



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

DIRTY VARMINT 12

Myers Dark Rum, DiSaranno Amaretto, Bordeaux Cherry Syrup,
Crème de Cacao, Touch of Cream

WINTER BLOSSOMS 13

Haku Vodka, Colorado Sake Co.'s Horchata Sake,
Allspice Dram & Syrup, Lime Juice

THE CRICKET 12

Home Made Crème de Menthe, Home Made Almond Milk,
Coconut Milk

MEXICAN CANDY 12

Vanilla Washed Tres Agaves Tequila, Tamarind & Jalapeno Syrup,
Lime Juice, Served with a Tajin Rim

NUTS FOR COFFEE 13

Breckenridge Vodka, Cold Brew Espresso,
Mr. Black's Coffee Liqueur, Pistachio Simple Syrup

CIGARILLO 11

Cold Brew Espresso, Licor 43, Turkish Tobacco Bitters

CHAI OLD FASHIONED 13

447 Bourbon & Chai Infused Spirits, Orange Bitters

EMBEZZLEMENT 13

Fresh Brewed Coffee, Crème De Cacao,
Bailey's Irish Cream, Frangelico





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

Beet & Fennel 15

Oven Roasted Beets, Honey Mustard Braised Fennel, Arugula, Fresh Dill,
Crumbled Goat Cheese, Caramelized Onion 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

APPETIZERS

Adult Candy 9

Gorgonzola Filled Dates, Applewood Bacon, Honey Glaze

Braised Cabbage 13

Sake and Apple Cider Braised Cabbage, Rutabaga and Black Garlic Puree, Furikake Tossed Leaves, Szechuan Honey

Mahogany Donuts 15

Champagne Batter Fried Delicata Squash, Ancho Spiced Pepitas, Shaved Parmesan, Honeyville Honey

Green Eggs & Ham 11

Mole Verde Deviled Eggs, Puffed Chicharron, Micro Cilantro

Beef Tartar 17

Sweet Potato Chips, Shallot, Fresno Chili, Chimichurri, Garlic Aioli

Chorizo Mussels 19

PEI Mussels, Chorizo Spread on Baguette, Tomato Consomme, Pickled Kumquat, Fresh Radish Microgreens

BOARDROOM BURGERS

8oz Bison Burger 25

Roasted Red Bell Peppers, Ale Braised Onions, Blue Cheese, Buffalo Sauce, Heritage Greens

8oz Lamb Burger 26

Carrot, Orange & Calabrian Chili Tapenade, House Chimichurri, Smoked Gouda, Pickled Onions, Seasoned Arugula

DESSERTS

Cheesecake 9
Seasonal

Flourless Chocolate Cake 9

Bread Pudding 9
Whiskey Caramel Sauce

