## 5 Old Major, Denver

Dominated by dark reclaimed wood and a glass-encased charcuterie room, Old Major's farmhouse-themed ambiance invites patrons to linger over a drink and stay to pig out (quite literally). Highlights of the acclaimed meat-focused menu by celebrated chef Justin Brunson include a medley of Colorado heritage-raised meats cured in-house. Pair the charcuterie plate and pork-fat fries with the Lime in the Coconut (I said ... doctor!), a harmonious blend of limeade, cinnamon syrup and blanco tequila infused with pineapple, coconut and jalapeño. [oldmajordenver.com](http://oldmajordenver.com)

### DIY - OLD MAJOR WHISKEY SOUR

- 1** egg
- 1 1/2 oz** light whiskey like Weaver's Spirits American Light Whiskey (Parker)
- 1/2 oz** fresh lemon juice
- 1/2 oz** simple syrup  
Angostura bitters

Separate the egg white from the yolk, discard the yolk and dump the white into a mixing tin; add all of the other ingredients and shake hard for 10 seconds. Add ice and do a second hard shake; strain and serve in a martini glass. Garnish the frothy top of the drink with a few drops of Angostura bitters.

