



FALL EDITION



PAGOSA
SPRINGS, CO

KEYAH  GRANDE

FALL 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

**KEYAH HAPPY
HOUR IS BACK!**

🍷 Happy Hour is Back! 🍷

Join us every Friday from 3:00 PM – 6:00 PM at Beyond the Gates for drink specials, delicious appetizers, and the perfect start to your weekend. Gather with friends, unwind, and enjoy the beautiful atmosphere at Keyah Grande.



**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!**

★★★★★





FALLING FOR COCKTAILS



AUTUMN ORCHARD RITA 15

Tequila and cointreau shaken with fresh lime and crisp apple juice — a bright, tart classic with a warm autumn twist.



18 BLACKBERRY MANHATTAN

Whiskey, bitters and sweet vermouth shaken with muddled blackberries — a bold classic with a rich, fruity finish

MAPLE BOULEVARDIER 18

Whiskey, sweet vermouth, and Campari with a splash of maple syrup — bitter, bold, and sweetened just enough for fall.



16 BRAMBLE HARVEST

Gin and fresh lemon drizzled with blackberry liqueur — a bright, brambly sip with the last berries of the season.

CRANBERRY 75 15

Cranberry and lemon meet vodka, topped with bubbles — a festive fizz for the season.



16 ROSEMARY'S PEAR

Gin and lemon meet rosemary pear syrup and a splash of soda — herbal, crisp, and made for cooler days.



= 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
<i>Heineken 0 - N/A</i>	6

LOCAL BREWS

<i>Modus Hoperandi IPA - Ska Brewing</i>	9
<i>Mexican Logger - Ska Brewing</i>	9
<i>True Blonde - Ska Brewing</i>	9
<i>Fat Tire - New Belgium Brewing</i>	9
<i>Rocky Mountain Pilsner - Denver Beer Co.</i>	9



CIDERS & SELTZERS

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