

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 - 15
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

*** Crab Rangoon Taquitos** > 20
Real snow crab/ cream cheese/ spinach
Mexican cheeses/ green onion/ sesame seeds
Carolina reaper sweet and sour dipping sauce

Baked Brie and Melted Beets > 22
Baked brie/ slow roasted local beets/ cranberry jam
sea salt roasted nuts/ pears/apples/crackers
French baguette

Olive Canoe > 7

Soups & Salads

French Onion Soup > 16
Caramelized onions/chardonnay/crouton/emmental

Soup Du Jour (Soup of the Day) — Cup 8 Bowl 15
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/ bacon hay
heirloom tomatoes/ purple onion rings/ shaved manchego
pine nuts/ truffle scented croutons

Toppers

- * Shrimp Scampi

* Grilled Chicken Breast

*  Peppered Steak

* Sticky Tofu
- \$10

\$8

\$15

\$8

Tavern Classics

 **Chihuahua Steak Asada (Mexico)** > 52
Adobo lime brushed 12 oz strip steak
ranchero demi glace
potato au gratin chilaquiles
burnt corn black bean salsa
12 month aged Manchego cheese

*** 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

***  Peruvian Halibut (Peru)** > 54
Brown butter seared/ leche de tigre/ yuca fries
sweet plantains/ olive, artichoke & tomato salad

Chicken Cacciatore (Italy)> 36
Artichoke spinach stuffed Red Bird chicken breast
Bacon wrapped/ Wild mushroom Bolognese
crispy wild rice gnocchi/ Pecorino romano
grilled garlic bread

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. Wagyu Sirloin** > 42
American Wagyu

***  8 oz. Patagonian Steelhead Trout** > 30

Sides

*Maple Brussel Sprouts

*Cheddar Mash

Potato au Gratin Chilaquiles

*Sweet Potato Fries

*Kennebec French Fries

*Bleu Cheese Crumbles

*Wild Mushroom Sauté

Crispy Onions

*Veggie of the Day

*Morales Farm Horseradish

6

8

9

8

8

7

8

5

6

5

Sweet Tooth

Sticky Warm Toffee Pudding > 14
Frangelico caramel sauce/ hazelnut crumble
Stranahan's whiskey gelato/ toffee pieces

Our Best Chocolate Fudge Cake > 16
Dark chocolate cake/ silky fudge frosting
chocolate ganache/ toasted white chocolate
chocolate brownie 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
15/56

Fess Parker, Chardonnay
Santa Barbara, California
12/48

Left Coast, White Pinot Noir
Rickreall, Oregon
14/52

Line 39, Sauvignon Blanc
Lake County, California
9/32

Mohua, Sauvignon Blanc
New Zealand
12/44

TiAmo, Pinot Grigio
Italy
10/36

Mont Gravet, Rose
France
11/40

Lunetta Prosecco, Italy
9

Red Wines

Coastal Vines, Cabernet Sauvignon
California 9/32

B Side, Cabernet Sauvignon
North Coast, California
15/56

Alexander Valley Zinfandel
Sonoma, California
13/48

Bliss, Pinot Noir
Mendocino, California
12/44

Bennett Valley Cellars, Bin 6410, Pinot Noir
Sonoma, California
16/60

Delas, CDR
France
14/52

Les Jamelles, Malbec
France
12/48

Draft Beer

Wibby Volksbier—8

Guinness Stout—8

Kernza Lager—8

Modelo Especial Lager—8

Local Brews

Big Trout Alpine Lake IPA-8

Hideaway Park Pilsner-8

Bottled/Canned Beer

Coors Light—5

Budweiser—5

La Fin Du Monde—7

Stella Artois—6

Dos Equis XX—6

N/A Beer Rotating—6

Dogfish 60 Minute IPA—6

Dogfish 90 Minute IPA-7

Sierra Nevada—6

Outer Range IPA Pint Can-9

Grand Teton Amber Can—7

Delerium Tremens—16

Stiegl Goldbrau—8

CCC Grasshopp-ah Cider—7

Spaten-9

Tavern Signature
Cocktails

Black Manhattan —\$16

Oppidan 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

High West 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

Mocha Espresso Martini—\$14

VanGogh Espresso Vodka
Chocolate liqueur
Splash 1/2 n’ 1/2
TT cold brew
Espresso beans
Chocolate syrup

“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