



**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

Mocha Espresso Mocktini- \$10
Mocha Swirled Glass, TT Cold Brew, Brown Simple
Heavy Crème, Sea Salt, Espresso Beans

Gruvi N/A Red Sangria - \$12

Gruvi Golden Beer - \$8

Gruvi I.P.A. - \$8

Gruvi “Dry-secco” - \$9

Glass White Wines

Rodney Strong, Chardonnay
Sonoma, California
15/56

Charles Krug, Sauvignon Blanc
Napa Valley
10/36

TiAmo, Pinot Grigio
Italy
10/36

Mont Gravet, Rose
France
11/40

Lunetta Prosecco, Italy
11

Red Wines

Coastal Vines, Cabernet Sauvignon
California 9/32

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

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

Clines Farmhouse Red Blend
Sonoma Ca.
10/36

Les Jamelles, Malbec
France
12/48

For a wider variety please ask your server
for our Bottled Wine List!

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

** 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.*

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
Classic – Hot and bubbly - 12
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** > 22
 Real snow crab/ cream cheese/ spinach
 Mexican cheeses/ green onion/ sesame seeds
 Carolina reaper sweet and sour dipping sauce

Tuna Carpaccio > 22
 Sushi grade bluefin tuna/ pesto oil/ caper relish
 Truffle pecorino shavings/ micro greens
 buttered crostini

Spanakopita Pop Tarts -17
 Baby spinach/ goat feta cheese/ puff pastry
 Greek tomato confetti/ roasted garlic butter drizzle

Crispy Bao Buns > 18
 Thick cut bacon/ teriyaki glaze/ sriracha aioli
 sesame seeds/ shaved scallions/ pickled cucumbers

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 today's creation

***TT Salad** > 8
Dressings: Raspberry elderflower/ Homemade ranch
 Catalina/ Chunky bleu/ Pomegranate Caesar

*** 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 \$10
- * Grilled Chicken Breast \$9
- * Peppered Steak \$15

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** > 40
 Argentina

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

Sweet Tooth

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

Chocolate Fudge Cheesecake > 16
 Dark chocolate cake/ chocolate ganache
 cherry cheesecake/ fresh berries/ macadamia nuts
 toasted white chocolate/ passion fruit whipped cream

Mud Pie > 12
 Espresso ice cream/ pecan praline ice cream
 Oreo crust/ bananas/ house made hot fudge
 toasted marshmallow/berries

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

No Separate Checks
Please

Tavern Classics

Chihuahua Steak Asada (Mexico) > 56
 Adobo lime brushed 12 oz strip steak/ ranchero demi glace
 potato au gratin chilaquiles/ burnt corn black bean salsa
 3 month aged Manchego cheese

*** Thaiella (Thailand)** > 58
 Jumbo shrimp/ lobster/ greenlip mussels/ scallops/ calamari
 forest mushrooms/ artichoke hearts/ grape tomatoes/ peas
 saffron rice/ red curry coconut broth

"We're in the Wild Meatloaf" (TT) > 48
 Antelope/ wild boar/ venison/ wagyu beef/ buffalo
 12 year cheddar mashers/ truffle salted onion rings/ balsamic ketchup
 green peppercorn cognac demi/ garlic kissed seasonal vegetable

***Summertime Halibut (France)** > 52
 Brown buttered seared Alaskan halibut/ carrot caramel drizzle
 Ginger carrot beurre blanc/ tarragon roasted baby carrots
 wilted spinach, bacon lardons & white bean vinaigrette/ crispy shallots

Pork Parmesana (Italy) > 42
 Iberico pork scallopini/ parmesan crusted/ picatta style black garlic gnocchi
 San Marzano vodka sauce/ pesto smothered burrata

***Hot and Cold Buddha Bowl (Japan)** > 28
 Asian stirfried quinoa/ sticky fried tofu/ sesame seasoned broccolini
 Pickled radish/ cucumber kimchi/ avocado/ edamame
 Caramelized pineapple/ roasted red peppers

Modifications politely declined!