


# First Bites

**Magnificent Mussels > 18**

**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

**\* Confit Chicken Wings > 18**

Duck fat braised chicken wings/ fresh crudites  
dried fig and port wine shellac/ bleu cheese dressing

**\* Crab Rangoon Taquitos > 20** 

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

**\* Melted Beets > 13**

Slow roasted gold and red beets/ chevre crumbles  
pickled cauliflower/ toasted walnuts/ arugula vinaigrette

**\* 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 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 \$10
- \* Grilled Chicken Breast \$8
- \* Peppered Steak \$12
- \* Sticky Tofu \$8

# Tavern Classics

**Chihuahua Steak Asada (Mexico) > 54**

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/ mussels/ sweet bell peppers  
artichoke hearts/ grape tomatoes/ peas  
tasso ham/ saffron rice/ lemon aioli

**“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

**Patagonian Trout (Argentina) > 45**

Crab cake topped steelhead trout  
yellow pepper chimichurri/ picatta rice  
Charred tomato, onion, heart of palm salad

**Traveler’s Pork Tasting > 47**

Pork belly burnt ends, mustard bbq sauce, slaw  
Cuban pork tenderloin, plantain, citrus mojo, rice  
Mexican carnitas, onion escabeche, tomatillo gravy  
French trotter cake, lingonberry jam

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

Hoisin glazed crispy tofu/ sticky rice/sriracha  
vegan wasabi mayo/ pickled radish  
cucumber/ 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 > 58**

Sterling Silver

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

Scotland

## Sides

- \*Maple Brussel Sprouts 6
- \*Cheddar Mash 8
- Potato au Gratin Chilaquiles 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  
Stranahan's whiskey gelato/ toffee pieces

**Lemon Meringue Cheesecake > 14**

Toasted white chocolate graham crust  
tart lemon curd/ meyer lemon cheesecake  
meringue/ Tavern's blueberry pie ice 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

Fess Parker, Chardonnay  
Santa Barbara, California  
12/48

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—6

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