
EARL ^{OF} THE ROCKIES

AURORA, COLORADO EST. 2024



EXTRA! EXTRA! READ ALL ABOUT IT

Earl, the dapper bighorn sheep navigates through the Rocky Mountain Terrain to Aurora, Colorado after striking gold. Donning his top hat, monocle, and pipe this rugged miner is the epitome of English charm in the wild west. After perfecting his craft, the Fortunate Prospector is ready to test his good fortune in gold-standard dining, keeping his most prized possession, a golden nugget, under his top hat for good luck. In the heart of the gold rush, Earl is a testament to the fusion of English refinement and the rugged Colorado terrain, welcoming all travelers to his pub in celebration of his prosperity.

THE BEGINNINGS

STARTERS

BANGERS ^{GF} **\$15**

beer mustard, pickled onion

VINDALOO CRISPY WING **\$16**

tamarind chutney, lime

CURRY CHIPS ^V **\$15**

MouCo cheese curds, herbs

PLOUGHMAN'S PLATTER **\$18**

charcuterie and cheese, pickles, spreads, whipped butter

SNACKS

BEET PICKLED EGGS ^{GF/V} **\$5**

FRESH PICKLES ^{GF/V} **\$6**

GRILLED STUFFED NAAN ^V **\$7**

CONSUMER ADVISORY

(GF) Gluten Friendly / (V) Vegetarian

*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.

Ask about our gluten friendly options. If you have any concerns regarding food allergies, please contact your server prior to ordering.



LONDON'S FIRST BIGHORN SHEEP, EARL, IS BORN!

In the heart of London, a city steeped in history and tradition, an unexpected marvel unfolded one crisp morning: the birth of Earl, a bighorn sheep, heralding a new chapter in the city's story.

THE GRAND TABLE

*for parties **6** or more*

An automatic **20%** service charge will be added to your bill.

Our resort is cashless throughout your experience.

HATS OFF TO THE ARTISTS

Illustrations by
SHAWN FINLEY

Logo by
HEATHER PAGE

SALADS

SPRING SALAD ^{GF/V} ... **\$14**

English peas, radish, asparagus, mesclun greens, green goddess dressing

ENGLISH COBB ^{GF} **\$17**

pickled eggs, green beans, heirloom tomatoes, rotisserie chicken, buttermilk dressing

ENGLISH PEAS

English peas have been cultivated in England for centuries and are deeply ingrained in English culinary culture. They evoke nostalgia and a sense of tradition, often associated with home-cooked meals and family gatherings. They provide seasonal freshness, versatility, and cultural significance, making them a beloved ingredient in a wide array of dishes.

SANDWICHES & BURGERS

all sandwiches are served with chips

PUB BURGER* **\$19**

bacon jam, tomato, cheddar cheese

FORTUNATE REUBEN **\$17**

braised corned beef, Swiss cheese, sauerkraut, thousand island dressing, Aspen Ridge rye

FRIED COD **\$18**

Hatch chile tartar, coleslaw, brioche

CURRY CHICKEN SALAD **\$17**

housemade croissant, herb salad, green salad

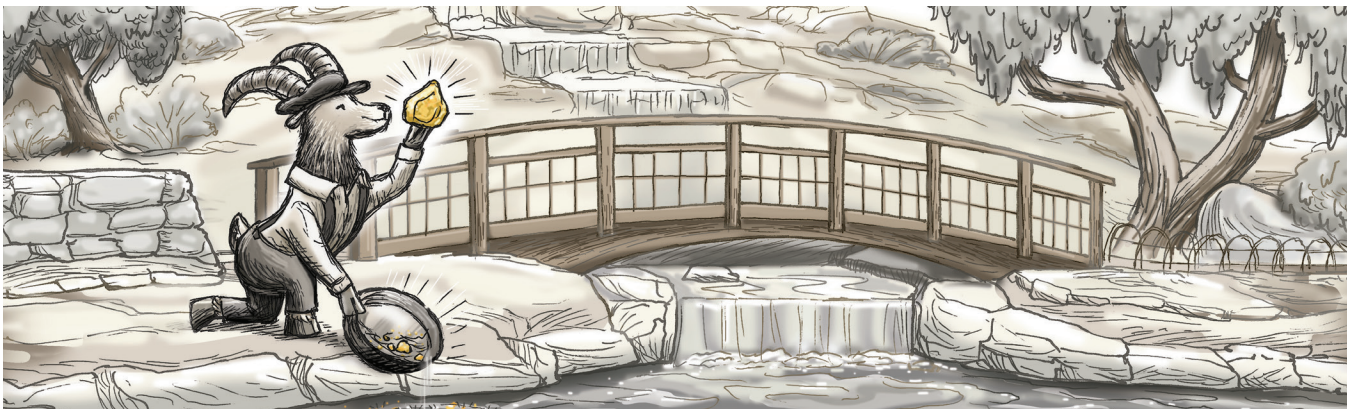
PORTS NOW OPEN TO THE US!

ONE FIRST CLASS TICKET TO DENVER

Sail from London to New York. Catch a train from New York to Denver.

YOUNG BIGHORN SHEEP STUMBLES OVER GOLD IN REGENT'S PARK!

In the tranquil haven of Regent's Park, Earl, a spirited young bighorn sheep, stumbled upon unexpected treasure one crisp morning: glistening flecks of golds within the park's stream.



THE MAIN COURSE

ENTRÉES

FISH & CHIPS **\$23**

beer battered cod, Hatch chile tartar, mushy peas, malt vinegar

SHEPHERD'S PIE ^{GF} **\$21**

Certified Angus braised beef, peas, whipped potato

BANGERS AND MASH ^{GF} **\$22**

caramelized onion gravy

MUSHROOM POT PIE ^V **\$19**

lentil, sweet potato, puff pastry

CHICKEN TIKKA MASALA **\$22**

jasmine rice, cilantro, grilled naan

A GUIDE TO ENGLISH CUISINE: INGREDIENTS & FLAVORS

FRESH & LOCALLY SOURCED
English cuisine celebrates fresh, seasonal ingredients sourced locally whenever possible.

COMMON INGREDIENTS
Commonly used ingredients include potatoes, root vegetables, lamb, beef, poultry, seafood, oats, barley, and dairy products.

THE TRADITIONS
Traditional English flavors include hearty gravies, rich sauces, savory pies, and sweet treats infused with spices like cinnamon, nutmeg, and ginger.

EARL SECURES SCHOLARSHIP TO MINING ACADEMY IN COLORADO

In a remarkable turn of events, Earl, the spirited bighorn sheep from London, has secured a prestigious scholarship to a renowned mining academy nestled in the rugged landscapes of Colorado.



SIDES

MUSHY PEAS ^{GF/V} **\$6**

WHIPPED POTATOES ^{GF/V} **\$6**

CHIPS ^V **\$6**

THE ICONIC FISH & CHIPS

Fish and chips is a classic English dish that has become a cultural icon both in the United Kingdom and around the world. Consisting of battered and deep-fried fish served with crispy, golden-brown chips (French fries), this dish is a beloved staple of English cuisine.

A CHERRY ON TOP

DESSERTS

WARM STICKY TOFFEE PUDDING \$12

toffee sauce, vanilla gelato

**VICTORIAN CHOCOLATE
ORANGE SPONGE CAKE \$12**

Earl Grey milk chocolate mousse

STRAWBERRY SHORTCAKE SCONE \$12

strawberry gelato, chantilly cream

INDIAN CULTURE

the influence on english cuisine

India was under the rule of the English Crown in 1858 and soon became a British Colony. India slowly started to adopt some English lifestyle changes while England started to see more and more Indian influences. India gained independence from Britain in 1950 and, as many of the English returned home, they brought with them the flavors, spices, and influence of Indian culture. Indian Cuisine soon became the top cuisine in England and dishes were implemented in pubs all over the country.

BREAKING! EARL PREPARES TO GO OVERSEAS

With a mix of excitement and nervous anticipation, Earl, the adventurous bighorn sheep finds himself on the brink of a remarkable journey overseas to Colorado in the United States.



EARL UNCOVERS WORLD'S LARGEST PIECE OF GOLD IN THE ROCKY MOUNTAINS

Earl, the bold bighorn sheep, stumbled upon a momentous revelation that would forever alter the course of his destiny: the discovery of the largest piece of gold ever to grace the Rocky Mountains.

THE DELIGHTFUL STICKY TOFFEE PUDDING

A classic English dessert renowned for its indulgent sweetness and rich, moist texture. Originating in the United Kingdom, particularly in England, this beloved treat consists of a dense, date-infused sponge cake smothered in a luscious toffee sauce. Despite its name, the pudding is typically baked rather than steamed, resulting in a decadent dessert that melts in the mouth with every bite.

A REFINED SIDE

GOLD STANDARD COCKTAILS

HOME BY THE SEA \$14

Bacardi Superior, Demerara Syrup, lime juice,
Angostura bitters

BEAST OF BOURBON \$18

Knob Creek bourbon, Drambuie, Angostura bitters

AVIATION \$15

Tanqueray, Luxardo, Creme de Violette, lemon juice

LONDON CALLING \$15

Absolut vodka, Italicus liquor, Earl Grey syrup,
ruby grapefruit juice, lemon juice, Aquafaba

BRAMBLE ON..... \$15

Hendrick's, lemon juice, blackberry shrub, club soda

PIMM'S CUP..... \$15

Pimm's No. 1, lemon juice, ginger beer

NON-ALCOHOLIC COCKTAIL

BLACKBERRY CUCUMBER SPRITZER.... \$13

cucumbers, blackberries, mint, lime juice, simple syrup,
soda water

BEER COCKTAILS

HALF & HALF..... \$9.50

Great Divide Denver Pale Ale &
Guinness

SNAKE BITE..... \$9.50

Strongbow & Coors Light

SHANDY \$9

Coors Light & Fever Tree Sparkling
lemonade

PIMM'S CUP: AN ENGLISH CLASSIC

The Pimm's Cup is a quintessential English cocktail that has become synonymous with summer gatherings, garden parties, and sporting events. It originated in the 19th century at Pimm's Oyster Bar in London. The cocktail's key ingredient is Pimm's No. 1, a gin-based liqueur that was initially marketed as a tonic to aid digestion. Pimm's No. 1 is infused with a secret blend of herbs, fruits, and spices, giving it a unique and refreshing flavor profile.

SIR EARL, THE BIGHORN SHEEP, INDUCTED INTO KNIGHTHOOD BY THE ROYAL FAMILY

THAT'S NOT ALL

MARTINIS

CLASSIC DRY VODKA MARTINI . \$14

Ketel One Vodka, Dry Vermouth

DIRTY GIN MARTINI \$16

Hendrick's Gin, Dry Vermouth, olive brine

CLASSIC DRY GIN MARTINI .. \$15

Hendrick's Gin, Dry Vermouth

VESPER MARTINI \$16

Ketel One Vodka, Hendrick's Gin, Lillet Blanc

DIRTY VODKA MARTINI \$14

Ketel One Vodka, Dry Vermouth, olive brine

FRENCH MARTINI..... \$14

Ketel One Vodka, Chambord, pineapple juice

SOFT DRINKS

PEPSI \$4

DIET PEPSI \$4

MOUNTAIN DEW \$4

STARRY \$4

MUG ROOT BEER \$4

DR. PEPPER \$4

TROPICANA LEMONADE \$4

SCHWEPES GINGER ALE \$4

ICED TEA \$4

FENTIMANS CURIOSITY COLA \$10

FENTIMANS CHERRY COLA \$10

**EARL MARRIES HIGH SCHOOL
SWEETHEART, GOLDIE MINER**

THE HISTORY OF FENTIMANS

For over a century, Fentimans has stood as a beacon of botanical craftsmanship, infusing every bottle with the essence of tradition and commitment to creating outstanding drinks. In 1905, Thomas Fentiman's curiosity led him to create botanically brewed beverages using small batch production methods that have been time-honored and are still used today. Fentimans continues this legacy by meticulously selecting the finest botanicals to create drinks that captivate the senses.

THE PROCESS OF *botanical brewing*

The brewing process at Fentimans starts by simmering three secret ingredients to perfection, coaxing out their unique flavors. After cooling and adding yeast, the botanical brewing process begins. Ginger is infused and the minimum 7 days of craftsmanship begins, meticulously tasted every 12 hours to ensure optimal flavor. Once the yeast completes its work, the botanical base is left to cool and mature, allowing the drinks to develop their distinctive depth and character.

LIKE FINE WINE

BUBBLES

| | GLS | BTL |
|---|--------------|-------------|
| LA MARCA..... | \$13 | \$60 |
| Prosecco Italy | | |
| LUCIEN ALBRECHT..... | \$14 | \$63 |
| Brut Rose Alsace, France | | |
| SILVERGATE..... | \$10 | \$40 |
| Sparkling California | | |
| MUMM NAPA "BRUT PRESTIGE" .. | \$62 | |
| Brut Napa, California | | |
| RIDGEVIEW CAVENDISH..... | \$130 | |
| Brut Sussex, England | | |
| MOET & CHANDON "IMPERIAL BRUT" | \$180 | |
| Brut Epernay, France | | |

ROSÉ

| | GLS | BTL |
|---|-------------|-------------|
| FLEURS DE PRAIRIE.... | \$13 | \$60 |
| Rosé Languedoc, France | | |
| JEAN LUC COLUMBO CAPE BLEUE..... | \$54 | |
| Rosé France | | |

WHITES

| | GLS | BTL |
|---|--------------|-------------|
| CHATEAU STE MICHELLE. | \$10 | \$40 |
| Riesling Columbia Valley, Washington | | |
| ZIND HUMBRECHT CALCAIRE. | \$100 | |
| Riesling Alsace, France | | |
| SARTORI FAMILY, VENEZIA GIULIA..... | \$12 | \$54 |
| Pinot Grigio Italy | | |
| PIGHIN, FRUILI..... | \$54 | |
| Pinot Grigio Italy | | |
| MATUA, MARLBOROUGH... | \$12 | \$54 |
| Sauvignon Blanc New Zealand | | |
| RODNEY STRONG CHARLOTTE'S HOME | \$60 | |
| Sauvignon Blanc Sonoma, California | | |
| CHATEAU STE MICHELLE MIMI | \$13 | \$60 |
| Chardonnay Columbia Valley, Washington | | |
| SONOMA CUTRER..... | \$16 | \$72 |
| Chardonnay Sonoma, California | | |
| CLOS DU BOIS..... | \$50 | |
| Chardonnay North Coast, California | | |

RED WINES

GLS BTL
MEIOMI..... \$15 \$68
 Pinot Noir | California

ACACIA CARNEROS..... \$68
 Pinot Noir, | Napa Valley, California

**DUCKHORN VINEYARDS
 MIGRATION..... \$103**
 Pinot Noir | Sonoma, California

J LOHR LOS OSOS..... \$12 \$54
 Merlot | Paso Robles, California

DUCKHORN VINEYARDS..... \$113
 Merlot | Napa Valley, California

SYCAMORE LANE..... \$10 \$40
 Cabernet Sauvignon | California

GLS BTL
**COLUMBIA CREST
 FOUNDERS..... \$14 \$63**
 Cabernet Sauvignon | Washington

ESTANCIA..... \$60
 Cabernet Sauvignon | Paso Robles, California

KENWOOD SIX RIDGES..... \$72
 Cabernet Sauvignon | Alexander Valley, California

JOSH CELLARS..... \$14 \$63
 Red Blend | California

DECOY BY DUCKHORN..... \$17 \$77
 Red Blend | Sonoma, California

CANTINA ALAMOS..... \$12 \$54
 Malbec | Mendoza, Argentina

STAGS LEAP WINERY..... \$102
 Petite Syrah | Napa Valley, California

WANTED: RESTAURANT CHEF
IMMEDIATE HIRE

Enquire by telegraph to the newspaper editor.

NEW DEVELOPMENT! EARL TAKES INTEREST IN GOLD-STANDARD CULINARY ARTS

As Earl, the renowned bighorn sheep whose adventures in the Rocky Mountains captivated the world, continued to bask in the glow of his legendary status, a new passion began to stir within him: the art of culinary excellence, particularly in the realm of gold standard cuisine.



CHEERS MATE!

DRAFTS

GUINNESS..... \$9.50

Stout | Ireland

HOGSHEAD CHIN WAG..... \$10

ESB | Denver, CO

GREAT DIVIDE TITAN..... \$9.50

IPA | Denver, CO

COORS LIGHT..... \$8.50

Lager | Golden, CO

FULLERS LONDON PRIDE..... \$9

Bitter Ale | England

DRY DOCK APRICOT BLONDE . \$9.50

Blonde | Aurora, CO

STRONGBOW ORIGINAL DRY.. \$9.50

Cider | United Kingdom

ODELL EASY STREET..... \$9

Wheat | Fort Collins, CO

TELLURIDE FACE DOWN.... \$9.50

Brown Ale | Telluride, CO

BRECKENRIDGE BREWERY

VANILLA PORTER..... \$10

Porter | Littleton, CO

COLORADO BREWERY DISTANCE FROM GAYLORD ROCKIES

HOGSHEAD BREWERY

20.3 MILES

ODELL BREWING COMPANY

71 MILES

GREAT DIVIDE BREWERY

17.3 MILES

TELLURIDE BREWING CO.

345 MILES

COORS BREWING CO.

29.7 MILES

BRECKENRIDGE BREWERY

30.6 MILES

DRY DOCK BREWING CO.

18.2 MILES

See **BREWRIES** on next page >>

CANS

| | |
|-------------------------------------|--------|
| OSKAR BLUES OLD CHUB..... | \$9.50 |
| Scotch Ale Longmont, CO | |
| DRY DOCK BOATMEAL STOUT..... | \$10 |
| Stout Aurora, CO | |
| ODELL 90 SCHILLING AMBER ALE..... | \$9.50 |
| Amber Ale Fort Collins, CO | |
| BUD LIGHT..... | \$8 |
| Lager St. Louis, MO | |
| BUDWIESER..... | \$8 |
| Lager St. Louis, MO | |
| STELLA ARTOIS..... | \$9 |
| Lager Belgium | |
| CORONA EXTRA..... | \$9 |
| Lager Mexico | |
| HEINEKEN..... | \$9 |
| Lager Netherlands | |
| ODELL SIPPIN PRETTY..... | \$10 |
| Sour Fort Collins, CO | |
| DENVER BEER CO THROWIN HAZE..... | \$10 |
| NE IPA Denver, CO | |
| ODELL IPA..... | \$9.50 |
| WC IPA Fort Collins, CO | |
| GREAT DIVIDE DENVER PALE ALE..... | \$9.50 |
| Pale Ale Denver, CO | |
| STATION 26 TANGERINE CREAM ALE..... | \$9.50 |
| Cream Ale Denver, CO | |
| MICHELOB ULTRA..... | \$8.50 |
| Lager St. Louis, MO | |

BREWERIES

OSKAR BLUES BREWERY

46.3 MILES

DENVER BEER CO.

LOWRY

15.2 MILES

DENVER BEER CO.

PLATTE ST.

18.6 MILES

STATION 26 BREWING CO.

12 MILES

SELTZERS

HIGH NOON..... \$12
lime, grapefruit, or pineapple

WHITE CLAW MANGO..... \$9

TRULY WILD BERRY..... \$9

THE COLORADO *brewery scene*

Colorado has a vibrant and thriving craft beer scene, with a multitude of breweries scattered throughout the state. Colorado is often considered one of the birthplaces of the craft beer movement in the United States. The state's first craft brewery, Boulder Beer Company, opened in 1979, paving the way for the countless breweries that followed. The breweries play a significant role in the state's culture and economy, embodying the spirit of innovation, community, and craftsmanship.

HOT NEW RESTAURANT!

THE FORTUNATE PROSPECTOR

AT GAYLORD ROCKIES



EARL OPENS ENGLISH PUB

AURORA, CO - Embracing his newfound passion for culinary excellence, Earl, the esteemed bighorn sheep, ventured into a bold new frontier: the world of gastronomy. With unwavering determination and a touch of whimsy, he unveiled The Fortunate Prospector restaurant at Gaylord Rockies Resort, a culinary haven where the spirit of adventure met the artistry of traditional English dining.

NOW SERVING BREAKFAST, LUNCH, AND DINNER. OPEN TO ALL GUESTS!

GAYLORD ROCKIES RESORT

Situated in the foothills of the Front Range, Gaylord Rockies Resort & Convention Center offers family-friendly entertainment near the best Aurora, CO has to offer. Feel a sense of wonder as you stand in the beautiful Grand Lodge with its stunning views of the Rocky Mountains. Resort amenities include spacious rooms, delectable dining, shops, a water park and a luxury spa.

BOOK YOUR STAY TODAY!

EXPLORE
aurora, colorado

STANLEY MARKETPLACE
2501 DALLAS ST.

AURORA RESERVOIR
5800 S. POWHATON RD.

GREEN VALLEY RANCH
GOLF COURSE
4900 HIMALAYA RD.

WINGS OVER THE ROCKIES
7711 E ACADEMY BLVD.

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