



# 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!**





# COCKTAILS

## WHITE WINE By The Glass

CHARDONNAY  
Sonoma Cutrer 13

PINOT GRIGIO  
Barone Fini 8

RIESLING  
Dr. Loosen 10

SAUVIGNON BLANC  
Whitehaven 10

PROSECCO 9

ROSÉ  
Fleur de Prairie 9

## RED WINE By The Glass

CABERNET  
Josh Cellars 10

PINOT NOIR  
A to Z 10

MALBEC  
Terrazes Riserva 11

RED BLEND  
E Guigal Rhone Blend 10

## BEER

Best Day Kolsch NA 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

## GEORGIA IN THE SOUTHWEST 13

Colorado Honey Bourbon, Peach liqueur, Bitters

## THE ARCADIA 12

Breckenridge Gin, Elderflower, Lemon, Ginger,  
Rose Water Mist

## EL VERANO 12

Tres Agaves Tequila, Agave, Lime, Strawberry,  
Habanero Tincture

## MARACUYA 13

Madagascar Vanilla Tequila, Passion Fruit, Lime, Pineapple

## GROW A PEAR 13

Breckenridge Gin, Belle de Brillet, Lemon, Pear Syrup,  
Black Pepper Tincture

## PLAYING HOOKY 12

Cane Rum, Pineapple, Lime, Cardamom,  
Jamaican & Peychauds Bitters

## YA' GOOBER 13

447 Bourbon & Peanut Barrel Bourbon,  
Bigallet China-China, Black Bitters

## CHAI OLD FASHIONED 13

447 Bourbon & Chai Infused Spirits, Orange Bitters





# SMALL PLATES

## SOUPS

**Soup du Jour 7**

**Tomato Bisque 7**

## SALADS

**House Salad 13**

Mixed Greens, Cherry Tomatoes, Cucumber, Pickled Red Onion  
Choice of Dressing

**Caesar 13**

Chopped Romaine, Shaved Parmesan, Caesar Dressing, Crostini

**Mahogany Wedge 13**

Marinated Cherry Tomatoes, Bacon Crumbles, Chives,  
House Blue Cheese Dressing

**Seasonal 13**

Honey Herb Goat Cheese, Arugula, Sliced Strawberries, Candied Pecans,  
Oxford Orchard Apple Vinaigrette

The following food allergens are used as ingredients in our kitchen: Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please ask our staff for more information about these ingredients.

A 3% service charge is added to support our dedicated back-of-house team, helping ensure fair compensation for all staff members who contribute to your dining experience.





# SMALL PLATES

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## APPETIZERS

### **Adult Candy 9**

Gorgonzola Filled Dates, Applewood Bacon, and Honey Glaze

### **Mediterranean Trio 14**

Hummus, Tabbouleh & Toum with Fresh Pita

### **Moule Frite 18**

Mussels in Garlic, Butter & White Wine, Herbed French Fries

### **Lamb Meatballs 9**

Creamy Caramelized Onion, Mint Yogurt

### **Fried Calamari 16**

Smoky Tomato Dipping Sauce & Lemon Tarragon Aioli

### **Corn Fritters 9**

Chipotle Salsa & Green Chile Crema

## DESSERTS

### **Bread Pudding 9**

Whiskey Caramel Sauce

### **Traditional Cheesecake 9**

### **Flourless Chocolate Cake 9**

