



First Bites

Magnificent Mussels > 16

Meunière—butter, chardonnay, parsley, lemon

Diablo—red pepper flakes, marzano 

Guajillo—guajillo chili, lime, tequila, bacon 

Mac and Cheese

Baked in a roasted hatch green chili cheese sauce

Seafood—lobster, shrimp, crab, peas - 17

Boomers—mushrooms, tomatoes, cheese - 11

Pork Belly—caramelized onion, bleu - 12

Kung Pao Calamari > 14

House made sweet chili glaze/ cashews/ wasabi peas
sesame carrot salad

* Buffalo Brussels > 14

Crispy Brussel sprouts/ bleu cheese crumbles
roasted garlic ranch/ glazed walnuts/ buffalo sauce

* Lobster Taquitos > 25

Cheesy Maine Lobster filling/ avocado aioli
toasted arbol chili dipping sauce/ baby tomato pico

Olive Canoe > 7

Soups & Salads

French Onion Soup > 14

Caramelized onions/ chardonnay/ crouton/ emmental

Soup Du Jour (Soup of the Day) — Cup 6 - Bowl 8

Ask your server for todays creation

*TT Salad > 8

Dressings: Raspberry elderflower/ Homemade ranch
French/ Chunky bleu/ Pomegranate Caesar

* Mexican Wedge Salad > 16

Iceberg/ tomatoes/ jalapeno bacon/ roasted corn pico
scallions/ bleu crumbles/ dried cranberries
spicy pecans/ salted tortilla rajas/ chopped egg/
chunky bleu cheese dressing

Steakhouse Caesar Salad > 18

Grilled romaine/ pomegranate Caesar dressing
beet wedges purple onion rings/ bacon hay
chevre crumbles/ pine nuts/ truffle scented croutons


Toppers

- * Shrimp Scampi \$8
- * Grilled Chicken Breast \$10
- * Meati Vegan Chicken Breast \$10
- * Peppered Steak \$12

**Modifications
politely declined!**

Tavern Classics

El Chingon (Mexico) > 52

Adobo lime brushed 8oz prime sirloin 
ranchero sauce/ poblano enchiladas
burnt corn salsa/ tajin grilled lime
shaved manchego

Roasted Alaskan Halibut (Spain) > 54

Whole grain mustard, honey glazed halibut
Fresh melon cous cous salad
Iberico chorizo beurre blanc
preserved lemon grilled broccolini

"We're in the Wild

Meatloaf" (Tabernash) > 42

Antelope/ wild boar/ venison/ wagyu beef/ buffalo
12 year cheddar mashers/ Truffle salted onion rings
green peppercorn cognac demi/balsamic ketchup
garlic kissed seasonal vegetable

Vegetarian Risotto (Italy) > 36

Crispy roasted corn, asparagus risotto cakes
Slow roasted butternut squash/ grilled artichokes
Forest mushrooms/ broccolini florets
Roasted red pepper Marzano marinara

Burgers and Things

Handcrafted brioche buns, baked fresh daily!

Homemade spicy pickles

Choice of

House made seasoned crispy fries

Sub sweet potato fries— add \$2

The Panoramic - > 23

1/2 pound Australian Wagyu burger

Moffat Tunnel Burger > 24

Plant based patty/ pretzel bun/ forest mushrooms
crispy onion strings/ steakhouse mayo

8335 Lamb Burger > 23

New Zealand lamb/ goat feta/ olive relish
onion marmalade / spring greens/ tzatziki

Customize Your Burger

Cheese—Swiss/cheddar/bleu/ American/ Feta - \$3ea

Veggies—wild mushrooms/ jalapenos/ crispy onions
caramelized onions/ grilled beets—\$3 ea

Meat—bacon, jalapeno bacon, egg - \$4 ea

* Gluten free or pretzel bun - \$3.50

Signature Steaks

Steak salt/ Steak cut fries
Tavern's vegetable / Steakhouse butter

* 8 oz. Filet Mignon > 60

Emerald Valley Ranch

* 8 oz. Prime Center Cut Sirloin > 44

Buckhead Pride

* 16 oz. Ribeye Steak > 56

Sterling Silver

Sides

*Maple Brussel Sprouts 6

*Cheddar Mash 8

Poblano Cheese Enchilada 8

Corn + Asp. Risotto Cake 9

*Sweet Potato Fries 8

*Crispy French Fries 8

*Bleu Cheese Crumbles 7

*Wild Mushroom Sauté 8

Crispy Onions 5

*Veggie of the Day 6

*Morales Farm Horseradish 5

Sweet Tooth

Apple Baklava Strudel > 13

Fuji apples/ pistachios/ walnuts/ salted caramel gelato
Honey crème anglaise

Mud Pie > 11

Espresso ice cream/ pecan praline ice cream
Oreo crust/ bananas/ house made fudge
toasted marshmallow/berries

* Gluten Free Friendly Spicy!!

Please notify your server of any
allergies before ordering as not all
ingredients are listed.


‡ The Following major food allergens are
used as ingredients:

Milk, Eggs, Fish, Crustacean Shellfish,
Tree Nuts, Peanuts, Wheat,
Soy & Sesame.

Please notify staff for more
information about these ingredients.

We are not able to guarantee 100% allergy
or gluten free zone!

We advise caution when consuming animal
products as they may contain bones

 - 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 food borne
illness, especially if you have
certain medical conditions

Thank you for allowing us to add 20% Gratuity
to tables of 6 or more

No Separate checks, please

Tavern Signature Cocktails

Black Manhattan—\$16

Bulleit Rye
Averna Amaro
Angostura Bitters
Amarena Toschi Cherry

Pomegranate Moscow Mule ~

\$12

Stoli Vodka
Pomegranate Juice
Ginger Beer
Fresh Lime

French Pear Martini ~\$16

Grey Goose La Poire Vodka
St. Germain
Prosecco
Simple Syrup
Fresh Lemon,
Sugar Rim

Jalapeno Margarita—\$12

Tequila
Triple Sec
Fresh Jalapeno
Lime

TT Old Fashion - \$14

477 Bourbon
Orange
Simple Syrup
Angostura Bitters
Amarena Toschi Cherry

Alkemist Negroni—\$16

Botanical Spanish Organic
Gin
Boissiere Sweet Vermouth

Glass White Wines

Rodney Strong Chardonnay
Sonoma, California
12/48

Line 39, Sauvignon Blanc
Lake County, California
9/36

TiAmo, Pinot Grigio
Italy
9/36

Mont Gravet, Rose
France
11/44

Lunetta Prosecco, Italy
9

Red Wines

Coastal Vines, Cabernet Sauvignon
California 9/36

B Side, Cabernet Sauvignon
North Coast, California
15/55

Bliss, Pinot Noir
Mendocino, California
11/44

Bennett Valley Cellars, Bin 6410, Pinot Noir
Sonoma, California
15/60

Les Jamelles, Malbec
France
12/48

For a wider variety please ask your server for our Bottled Wine List!

“Non -boozey” Options

Hibiscus “Shrub” - \$8

Hibiscus/Berry simple syrup/ Apple cider vinegar
Lime juice/ Soda/ Rose petal sugar rim

Gruvi N/A Red Sangria - \$12

Gruvi Golden Beer - \$8

Gruvi “Dry-secco” - \$9

Draft Beer

Telluride Rotating—8
Modelo Especial Lager -8
Hideaway Park Bru Brew—8
Left Hand Milk Stout—8
Big Trout Alpine Lake IPA—8
Bells Two Hearted Ale—8

Bottled/Canned Beer

Coors Light—5
Budweiser—5
La Fin Du Monde—6.50
Stella Artois—6
Spaten-6
Dos Equis XX—4
N/A Beer Rotating—6
Colorado Native—6
Sierra Nevada—6
Guinness Draft Can—6
Erdinger—10
Delerium Tremens—16
Stiegl Goldbrau—7
CCC Grasshopp-ah Cider—7

Happy Hour Beverages - 4 p.m. / 6 p.m.

House wine - Line 39 Sauvignon Blanc / Coastal Vine Cabernet - \$7

Budweiser and Coors Light - \$4

Draft Beer - \$5

Well Cocktails - \$5