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# EARL <sup>OF THE</sup> ROCKIES

AURORA, COLORADO    EST. 2024

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## 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 <sup>GF</sup> . . . . . \$15**

beer mustard, pickled onion

**VINDALOO CRISPY WING . . . . . \$16**

tamarind chutney, lime

**CURRY CHIPS <sup>V</sup> . . . . . \$15**

MouCo cheese curds, herbs

**PLOUGHMAN'S PLATTER . . . . . \$18**

charcuterie and cheese, pickles, spreads, whipped butter

## SNACKS

**BEET PICKLED EGGS <sup>GF/V</sup> . . . . . \$5**

**FRESH PICKLES <sup>GF/V</sup> . . . . . \$6**

**GRILLED STUFFED NAAN <sup>V</sup> . . . . . \$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 <sup>GF/V</sup> ... \$14

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

## ENGLISH COBB <sup>GF</sup> .... \$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

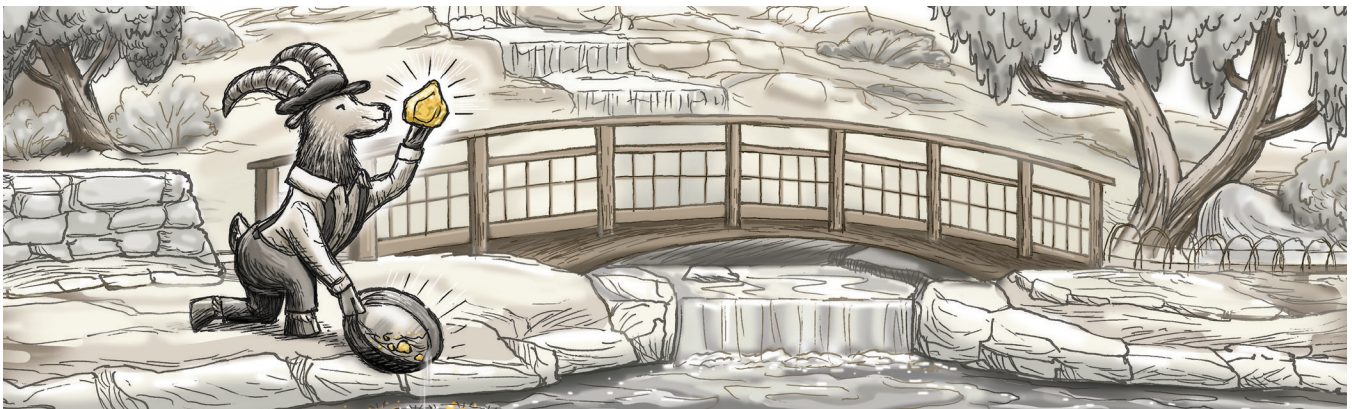
**PORTS NOW OPEN TO THE US!**

**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 <sup>GF</sup> ..... \$21

Certified Angus braised beef, peas, whipped potato

### BANGERS AND MASH <sup>GF</sup> ..... \$22

caramelized onion gravy

### MUSHROOM POT PIE <sup>V</sup> ..... \$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 <sup>GF/V</sup> ..... \$6

### WHIPPED POTATOES <sup>GF/V</sup> ..... \$6

### CHIPS <sup>V</sup> ..... \$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

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### 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.

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## 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		

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## 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

**WANTED: RESTAURANT CHEF**

**IMMEDIATE HIRE**

Enquire by telegraph to the newspaper editor.

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

**CATENA ALAMOS..... \$12 \$54**

Malbec | Mendoza, Argentina

**STAGS LEAP WINERY.....\$102**

Petite Syrah | Napa Valley, California

## 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.

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# HOT NEW RESTAURANT!

## THE FORTUNATE PROSPECTOR

### AT GAYLORD ROCKIES

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## 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.

FOLLOW @GAYLORDROCKIES  