



A BRIEF HISTORY

The Office Spiritorium provides a one-of-a-kind opulent Victorian setting, emulating an upscale social club that might have been found in New York City or San Francisco in the heyday of the Victorian era.

The Victorian woodwork, hand-carved walnut and mahogany, is probably the most elaborate of its kind to be created within the past 30 or more years, depicting the actual craftsmanship style of the era. The custom designed entry floor features handpicked quarried stones from South American, Italy and an island in the Caribbean. Shipped to Italy to be cut to exact specifications, these stones compliment the color tones in the hand-screened Bradbury and Bradbury art wallpaper.

The Office showcases an extensive collection of rare and unique pieces of office equipment and financial artifacts. There are items from people like Otto Mears in the entry display, one-of-a-kind bank notes, relics from the hotel's front desk, blueprints of the original Columbian hotel, documents depicting Henry Strater's pharmacy, a section of Railroad history, including a wanted listing for a "cheap swindler". There is an authentic invitation to the inaugural party of Teddy Roosevelt in Denver, a very rare piece. The clock at the top of the lobby entrance portico is set at 5pm. Why? Because while the saying goes: "it's 5pm somewhere," it is always 5pm at The Office Spiritorium!

The furniture is all handmade, including the very comfortable swivel chairs made in our woodshop and the custom original Stickley chairs in the balcony and by the fireplace.

The custom-made stained glass windows were made by Betty Kirkpatrick of Durango. The chandelier is from Beverly Hills, California and is from the early 1800's. The two wall sconces between the front windows are French-made and are from the late 1890's. The Peacock comes from Hotchkiss, Colorado, and was procured only after 9 months of negotiations. The Bar is lined with \$2 bills and ties back to the old bar that was in the Columbian Room, which preceded The Office in this location. The Columbian Bar was lined with \$1 silver certificates by Earl Barker, Jr, the second generation of the Barker family to own the property. The framed \$2 bills located at the bar were meant as a hidden poke by Earl's son Rod an upstaging joke. The Barker's owned and operated the Strater for three generations – 95 years. On May 1, 2021 the property changed hands to Ross Garrett and business partner Karen Hutcherson, who intend to continue the traditions set forth by the Barkers.

The difference between the Strater's two bars is that the Belle is designed around entertainment and an informal old west atmosphere; The Office is also a definite relic of the past and is aimed at the creation of a refined social establishment.

Both bars offer live music. Both are authentic in their attempt to create an environment and both are great in their own right.

We hope you enjoy your experience here at the Historic Strater Hotel!



WHITE WINE By The Glass

CHARDONNAY

Ava Grace 9

Sonoma Cutrer 13

PINOT GRIGIO

Ecco Domani 8

RIESLING

Wente 8

SAUVIGNON BLANC

Oyster Bay 9

MOSCATO

Cavit 8

La Praline 10

PROSECCO 9

ROSÉ

Day Owl 13

RED WINE By The Glass

CABERNET

Josh Cellars 10

MERLOT

Edna Valley 9

PINOT NIOIR

Parducci 9

ZINFANDEL

Bogle 9

MALBEC

Alto Molino 9

RED BLEND

Smoking Loon 9

BEER

Heineken 00 *Non alcoholic* 5.5

Bud Light 5.5

Budweiser 5.5

Coors Light 5.5

Coors Banquet 5.5

Guinness 7.5

Miller Light 5.5

Michelob Ultra 5.5

Modelo Especial 6.5

Stella Artois 6.5

DRAFT BEER 7.5

HOUSE WINE 7



COCKTAILS

BLUE DRESS 13

Copeland Pink Gin, Prosecco, Lemon, Simple Syrup,
Blueberry Cube

BILL CLINTON 11

Vodka Martini as dirty as you think!

BLACK MARKET 11

Vodka, Blue Curacao, Raspberry Liqueur,
Lime Juice, Cranberry Juice

EMBEZZLEMENT 13

Hot Coffee, Crème de Cacao, Frangelico, Bailey's

OFFSHORE ACCOUNT 11

Gin, Belle de Brillet, Lime Juice, Housemade Green Tea Syrup,
Five Spice Bitters

GEORGIA IN THE SOUTH 13

Colorado Honey Bourbon, Peach liqueur, Bitters

MY SECRETARY 13

Hangar Makrut Lime Vodka, Elderflower Liqueur,
Simple Syrup, Lime Juice

ITALIAN SUN 13

Gin, Pineapple, Lime, Campari, Orgeat Syrup

CURIOUS GEORGE 11

Wild Turkey Rye, Crème de Cacao, Crème de Banana, and Bitters

THE LAST WORD 15

Green Chartreuse, Gin, Maraschino Liqueur, Lime

WRITTEN WARNING 11

Wild Turkey 101, House Infused Ginger-Rosemary Honey,
Lemon, Charred Rosemary

SPIRITORIUM SPRITZ 13

Aperol, Prosecco, Soda, Simple Syrup, Lemon, Lime, Bitters

ROSE COLORED GLASSES 11

Rum, Lime Juice, House Infused Strawberry-Rose Syrup

PINA VERDE 15

Green Chartreuse, Pineapple Juice, Lime, Cream of Coconut

THE BRONX 13

Gin, Orange Juice, Sweet Vermouth, Dry Vermouth, Bitters





SMALL PLATES

SALADS

Strater Stack Chopped Salad 15

Romaine Lettuce, Bacon Bits, Avocado, Tomato, French Dressing

Steak Taco Salad 16

Iceberg Lettuce, Steak, Avocado, Pico De Gallo
Cheddar Cheese, in Crispy Tortilla Bowl with Cilantro Dressing

Roasted Beets Salad 13

Red and Yellow Beets, Goat Cheese, Candied Pecans
with Balsamic Vinaigrette

APPETIZERS

House Smoked Chicken Wings 15

Hot, Mild, Plain, or Honey Mustard
with Celery and Carrot Sticks

Atlantic Salmon Cake 15

Combined with Onion, Red Bell Pepper, Basil,
Mozzarella Cheese, Caper Aioli

Adult Candy 14

Gorgonzola Filled Dates, Applewood Bacon, and Honey Glaze

Shrimp Cocktail 16

5 Colossal Shrimp, Horseradish, Cocktail Sauce





ENTRÉES & DESSERTS

ENTRÉES

Salmon Wrap 15

Mixed Greens, Tomato, Cucumber, Red Onion, with Sriracha Aioli

Strater Burger 17

Beef Patty Topped with Bourbon Bacon Onion Jam, Lettuce, Tomato, and Pepperjack Cheese

Stuffed Squash 27

Baked Acorn Squash Stuffed with Quinoa and a Medley of Colorful Local Seasonal Vegetables

Chilean Rainbow Trout 29

Blackened and Grilled, with Shrimp Creole Sauce, Seasonal Vegetable, Choice of Baked Potato, Sweet Potato, or Mashed Potato

Rigatoni Pasta with Italian Sausage 23

Creamy Pomodoro Sauce, Parmesan Cheese

DESSERTS

Our desserts are made in house

Toffee Cake 12

Vanilla Ice Cream, Toffee Sauce

Bread Pudding 10

Whiskey Caramel Sauce

Traditional Cheesecake 9

