

First Bites

Magnificent Mussels > 20

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 - 19

Boomers – mushrooms, tomatoes, cheese - 13

Pork Belly – caramelized onion, bleu - 15

Kung Pao Calamari > 16

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

*** Buffalo Brussels > 16**

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

*** Lobster Taquitos > 26**

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

*** "Twice Baked" Bacon Steak > 19**

Grilled thick peach wood smoked bacon slab
12 year aged cheddar crumbles/ chive sour cream
Sea salt dusted shoestring potatoes

Crab Cake Corndogs > 17

Baby spinach & roasted corn salad/ balsamic ketchup
Dijon spiked tartar sauce

The Tavern's Charcuterie (Great for Sharing!) > 24

Artisan cheeses/ Exotic meats/ Marcona almonds
Dijon/ olives/ berries/ cornichon/ garlic baguette

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/ Guajillo vinaigrette/ Pomegranate Caesar

*** Mexican Wedge Salad > 16**

Iceberg /tomatoes/jalapeno bacon/roasted corn pico
scallions/bleu crumbles/dried cranberries/ spicy pecans
salted tortilla rajias/ 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

*** Tomato and Onion Salad > 18**

Heirloom tomatoes/ sweet onion/ buttermilk dressing
Point Reyes bleu cheese crumbles/ arugula/ pancetta

Toppers

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

Tavern Classics

El Chingon (Mexico) > 52

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

Chicken Parmesan (Maryland) > 38

Crispy crusted organic chicken breast scallopini
San Marzano gravy simmered with forest mushrooms
Burrata/cacio e pepe eggplant fries/ fresh basil

*** Charred Lamb Rack (Argentina) > 55**

Green chimichurri rubbed/ red chimichurri spaetzle
toasted caraway harissa/ miso glazed baby carrots
and asparagus

Pan Seared Alaskan Halibut (California) > 54

Evo o seared/ saffron citrus nage/ asparagus
fennel/ gigante white beans/ heirloom tomatoes
grana padano tater tots/ kalamata olive aioli

"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

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

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
- *Grana Padano Tater Tots 8
- *Eggplant Fries 8
- *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

*** 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*

Modifications politely declined!

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

No Separate checks, please

Sweet Tooth

"I Put the Chocolate in the Peanut Butter" Cake > 16

Dark Chocolate Cake/ peanut butter buttercream
Silky white chocolate hot fudge sauce/ toasted peanuts
Mini ice cream drumstick

The Tavern's Gourmet Key Lime Pie > 14

Toasted macadamia nut, graham cracker and coconut crust
Homemade raspberry jam shmeat/ candied lime
Marshmallow whipped cream

Mud Pie > 12

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



Glass White Wines

Rodney Strong Chardonnay
Sonoma, California
12/48

Kendall-Jackson Vintner's Reserve Jackson Estate,
Chardonnay—Santa Rosa, California
10/36

**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

Raspberry Limoncello

Prosecco —\$12

Prosecco
Limoncello
Raspberry
Fresh Mint

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
Campari
Orange

Chai Vanilla Martini —\$16

477 Distillery Chai Spirit
Vanilla Vodka
Almond Milk
Nutmeg

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

Mohua, Sauvignon Blanc
New Zealand
12/48

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

Double Canyon, Cabernet Sauvignon
Washington 18/72

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

Cigar, Old Vine Zinfandel
Lodi, California
14/50

Bliss, Pinot Noir
Mendocino, California
11/44

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

Delas, Cotes Du Rhone
France
16/52

Les Jamelles, Malbec
France
12/48

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

Stella Cider—6

Colorado Native—6

Sierra Nevada—6

Franziskaner—6

Guinness Draft Can—6

Erdinger—10

Delerium Tremens—16

Stiegl Goldbrau—7

CCC Grasshopp-ah Cider—7

“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