



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

Line 39 Sauvignon Blanc
California
11/44

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

Deschutes Pale Ale—8

Guinness Stout—8

Colorado Kolsch—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 todays 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

*** 12 oz. N.Y. Strip** > 52
Gold Canyon Angus

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

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

Thai Street Basil Spaghetti (Thailand) > 58
Jumbo shrimp/ lobster/ greenlip mussels/ scallops/ calamari
forest mushrooms/ artichoke hearts/ grape tomatoes/ peas
drunk sauce/ jalapenos/ thai basil

“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
White Marble Farm pork scallopini/ pecorino romano crusted
picatta style black garlic gnocchi/ San Marzano vodka sauce
pesto smothered burrata/ broccolini

***Sticky Orange Cauliflower (China)** > 28
Sticky fried cauliflower & tofu/ silky orange glaze/ edamame/ bell peppers
scallions/ sweet onion/ Asian stirfried quinoa/ mandarin oranges

Modifications politely declined!