

# THE WAREHOUSE

## Restaurant and Gallery

25 West Cimarron Street Colorado Springs CO 80903

Office: 719.475.8880 Fax: 719.475.8881

[www.thewarehouserestaurant.com](http://www.thewarehouserestaurant.com)

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Chef Johnson and his staff welcome you to The Warehouse Restaurant and Gallery, where you will experience the best of Colorado's hospitality, food, wines, microbrews, and visual arts. The Warehouse offers a relaxed, intimate gathering place for dinners, receptions, reunions, corporate dinners, banquets, networking sessions, graduations, presentations, and fundraisers.

The Warehouse is conveniently located on the southern edge of downtown Colorado Springs at 25 West Cimarron Street, two blocks east of I-25 at Exit 141, and one block west of the intersection of Cascade Avenue and Cimarron Street.

Your host, Proprietor and Executive Chef Lawrence "Chip" Johnson, has been practicing his craft in Colorado for over thirty-six years. His love and use of Colorado's indigenous foods in his chosen art has won him many accolades. Chef Johnson has placed in the top 3 in numerous culinary competitions and has consistently garnered acclaim in media reviews. After years of anticipation by his followers, Chef Johnson purchased The Warehouse Restaurant and Gallery in 2007.

He has been voted Chef of the Year by the local chapter of the American Culinary Federation, and has been awarded Best Colorado Cuisine, Best Colorado Wine Dinners, Best Colorado Wine Menu, Best Wedding Receptions, Five Diamonds by the North American Restaurant Association, Triple Diamonds by AAA, and the Diamond Strawberry by the Club Corporation of America. He is a member of the Chamber of Commerce, Colorado Restaurant Association, Better Business Bureau, Colorado Proud, and The Independent Restaurant Cooperative.

The building was historically a warehouse, situated close to the original railroad line that was a vital delivery route for the growing city of Colorado Springs as envisioned by its founder, General William Palmer. The oldest part of the building, constructed in 1900, now houses The Warehouse Gallery, which can be rented out for private events. With its original plank floors and exposed brick walls, the Gallery provides a unique venue for parties of up to 200. The Gallery has received several awards over the years and represents a variety of select local and regional artists. A comfortable, charming space that is full of character, the Gallery is the perfect backdrop for any social event.

The Restaurant and Wine Room are housed in the section of the warehouse built in 1908. They also show their warehouse heritage with exposed brick, original pillars, and a vintage freight scale. The Wine Room – private, warm and tasteful – seats up to 20 and can be reserved for more intimate parties. The Wine Room showcases our thoughtfully selected domestic and imported wine collection. As Chef Johnson's focus is on Colorado products, we have many award-winning Colorado wines in our collection.

As a member of that rare breed of independent restaurant chef/owners, Chef Johnson pays particular attention to the cuisine prepared at The Warehouse, and will personally attend to all of the details of your event. Rich in a variety of flavors, techniques and presentations, the selections on his varied menus offer upscale, authentic cuisine that is not only delectable but also supports Colorado farmers, ranchers, growers, and promotes local sustainability.

## The Warehouse Chilled Appetizers

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Warehouse Antipasto Tray - \$5 per person

Cured and smoked deli meats, roasted and pickled peppers and olives,  
a variety of grilled and marinated vegetables, herbs and fine cheeses

Classic Fruit, Cheese and Crackers - \$5 per person

Assorted fresh fruits, domestic and imported cheeses with cracker medley

Crisp Garden Vegetables and Warm Artichoke Dip - \$5 per person

Salted Mixed Nuts - \$3 per person

Toasted Almond Chicken-Lime Salad Cucumber Rounds - \$20 per dozen

Genoa Salami and Fines Herbs Cheese Coronets - \$18 per dozen

Smoked Salmon Mousse Stuffed Mushroom Caps - \$24 per dozen

Kalamata Olive Tapenade and Tomato Crostini - \$18 per dozen

Wild Mushroom Ragout Bouchees with Brandy Crème - \$20 per dozen

Boursin and Ham Asparagus Rolls - \$20 per dozen

Blue Crab, Smoked Corn and Black Bean Phyllo Cups - \$24 per dozen

Roasted red pepper remoulade

Four Corners Tortilla Wraps - \$20 per dozen

Locally handmade tortillas rolled with a variety of fillings, guacamole and salsa

Black and White Chocolate Covered Strawberries - \$26 per dozen

Filled with Grand Mariner - \$35 per dozen

Balsamic Olive Oil and Basil Marinated Kalamata Olives,  
Cherry Tomatoes, and Mozzarella Cheese Pearls - \$80 per 20 person platter

Hot Smoked Pacific Salmon Filet - \$120 per 30 person platter

Cream cheese, capers, lemons, Dijon mustard, red onions and crackers

Chilled Tiger Shrimp Cocktail - \$75 per 50 count bowl

Wasabi horseradish cocktail sauce, lime and lemon

Pretzels, Chips, Mix and Dips - \$65 per 6 one-pound bowls

Combination bowls of pretzels, tortilla chips and snack mix

Served with cheese dip, salsa and guacamole

## The Warehouse Hot Appetizers

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Pita and Roast Onion Soufflé - \$5 per person  
Roast onion and cheese soufflé with warm, fresh pita

Baked Brie and Raspberries in Flaky Pastry - \$80 per 1 kilo wheel

Mini Chicken Cordon Bleu - \$26 per dozen  
Gratined herb-mushroom crème

Mushroom and Gruyere Stuffed Artichokes - \$26 per dozen

Grilled Bratwurst Bites with Beer Mustard - \$20 per dozen

Bacon Wrapped Scallops - \$26 per dozen

Oriental Vegetable Eggrolls - \$22 per dozen  
Saba, honey mustard and sweet and sour sauce

Classic Meatballs - \$22 per dozen  
Swedish, Sweet and Sour, or Barbequed style

Spanakopita with Artichoke Dip - \$22 per dozen  
Spinach and Feta cheese folded in buttered phyllo dough

Venison Sausage Stuffed Mushroom Caps - \$26 per dozen  
Smoked blackberry resin

Pork Potstickers - \$24 per dozen  
Hot mustard and sweet and sour sauce

Green Chili Cheese Quesadillas - \$60 per 20 person platter  
Grilled flour tortilla filled with green chilies, sautéed onions,  
Monterey Jack and Cheddar cheese, salsa, sour cream and guacamole

Beer Battered Mushrooms - \$50 per 20 person platter  
Fried mushroom caps with Ranch dressing

Pub Chips with Toppings - \$50 per 20 person platter  
Cheddar cheese, sour cream, bacon and green onions

Buffalo Chicken Fritters - \$60 per 20 person platter  
Hot sauce and Ranch dressing

# The Warehouse Lunch Buffet Option One

\$12 per person for buffet and all non-alcoholic beverages

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~Available for groups of 25 or more guests~

Fresh Baked Bread Basket with House Butters

Classic Warehouse Salad

Spring greens tossed with herbed balsamic vinaigrette,  
toasted cashews, feta cheese, sun-dried cranberries and mandarin oranges

Potato Salad

Macaroni Salad

Cream of Mountain Mushroom Soup

Soup of the Day

Add a Chefs Deli Butchers Platter for \$5 per person

Assorted fine deli meats and cheeses served with  
lettuce, tomato, cucumbers, peppers, mustard, mayonnaise and rolls

# The Warehouse Lunch Buffet Option Two

\$15 per person for buffet and all non-alcoholic beverages

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~Available for groups of 25 or more guests~

Fresh Baked Bread Basket with House Butters

Classic Warehouse Salad

Spring greens tossed with herbed balsamic vinaigrette,  
toasted cashews, feta cheese, sun-dried cranberries and mandarin oranges

Traditional Caesar Salad

Crisp Romaine lettuce hearts tossed with Caesar dressing and garlic-herb croutons

Chicken a la King on Steamed Rice

Chicken breast simmered with mushrooms, carrots, onions and red pepper  
Creamy chicken béchamel and toasted almonds

Beef Bourguignon with Mashed Potatoes

Tender beef simmered with carrots, celery, onion, beef stock and red wine

Green Chile Macaroni and Cheese

Roast red peppers and Pueblo chilies, sharp cheddar and pepper jack cheese,  
shallots and cavatappi pasta with tortilla strips

Chefs Garden Vegetable Sauté

# The Warehouse Lunch Buffet Option Three

\$17 per person for buffet and all non-alcoholic beverages

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~Available for groups of 25 or more guests~

## Fresh Baked Bread Basket with House Butters

### Classic Warehouse Salad

Spring greens tossed with herbed balsamic vinaigrette, toasted cashews, feta cheese, sun-dried cranberries and mandarin oranges

### San Luis Quinoa Tabouli

Minted quinoa and romaine lettuce, cucumber, red tomatoes, kalamata olives, feta cheese, and champagne vinaigrette

### Sicilian Chicken Gnocchi

Sautéed with olive oil, garlic, mushrooms, white wine, tomatoes and kalamata olives

### Beef Peppersteak with Steamed Rice

Pan fried red and green peppers, onions and teriyaki beef

### Forest Mushroom Ravioli

Truffled thyme - parsley crème and basil oil, gratinee of crushed black peppercorns, Swiss and Provolone cheeses

### Garden Vegetable Sauté

### Chefs Dessert Sampler Platters

A whimsical variety of our special hand crafted desserts

# The Warehouse Dinner Buffet Option One

\$32 per person for buffet and all non-alcoholic beverages

~Available for groups of 25 or more guests~

Includes fresh baked breadbasket, butter, and our Chefs garden vegetable sauté

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## ~Choose One Salad~

### Classic Warehouse Salad

Spring greens tossed with herbed balsamic vinaigrette, toasted cashews, feta cheese, sun-dried cranberries and mandarin oranges

### Garden Greens Salad

With wedged tomatoes, hot house cucumbers, bell peppers, slivered carrots, herbed butter croutons and dressings

### Traditional Caesar Salad

Crisp Romaine lettuce hearts tossed with Caesar dressing and garlic-herb croutons

### San Luis Quinoa Tabouli

Minted quinoa and romaine lettuce, cucumber, red tomatoes, kalamata olives, feta cheese, and champagne vinaigrette

### Caprese Salad

Beefsteak tomatoes with olive oil, fresh basil, balsamic vinegar, black pepper, coarse salt and mozzarella cheese

## ~Choose Three Entrees~

### Green Chile Macaroni and Cheese

Roast red peppers and Pueblo chilies, sharp cheddar and pepper jack cheese, shallots and cavatappi pasta with tortilla strips

### Chablis and Caper Chicken

Oven baked chicken breast with carrots, onions and celery  
Zesty white wine-caper veloute

### Barbecued Pork Loin

Smothered with smoky apple - black pepper barbeque sauce

### Grilled London Broil

Thin sliced marinated flank steak with burgundy mushroom sauce

## ~Choose One Side~

### Truffled Mountain Mushroom Risotto

### Herbed Butter Roasted New Red Potatoes

### Nutty Quinoa and Wild Rice Pilaf

### Roast Garlic Infused Yukon Gold Mashed Potatoes

# The Warehouse Dinner Buffet Option Two

\$36 per person for buffet and all non-alcoholic beverages

~Available for groups of 25 or more guests~

Includes fresh baked breadbasket, butter, and our Chefs garden vegetable sauté

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## ~Choose Two Salads~

### Classic Warehouse Salad

Spring greens tossed with herbed balsamic vinaigrette,  
toasted cashews, feta cheese, sun-dried cranberries and mandarin oranges

### Garden Greens Salad

With wedged tomatoes, hot house cucumbers, bell peppers,  
sliced carrots, herbed butter croutons and dressings

### Traditional Caesar Salad

Crisp Romaine lettuce hearts tossed with Caesar dressing and garlic-herb croutons

### San Luis Quinoa Tabouli

Minted quinoa and romaine lettuce, cucumber, red tomatoes, kalamata olives,  
feta cheese, and champagne vinaigrette

### Caprese Salad

Beefsteak tomatoes with olive oil, fresh basil,  
balsamic vinegar, black pepper, coarse salt and mozzarella cheese

## ~Choose Three Entrees~

### Blackberry Salmon

Pacific Coast salmon fillet, finished with blackberry reduction and mandarin – red onion confiture

### Forest Mushroom Ravioli

Truffled thyme - parsley crème and basil oil, gratinee of crushed black peppercorns,  
Swiss and Provolone cheeses

### Seared Beef Ribeye

Crusted with savory herbs, coarse salt and crushed peppercorn blend  
Finished with caramelized onion jus and battered mushrooms

### Chicken Oskar

Roast herbed chicken breast topped with crab, asparagus spears and sauce Béarnaise

## ~Choose Two Sides~

### Truffled Mountain Mushroom Risotto

### Herbed Butter Roasted New Red Potatoes

### Nutty Quinoa and Wild Rice Pilaf

### Roast Garlic Infused Yukon Gold Mashed Potatoes

# The Warehouse Carving Stations

Enhance your buffet with one of our attended stations

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Honey Glazed Country Ham - \$200 (serves 35-45 people)  
Honey mustard, rosemary and brown sugar

Roast Breast of Turkey - \$100 (serves 20-30 people)  
Orange-cranberry sauce and natural gravy

Prime Rib of Beef - \$300 (serves 25-35 people)  
Roast onion jus and horseradish sour cream

Roast Colorado Bison Tenderloin - \$250 (serves 15-25 people)  
With whole grain mustard and brandied mountain mushroom sauce

Roast Tenderloin of Beef - \$225 (serves 15-25 people)  
Demiglace and Béarnaise

## The Warehouse Desserts

Include any three desserts on your buffet for \$5 per person

Desserts are also available as a Chefs Trio Dessert Sampler, served tableside to your guests, for \$6 per person

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Classic Dark Chocolate Mousse  
Fresh mint and gaufrettes

New York Cheesecake  
Sugared strawberries and whipped cream

Chocolate Lava Cake  
Whipped cream and minted berry syrup

Lemon Bars  
Refreshingly tart and light

Caramel Apple Pie  
Laced with butterscotch sauce

Assorted Petite Crème Puffs, Chocolate Éclairs and Cake Bites

Warehouse Dessert Service - \$3 per person  
(Applies to all cakes and desserts from other vendors)

# The Warehouse Prix Fixe Dinners

Pricing includes dinner and all non-alcoholic beverages

~Available for groups of 10 to 40 guests~

All options include Fresh Baked Bread Basket with House Butters,  
Chef's Garden Vegetable Variety and Proper Accompaniments

## Dinner Option One (two courses) \$45 per person

**Classic Warehouse** - Spring greens with balsamic vinaigrette, dried cranberries, mandarin oranges, toasted cashews and feta cheese

**Soup of the Day** - Freshly made every day

**Blackberry Salmon** - Grilled and finished with blackberry reduction and mandarin-red onion confiture

**Grilled London Broil** - Thin sliced marinated flank steak with burgundy mushroom sauce

**Green Chile Macaroni and Cheese** - Roast red peppers and Pueblo chilies, sharp cheddar and pepper jack cheese, shallots and curly macaroni with tortilla strips

**Cannellini and Brie Gnocchi with Grilled Chicken** - Marinated white beans and chicken breast with spinach and arugula, mushrooms, caramelized shallots and red peppers with sweet Brie cream, balsamic reduction, Stone Creek Farmstead goat cheese and yucca strings

## Dinner Option Two (three courses) \$55 per person

**San Luis Quinoa Tabouli** - Minted quinoa, romaine, cucumber, tomatoes, olives, feta cheese, and champagne vinaigrette

**Iceberg Wedge** - Crispy tobacco onions, tomatoes, hothouse cucumbers, crumbled blue cheese and bacon Ranch dressing

**Soup of the Day** - Freshly made every day

**Herb Roasted Chicken** - Redbird airline breast with pan gravy, mashed potatoes and green chili - bluecorn muffin

**Forest Mushroom Ravioli** - Truffled thyme - parsley crème and basil oil, gratinee of crushed black peppercorns, Swiss and Provolone cheeses

**Seared Beef Ribeye** - Crusted with savory herbs, coarse salt and peppercorns, with burgundy mushroom sauce and Béarnaise

**Macadamia Crusted Alaskan Halibut** - Bedded on mushroom risotto and sauced with orange - rosemary crème

**Warehouse Dessert Sampler** - Chef designed trio of our fantastic desserts

## Dinner Option Three (three courses) \$65 per person

**Classic Warehouse** - Spring greens with balsamic vinaigrette, dried cranberries, mandarin oranges, toasted cashews and feta cheese

**Insalata Caprese** - Vine ripened tomatoes, mozzarella, basil, rosemary, seasoned crostini, balsamic vinegar, pepper and olive oil

**Soup of the Day** - Freshly made every day

**Peppered Elk Tenderloin with Mountain Mushrooms** - Bacon crumbles and shirred lingonberries

**Chicken Oskar** - Roast herbed chicken breast topped with crab, asparagus spears and sauce Béarnaise

**Sea Scallop and Shrimp Linguini** - Olive oil, garlic, tomatoes, snap peas, spinach, lime, Chablis, pistachios and crisp Parmesan

**Coffee Rubbed Bison Shortribs** - With snakebite mole, served with smoked corn and black bean gnocchi and red chile crepe

**Warehouse Dessert Sampler** - Chef designed trio of our fantastic desserts

# THE WAREHOUSE

## Restaurant and Gallery 2012 EVENT INFORMATION

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The Gallery, Wine Room and Restaurant at The Warehouse are available for private parties and special events. We can accommodate any event from intimate dinner parties to large gatherings. You may hold your event separately in the Gallery, Wine Room or Restaurant, or for larger groups, a combination of these rooms. We will reserve the entire establishment for your event under certain circumstances. Menu options range from appetizers to buffets to prix fixe dinners, and we specialize in menus customized to suit your needs. We have hosted events for as few as 10 and as many as 350 people. We offer an extensive wine list and a full bar.

### Room Information

#### The Wine Room

Available for groups of up to 20 people, there is no room rental or food and beverage minimum required for the use of The Wine Room. As The Wine Room is part of the main restaurant, we offer your guests our pub, lunch, dinner or prix fixe menus.

#### The Gallery and Restaurant

Since we customize banquet service for each event to accommodate different budget scales, we charge a base room rental of \$750 for the Gallery for most evenings. We then deduct \$100 from the room rental for every \$1000 of contracted food and beverage. Other discounts on room rates are available for some special groups in the Gallery, and we always have extra offers that we extend to active duty members of the military; please contact Chef Johnson for more information on this. To reserve the entire Restaurant (including Wine Room) we charge a room rental of \$1500; to reserve both the Gallery and the Restaurant, we charge a room rental of \$2000, and a minimum total event cost (including room rental) of \$8000. Room rental discounts do not apply to the use of the Restaurant or entire facility. We reserve the right to set minimum event costs on weekends, during peak seasons, or at other premium times. Cash bars do not apply towards minimum event costs. No special promotions on food or beverage are applicable to events hosted in the Gallery or Restaurant.

While most often used as a reception site, we can if needed arrange a wedding ceremony for you for a fee of \$3 per person. While we operate as a venue for wedding receptions, we are not wedding coordinators. Up to 2 hours of event planning time are free of charge, and any additional time needed to plan your event with our staff will be billed at a rate of \$75 per half-hour.

The hours of establishment use are from 10:30am to 3:30pm or from 5:00pm to 10:00pm. If your needs for facility access fall outside of your reserved hours, (for DJ/entertainer/band setup or breakdown, decorating, or other needs) access is subject to availability and will incur an additional room rental charge of \$100 per half-hour.

We require a non-refundable deposit of \$750 for Gallery events, \$1500 for Restaurant events, and \$2000 for the entire establishment. We prefer payments to be made by check or cash but will accept credit cards. All deposits are applied to the final invoice for your party. If you are unable to hold your contracted event on your scheduled day and time due to weather or other unforeseen circumstances, we will apply your deposit to another previously un-contracted day within 90 days after your scheduled day and time. If you must cancel your event for any reason, your deposit is forfeited in full to The Warehouse Restaurant, and no other monies will be due to us.

All non-profit organizations may request a 50% discount on Gallery rentals for events scheduled Monday through Thursdays; full price room rentals apply on Fridays, Saturdays and Sundays. The Warehouse is a supporter of a variety of charities and non-profits, but we reserve the right to refuse this non-profit discount at any time. All groups with tax exempt status must provide us with a copy of their tax exempt number before issuance of the final invoice or the full non-refundable tax of 7.4% will be applied to the total event cost.

For those in need of entertainment or presentation equipment in the Gallery, we have wired and wireless microphones, a podium, a projection screen, and a sound system with CD and MP3 capability. Only Warehouse employees are allowed to operate the audio equipment in the Gallery and Restaurant; please be sure to ask for any needed assistance. A projection screen can also be provided for the Wine Room if desired, and we have CD and MP3 capability in the Restaurant. All AV equipment provided by The Warehouse is free of charge, and free Wi-Fi is available throughout the entire establishment. For a \$25 fee, we will assist in arranging the rental of an LCD projector or DVD player if requested. As clients, you are responsible for covering the rental, delivery and damage fees associated with any rented equipment; these fees will be included on your overall event invoice.

Servers and/or bartenders for your event will be billed at \$20 per server per hour during the time you occupy your room. Additionally, there will be a customary service charge of 20% of food and beverage costs. Our House linen colors are black tablecloths with red accents and red napkins. If requested, we can customize table linen colors for \$200 per event.

We require all final details and guaranteed guest count approximately two weeks before your event; this due date will be determined well in advance of your event. This will be the minimum guest count that we will base the final invoice on. Additional guests exceeding the guaranteed count that attend the event will be added to the final invoice. Guaranteed guests who do not attend the event will not be deducted from the final invoice. In the case of dinners that are charged "per consumption" the average cost of each dinner course ordered will be applied for each of the guaranteed guests that do not attend your event. We reserve the right to move your event to another section of the restaurant when guest numbers do not meet the requirements for the room reserved.

We require payment in full at the end of your event. We prefer deposits and final payments by check or cash, but will accept credit card payments. If you do not pay your final invoice at the end of the event or if you must pay via mail service, an additional 5% of the total event cost will be added to your final invoice as a delayed payment handling fee.

All entertainers, videographers and photographers are required to provide their own liability and equipment insurance, all necessary licenses, stepstools, tables, power cords, electronic equipment, etc. We reserve the right to require entertainers, DJ's or bands reduce the volume of their music or other entertainment if it interferes with our regular restaurant business.

The Warehouse does not permit glitter, bubbles, bird seed, rice, silly string, real flower petals, sparklers, open flame candles, or the affixing of anything to the floors, ceilings or walls with tape, tacks, nails, staples, adhesives or any other similar substance without specific permission from the proprietor. Wire, string, and monofilament line are the only approved means of attachment for any decorations. A (minimum) \$300 cleaning charge will be added to the final bill for any event requiring special repair or extraordinary cleanup of The Warehouse property.

## Food and Beverage Service

Chef Johnson will personally help you design a menu that will please both your palette and your budget. Your options range through a selection of appetizers to buffets to prix fixe or limited menu lunches and dinners. While we do offer a preset selection of appetizers, buffets and plated dinners, please keep in mind that we are completely open to designing customized menus just for your event. Our entire selection of Restaurant and Gallery menus are available on our web page at [thewarehouserestaurant.com](http://thewarehouserestaurant.com). Due to availability and seasonality, menus and quoted menu prices are subject to change at any time.

If you select a prix fixe dinner for your event, to help expedite service, you should consider printing color-coded place cards with entrée selection and the guest's name to designate entrees for the banquet service staff. Our servers can take orders once guests are seated, but please be aware that this may cause a slight delay with dinner service.

Due to Colorado public health regulations, all food items (with the exception of cakes or desserts provided by licensed vendors) must be supplied and prepared by The Warehouse Restaurant. The cutting and service fee for cakes and desserts purchased from other properly licensed vendors and brought into The Warehouse is \$3 per person. Food may not be brought in from outside the restaurant, nor taken from the premises after it has been prepared and served (with the exception of cakes or desserts provided by licensed vendors.)

Bar service can be customized for your event in a wide variety of options: hosted open bar, cash bar, secret bar for friends and family, limited drink tickets or a combination of any of these. You may set a limit on how much you would like to spend, at which time you may either terminate service or choose to turn the bar service into a cash bar. Our House Wines, Champagne and Sparkling Cider are \$26 per bottle, and you are invited to order other wines from our extensive list. By the glass House wine service is \$6 each, and well cocktails are \$7 each. Draft beers are \$20 per pitcher, and all other beers are between \$4 and \$6 each. You may also set up a custom bar in the gallery with premium liquors priced from our restaurant menu. A fountain for champagne or punch is available for a \$50 rental fee. Unlimited service of soft drinks, iced tea, and coffee is included with all lunch and dinner buffets and prix fixe menus, or is available for all other functions on request at \$3 per person. Party punch or spiced cider is available on request for \$3 per person.

The Warehouse Restaurant, as a licensed premise, is responsible for the sale and service of all alcoholic beverages and compliance with state and city laws/regulations. The state of Colorado prohibits alcoholic beverages in any form to be brought onto or removed from the premises, except the removal of opened, partially consumed 750 ml bottles of wine with the proper re-corking of bottles.

**No alcoholic beverages may be brought into this establishment by guests for any reason!** Any and all alcohol brought in to this establishment by guests will be confiscated and destroyed. Any person found attempting to transport alcohol into the premises will be immediately evicted. Please discourage guests from attempting to bring alcoholic beverages to the event as gifts or for any other purpose. Underage guests are welcome but are not allowed to purchase, attempt to purchase, or consume alcohol of any kind. Colorado law requires that we verify via photo ID that individuals are at least 21 years of age before they may be served any alcohol. We must see a valid ID from each guest desiring alcohol service; we do not allow guests to purchase more than one alcoholic beverage per ID. We do not permit legal adults to provide alcoholic beverages to any underage guests. The Warehouse reserves the right to refuse service of any form of alcohol service to any guest at any time and to promptly evict any guests we find to be in violation of our policies. Please remember that The Warehouse is concerned with the welfare of all of our guests.

# THE WAREHOUSE

Restaurant and Gallery



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For information on planning functions, events or dinners please contact Proprietor and Chef Lawrence “Chip” Johnson

Lunch - Monday through Friday 11:30am to 4:00pm  
Happy Hour - Monday through Friday 3:00pm to 6:00pm  
Dinner - Monday through Friday 4:00pm to 9:00pm  
Dinner - Saturdays 5:00pm to 10:00pm  
Sundays – Open for private events only

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