

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

Birria Eggrolls > 18

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

Crab Rangoon Taquitos > 26

Real snow crab/ cream cheese/ spinach
Mexican cheeses/ green onion/ sesame seeds
Carolina reaper sweet and sour dipping sauce

Jumbo Onion Rings > 15

Hand battered/ mustard “caviar” dipping sauce
bacon dust

*** Thai Peanut Cucumbers > 14**

Chili crunch/ spicy peanut sauce/ cilantro/ red onions

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/ Catalina
Chunky bleu/ Pomegranate Caesar/ 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 \$10
- * Grilled Chicken Breast \$8
- * Meati Vegan Chicken Breast \$10
- * Peppered Steak \$12
- * Sticky Tofu \$8

Tavern Classics

*** “Feliz” Carne Asada (Mexico) > 52**

Adobo lime brushed 8oz prime sirloin
Ranchero demi glace
Potato au gratin chilaquiles
burnt corn black bean salsa
homemade yerba buena queso fresco

*** Spicy Seafood Paella (Spain) > 58**

Jumbo shrimp/ sea scallops/ crawfish tails
lobster/ pulpo/ mussels/ sweet bell peppers
artichoke hearts/ grape tomatoes/ peas
tasso ham/ saffron rice/ lemon aioli

*** Kurobuta Pork Chop (Merica) > 42**

Bourbon maple butter shellac
Granny apple chutney/ brussel sprout hash
crushed marcona almonds
Point Reyes bleu cheese crumbles

🌀 Lamb Chops Tikka Masala (India) > 55

Yogurt marinated baby lamb chops
paneer salad/ mint raita/ basmati rice
house made roasted garlic naan

“We’re in the Wild Meatloaf” (TT) > 48

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

*** Sticky Tofu Bibimbap (Korea) > 28**

Hoisin glazed crispy tofu/ sticky rice/sriracha
vegan wasabi mayo/ pickled radish/ mushrooms
cucumber/ spinach/ sesame carrots
fresh jalapeno/ kimchi/ sesame seeds
add easy egg—\$4

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

*** 🌀 8 oz. Scottish Salmon Steak > 40**

Scotland

Sides

- *Maple Brussel Sprouts 6
- *Cheddar Mash 8
- Potato au Gratin Chilaquiles 9
- Brussel Sprout Hash 9
- Homemade Garlic Naan 9
- *Sweet Potato Fries 8
- *Kennebec 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

Sticky Warm Toffee Pudding > 16

Frangelico caramel sauce/ hazelnut crumble
homemade mascarpone gelato/ toffee pieces

Pistachio Tiramisu > 15

Pistachio cream/ mascarpone custard
almond milk espresso soaked white cake
pistachio ice cream scoop/ raspberry chantilly cream

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

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

Black Stallion, Heritage Blend Cabernet Sauvignon
Napa Valley, California
20/80

Alexander Valley Zinfandel
Sonoma, California
12/48

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
Sextro 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

Cranberry Limoncello
Prosecco—\$12
Prosecco
Limoncello
Splash Cranberry Syrup
Fresh Mint
Cranberry

Jalapeno Margarita—\$12
Tequila
Triple Sec
Fresh Jalapeno Puree
Lime

TT Old Fashion—\$14
477 Bourbon
Orange
Simple Syrup
Angostura Bitters
Amarena Toschi Cherry

Nordes Negroni—\$16
Botanical Spanish Organic Gin
Boissiere Sweet Vermouth
Campari
Orange

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

Double Espresso Martini—\$14
VanGogh Espresso Vodka
Chocolate liqueur
Splash 1/2 n' 1/2
Espresso beans
Chocolate syrup

Draft Beer

Wibby Volksbier—8

Hideaway Park—8

Guinness Stout—8

Big Trout Alpine Lake IPA—8

Juice Caboose—9

Modelo Especial Lager—8

Bottled/Canned Beer

Coors Light—5

Budweiser—5

La Fin Du Monde—6.50

Stella Artois—6

Dos Equis XX—4

N/A Beer Rotating—6

Dogfish 60 Minute IPA—6

Sierra Nevada—6

Outer Range IPA Pint Can-9

Grand Teton Amber Can—6

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 I.P.A. - \$8

Gruvi “Dry-secco” - \$9