



SPRING EDITION

PAGOSA
SPRINGS, CO

KEYAH  GRANDE

SPRING 2026

KEYAH GRANDE INSIDER

**WELCOME TO KEYAH GRANDE:
YOU'VE MADE IT BEYOND THE GATES**



**ESTABLISHED
IN 2001**

Built in 2001 by Barbara and Alan Sackman, Keyah Grande offers a boutique hotel, event venue, and fine dining destination that invites you to escape, relax, and indulge

**1ST ANNUAL
KENTUCKY
DERBY PARTY!**

Save the Date! Join us for a Kentucky Derby Party on May 2nd from 3-5 PM at Keyah Grande. Bo DePena Band, Jesse the Juggler, Passed hors d'oeuvres: \$250 per person.

Visit: [Get your tickets now at www.keyahgrande.com](http://www.keyahgrande.com)



**Welcome to Keyah Grande: A
Retreat Beyond the Gates**
Step into a world of exceptional
experiences at Keyah Grande,

where your journey becomes the destination. Each of our suites is designed with cultural charm and modern comfort, offering a serene retreat that reflects the beauty of global destinations. A standout is the Zubar Room, showcasing hand-painted wallpaper by the renowned French artist Zubar. For those seeking adventure, indulge in exclusive activities available only to our lodging guests, from horseback riding and skeet shooting to ATV rentals, fishing, and hiking. After your

day of exploration, unwind by the heated pool, or treat yourself to a rejuvenating facial.

Savor gourmet dining at Beyond the Gates, our seasonal restaurant where every meal is a celebration of taste, crafted to delight your senses. Whether you're enjoying an elegant dinner or a leisurely brunch, the menu changes with the seasons to bring you the freshest ingredients, expertly prepared just for you.

**SHARE YOUR
EXPERIENCE!**





THE COCKTAIL GARDEN



KEYAH ESPRESSO MARTINI 18

Bold espresso meets creamy Amarula and Tito's vodka—smooth, energizing, and irresistibly sippable.



18 GOLDEN HOUR MARGARITA

Jalapeño-cucumber tequila, Cointreau, lime, simple syrup, and pineapple juice. Tajín rim, lime, and jalapeño garnish—bright, smooth, with a gentle kick.



BLOOMING OLD FASHIONED 18

Bourbon Old Fashioned with lavender simple syrup, orange and aromatic bitters, garnished with a spring flower and orange twist

18 ELDERFLOWER FIZZ

Côdesa Orange Blossom Prickly Pear Gin with elderflower, lemon, and a splash of simple syrup, topped with sparkling club soda

PEARL MULE 18



Vodka, lychee juice, lime juice, and simple syrup, topped with ginger beer. Garnished with a lychee and a lime wheel.



16 SPRING HIGHBALL

Dark rum, spiced pear syrup, and lemon juice, topped with tonic. Garnished with a lemon wheel—bright, balanced, and subtly aromatic.



= **MAKE IT A MOCKTAIL!**





BEERS, CIDER, & SELTZERS



DOMESTIC BEERS

<i>Blue Moon</i>	8
<i>Carona</i>	6
<i>Coors Light</i>	6
<i>Guinness</i>	10
<i>Heineken</i>	8
<i>Pacifico</i>	8
<i>Miller Lite</i>	8

LOCAL BREWS

<i>Modus Hoperandi IPA - Ska Brewing</i>	9
<i>Mexican Logger - Ska Brewing</i>	9
<i>Raspberry Blonde - Ska Brewing</i>	9
<i>True Blonde - Ska Brewing</i>	9
<i>Fat Tire - New Belgium Brewing</i>	9



CIDERS & SELTZERS

<i>Raspberry Cider - Stem Ciders, CO</i>	14
<i>Passion Fruit Cider - Denver Beer Co</i>	12
<i>Orange Guava Cider - Denver Beer Co</i>	12
<i>High Noon Seltzer:</i>	8
<i>Watermelon, Pineapple, Black Cherry, Grapefruit</i>	