

BEER

DOMESTIC \$7

Coors Light
Miller Lite
Budweiser
Michelob Ultra
Sam Adams Seasonal

IMPORTED \$8

Amstel Light
Stella Artois
Heineken
Corona
Clausthaler Non-alcoholic \$7.25

MICROBREW \$8

O'Dell 90 Shilling
Left Hand Milk Stout
Bristol Compass IPA
Stem Cider, Apple Off-Dry

DRAFT \$8

Bristol Laughing Lab Scottish Ale

Bristol Beehive

Red Leg Prospector's Pick Kolsch

HANDCRAFTED COCKTAILS

\$14

BEES KNEES

Gin, Lemon Juice, Honey
QUEEN BEE'S KNEES add \$3
Topped with Gruet
"Blanc de Noirs"

ROSEMARY ALPENGLOW

Buffalo Trace Bourbon
St-Germain, Rosemary Syrup
Grapefruit Juice

SPENCER'S MANHATTAN

"From the original Tavern Menu"
Rye Whiskey, Drambuie, Bitters

SAZERAC

Rye Whiskey, Peychaud's
Bitters, Absinthe, Sugar

MANHATTAN OLD FASHIONED

Buffalo Trace Bourbon, Porto Syrup
Angostura Bitters, Orange Twist

JOHN'S COSMOPOLITAN

Vodka, Grand Marnier
Lime, Cranberry

DARK 'N STORMY®

Gosling's Black Seal Rum
Ginger Beer, Lime

BROADMOOR BRAMBLE

Saint-Vivant, Lemon Juice
Chambord

OLD AMERICANO

Buffalo Trace Bourbon
Espresso Syrup
Cappelletti Aperitivo, Orange Bitters

A 20% service charge will be added to your total check

Cell Phone calls within the Dining Room are not permitted. As a courtesy to fellow Patrons, please step outside.

WINES BY THE GLASS

SPARKLING

- Gruet, Blanc de Noirs, *Brut, New Mexico, USA*.....\$12
Schramsberg, “Blanc de Blancs,” *North Coast, California*.....\$19
Borgoluce Lampo Prosecco, *Veneto, Italy*.....\$12

WHITE

- Riesling, Dr. Loosen, “L”, *Mosel, Germany*.....\$12
Pinot Grigio, Fantinel, *Italy*.....\$11
Sauvignon Blanc, Kim Crawford, *Marlborough, New Zealand*.....\$12
Grüner Veltliner, Domäne Wachau, *Federspiel, Wachau, Austria*.....\$13
Chardonnay, Domaine LaRoche, *Chablis, France*.....\$18
Chardonnay, Sonoma-Cutrer, *Russian River Valley, California*.....\$16
Chardonnay, Ramey, *Russian River Valley, California, USA*.....\$21
Carricante, Tornatore, “Etna Bianco”, *Etna, Sicily*.....\$14

ROSÉ

- Chateau Beaulieu, *Coteaux d’Aix-en-Provence, France*.....\$11

RED

- Pinot Noir, Erath, *Willamette Valley, Oregon, USA*.....\$14
Cabernet Sauvignon, Justin, *Paso Robles, California*.....\$19
Cabernet Sauvignon/Shiraz, Penfolds, “Baby Grange”, Bin 389, *Australia*...\$30
Zinfandel, Ridge, “East Bench,” *Sonoma, California*.....\$15
Zinfandel Blend, Prisoner, *Napa Valley, California*.....\$24
Merlot, Swanson, *Napa Valley, California*.....\$14
Merlot/Cabernet Blend, Stag’s Leap, “The Investor”, *Napa Valley, California*...\$25
Malbec, Piattelli Reserve, *Mendoza, Argentina*.....\$14
Syrah, Ex Umbris, *Yakima Valley, Washington*.....\$16
Cabernet Sauvignon, Ramey, *Napa Valley, California*.....\$25
Merlot Blend, Château Marjosse, *Bordeaux, France*.....\$17

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RAW BAR

East & West Coast Oysters
on the Half Shell* \$4

Mignonette, Cocktail Sauce (GF, DF)

Seafood Martini \$25

Maryland Crab, Lobster, Shrimp
Dijon & Dill Cream, Potato Gaufrette (GF)

Shrimp Salad a la Louis Stratta \$19

Avocado, Hearts of Palm, Plum Tomato, Boiled Egg
Add Jumbo Lump Crab Meat \$13 (GF, DF, HH)

Jumbo Shrimp \$4 per piece
Cocktail Sauce (GF, DF)

Ocean Platter* \$32

3 Oysters, 3 Shrimp, 3 Snow Crab Claws, Crab Cocktail
Mignonette, Cocktail and Louis Sauces (GF, DF)

Seafood Tower* \$92

12 Oysters, 6 Shrimp, 3 Snow Crab Claws
1lb Maine Lobster, Crab Cocktail
Mignonette, Cocktail and Louis Sauces (GF, DF)

Snow Crab Claws \$22

12 Snow Crab Claws
Cocktail and Louis Sauces (GF, DF)

APPETIZERS

New England Clam Chowder \$12

Smoked Bacon, Potatoes, Garlic Croutons

French Onion Soup \$11

Gruyere Cheese, Country Bread

Classic Wedge Salad \$13

Candied Bacon, Spiced Pecans, Heirloom Tomatoes, Blue Cheese Crumble (GF, CN)

La Taverne Caesar \$14

Parmesan Reggiano, Garlic Croutons, White Anchovies

Philips Salad \$14

Belgian Endive, Roma Tomatoes, Garlic Croutons, Dijon Parmesan Dressing

Coriander Crusted Tataki Tuna* \$27

Avocado, Frisée, Pickled Jalapenos, Watermelon Radish, Wasabi Aioli, Eel Sauce
Soy Ginger Dressing (GF, DF, HH)

Grilled River Bear Meats Smoked Bacon \$18

Roasted Garlic, Chimichurri (GF, DF)

Prime Beef Tartare* \$24

Truffle Aioli, Worcestershire, Cornichons, Farm Egg, Grilled Crostini

Garden Pea and Ricotta Ravioli \$19

Tomatoes, Lemon, Olive Oil, Parmesan Cheese (VEG)

We strive to take great care to ensure that your meal meets the needs and requirements of your diet.

Please alert your server of any allergies.

(GF) Gluten Free, (CN) Contains Nuts, (DF) Dairy Free, (VEG) Vegetarian, (V) Vegan, HH (Heart Healthy)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MAIN COURSES

Pan Seared Verlasso Salmon ~ New Potatoes, Braised Cabbage, Smoked Bacon, Dijon Cream Sauce (GF) \$36

Blackened Snapper ~ Rock Shrimp, Creamy Grits, Spicy Creole Sauce (GF) \$37

Crispy Southern Fried Chicken ~ Mashed Potatoes, Green Beans, Red Eye Gravy \$33

Pan Seared Day Boat Scallops* ~ Crushed Fingerlings, Fennel Salad, Marcona Almonds
Romesco Sauce (CN, DF, HH) \$38

Colorado Trout ~ Zucchini Provencal, Olives, Pickled Shallots, Lemon Beurre Blanc \$35

Wild Mushroom & Tofu Fried Rice ~ King Trumpet Mushrooms, Maitake Mushrooms, Organic Tofu
Chili Paste, Snap Peas, Carrots (V, GF, HH) \$24

La Taverne Prime Rib ~ A Generous Cut of Corn-fed Angus Beef from The Standing Rib
Fully Loaded Baked Potato, Horseradish Cream, Au Jus and a Cheddar Popover
Offered Medium Rare or Medium Tavern Cut \$46—Broadmoor Cut \$55

STEAKS & CHOPS

6oz Black Angus Beef Tenderloin \$43

14oz Berkshire Pork Chop \$47

10oz Black Angus Beef Tenderloin \$66

14oz Gold Canyon NY Strip \$55

14oz Gold Canyon Ribeye \$55

8oz Hanger Steak \$33

22oz T-Bone \$73

Colorado Lamb Chops \$56

Eagles Nest Ranch Wagyu Featured Cut \$MP

Add Three Jumbo Shrimp \$15 or 6oz Grilled Lobster Tail \$21

La Taverne Steak Sauce – Béarnaise – Bordelaise – Peppercorn – Chimichurri – Horseradish Cream

Rare Cool Red Center, **Medium Rare** Warm Red Center
Medium Warm Pink Center, **Medium Well** Slightly Pink Center, **Well Done** Little or No Pink

CLASSIC STEAK SIDES

Baked Potato, Fully Loaded (GF) \$11

Creamed Spinach (GF) \$12

Mashed Potatoes (GF) \$11

Green Beans, Smoked Bacon (GF) \$10

Black Truffle & Parmesan French Fries (GF) \$11

Breaded Onion Rings \$10

Colorado Mixed Mushrooms (GF) \$12

Pueblo Green Chile Relleno Casserole \$12
Roasted Green Chiles, Monterey Jack Cheese

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DESSERT COCKTAILS

STINGER est. 1890 14

Cognac, white crème de menthe

Classic old night cap, the after dinner mint, if you will. As the saying goes
“*The only drink that can follow a Stinger, is another Stinger!*”

BRANDY ALEXANDER est. 1916 14

Brandy, crème de cacao, cream

Known as Alexander #2. Alexander #1 was made with gin.
This was a very popular prohibition cocktail in New York City.

GRASSHOPPER est. 1916 14

Green crème de menthe, white crème de cacao, cream
Submitted to a New York cocktail contest in 1929 by bartender
Philibert Guichet Jr., (this also was during prohibition).

RUSTY NAIL est. 1937 14

Scotch, Drambuie

Came into popularity in the 1960s at the “21 Club” in Manhattan.
The infamous Rat Pack helped make this drink famous.

BOURBON BALL est. 1936 14

Whiskey, crème de cacao, frangelico

The idea of mixing candy and bourbon together was accidentally
suggested by Ruth Booe in 1936. The best tastes in the world are
Mrs. Booe’s candies and fine Kentucky Bourbon.

PORT•SHERRY•DESSERT WINE

COCKBURN’S RUBY PORTO 9.50

GRAHAM’S 20 YEAR TAWNY 26

HARVEY’S BRISTOL CREAM 9.50

WARRE’S OTIMA 10 YEAR PORT 15

DRY SACK 10.25

INNISKILLIN, ICE WINE *Niagara Falls, Canada* 14

TAYLOR FLADGATE “LBV” 14

OREMUS TOKAJI ASZU 21

LIQUEURS

AMARETTO 10.25

B&B 12

BAILEYS 10.25

GRAND MARNIER 12

KAHLUA 10.25

SAMBUCA 11.25

TUACA 10.25

LEOPOLD’S ABSINTHE 14

COGNAC

COURVOISIER NAPOLEON 24.00

HENNESSEY VS 13.00

HENNESSEY PARADIS 200.00

REMY MARTIN VSOP 20.00

REMY MARTIN XO 36.00

REMY MARTIN LOUIS XIII 325.00

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LA TAVERNE

DESSERTS

SOUR CREAM CHEESECAKE 11

Graham Cracker Crust, Blueberry Compote

VANILLA POT DE CRÉME 11

Lemon Sable Cookies, Fresh Strawberries

RASPBERRY FUDGE CAKE 11

Raspberry Compote

PIE OF THE DAY 11

Seasonally inspired

WARM CAST IRON CHOCOLATE CHIP COOKIE 12

Vanilla Ice Cream, Salted Caramel Sauce

SELECTION of HOUSE MADE ICE CREAMS or SORBETS 11

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Stem Cider, Apple Off-Dry

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OLD AMERICANO

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Orange Bitters

BROADMOOR BRAMBLE

- Saint-Vivant, Lemon Juice
Chambord

BEES KNEES

- Gin, Lemon Juice, Honey

QUEEN BEE’S KNEES add \$3

- Topped with Gruet “Blanc de Noirs”