




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

* Hot Lobster Dip > 26

Cheesy Maine Lobster dip/ cornflake crust
crudité relish/ Old Bay potato chips

Birria Eggrolls > 18

Forever simmered spiced beef/ Oaxaca cheese
Consommé/ crispy eggroll skin/ cilantro salad

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 today's creation

*TT Salad > 8

Dressings: Raspberry elderflower/ Homemade ranch/ Catalina
Chunky bleu/ Pomegranate Caesar/ white French dressing
Vegan dill pickle ranch

* 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

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 Caprese (Capri) > 38

Char broiled organic chicken breast
Heirloom tomato/ burrata
fresh basil oil/ balsamic beurre blanc
cacio e pepe eggplant fries

* Peaches and Lamb (Argentina) > 55

Grilled peach & blueberry salad / mint pesto
Hot honey drizzle/ punched baby potatoes
Toasted hazelnut crumble

Peking Salmon (China) > 50

Crispy roasted salmon/ scallion pancake
Bok choy/ hoisin glaze/ radish pickles

"We're in the Wild Meatloaf" (TT) > 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/ broccolini florets
Forest mushrooms
Roasted red pepper Marzano marinara

Modifications politely declined!

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

No Separate checks, please

Signature Steaks

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

* 8 oz. Filet Mignon > 60

Emerald Valley Ranch

* 16 oz. Ribeye Steak > 56

Sterling Silver

Sides

*Maple Brussel Sprouts	6
*Cheddar Mash	8
Poblano Cheese Enchilada	8
Corn + Asp. Risotto Cake	9
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

Sweet Tooth

Autumn Berry Shortcake > 16

Macerated mixed berries/ white cake
mascarpone cream/ homemade raspberry jam
espresso anglaise/ hazelnut chocolate gelato
toffee pieces

The Tavern's Gourmet Key Lime Pie > 14

Toasted macadamia nut, graham cracker and coconut
crust Homemade raspberry jam smear
Marshmallow whip

Mud Pie > 12

Espresso ice cream/ pecan praline ice cream
Oreo crust/ bananas/ house made hot 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

Notice to our customers: We practice tip sharing; your server shares their tips with their support staff. We add a Kitchen Living Wage supplement to all checks. These funds are distributed to our kitchen staff. Unfortunately, Colorado Labor Laws do not require that your tip be distributed to employees who do not interact with guests. This surcharge ensures that those who create your meal earn a livable wage.



Glass White Wines

Rodney Strong Chardonnay
Sonoma, California
12/48

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

Left Coast, White Pinot Noir
Rickreall, Oregon
12/48

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, Ventoux
France
14/56

Les Jamelles, Malbec
France
12/48

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 Puree
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

Aperol Vodka Martini - \$15
Orange Vodka
Aperol
Prosecco
Lemon Juice
Lemon Twist

Mari's Mojito—\$14
Silver Rum
Simple Syrup
Fresh Muddled Mint
Soda and Lime
Sugar rim

Draft Beer

Wibby Volksbier—8

Modelo Especial Lager -8

Hideaway Park Rotating—8

Guinness Stout—8

Big Trout Alpine Lake IPA—8

Juice Caboose—9

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

Dogfish 60 Minute IPA—6

Dogfish 90 Minute IPA—7

Sierra Nevada—6

Franziskaner—6

Grand Teton Amber Can—6

Erdinger—10

Delerium Tremens—16

Stiegl Goldbrau—7

CCC Grasshopp-ah Cider—7

“Non -boozey” Options

Rhubarb “Shrub” - \$8

Morales rhubarb 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