

✦ **HORS D'OEUVRES & SALADES** ✦

Lyonnais Country Salad 20

Soft Poached Farm Egg, Smoked Bacon Lardons, Frisée, Garlic Croutons, Herb Vinaigrette (Egg, Wheat)

East & West Coast Oysters on the Half Shell* 20

2 East & 2 West Coast Oysters, Red Wine Mignonette, Cocktail Sauce (Shellfish)

Seafood Tower* 210

1 lb Maine Lobster, 12 Crab Claws, 12 Oysters, 6 Shrimp, Ahi Tuna & Caviar with Cucumber Tzatziki
Cocktail Sauce, Fennel-Muscadet Mignonette, Louis Sauce (Egg, Fish, Milk, Shellfish)

House-Made Peppered Berkshire Bacon 28

Baby Lettuces, Roasted Garlic & Cauliflower Purée, House-Made Worcestershire Reduction, Sauce Verte

Jumbo Black Tiger Prawns 29

4 Prawns, Horseradish Cocktail Sauce (Shellfish)

Dungeness Crab Bisque 19

Lump Crab, Tomato Concassé, Sherry Réduction (Milk, Shellfish)

French Onion Soup 17

Gruyère Cheese, Country Bread (Milk, Wheat)

La Taverne Caesar Salad* 17

Baby Romaine Heart, Parmesan, Garlic Croutons, White Anchovies (Egg, Fish, Milk, Wheat)

Philips Salad 18

Belgian Endive, Roma Tomatoes, Garlic Croutons, Dijon Parmesan Dressing
Roquefort Blue Cheese (Fish, Milk, Wheat)

Catalogne Bruschetta 25

Broadmoor Farms Bounty, Sauce Verte, Olivewood Balsamic, Tomato Confit Purée
Burrata Cheese (Milk, Vegetarian)

Sélection d'Amuse Bouches* 38

Eagle's Nest Ranch Wagyu Tartare, Beef Carpaccio, House-Made Summer Sausage
Garlic Country Bread Crostini, Mustard (Egg, Milk, Wheat)

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

PLATS PRINCIPAUX

Halibut en Persillade 62

Baby Fennel, Cipollini Onions, Zucchini Purée, Tomato-Saffron Broth (Fish, Wheat)

Colorado Red Bird 1/2 Chicken à l'Diane 44

Colorado Jumbo Asparagus, Roasted Colorado Mushrooms, Pommes Duchesse, Dijon Cream Sauce (Egg, Milk)

Pan Seared Diver Scallops 56

Hand-Rolled Couscous, Heirloom Tomato, Carrots, English Peas, Charred Lemon
Sweet Harissa Pepper Sauce (Sesame, Shellfish, Wheat)

La Taverne Signature Wagyu Burger* 42

8oz Wagyu Blend, Truffle Aioli, Crispy Onions, Tomato Jam, Bleu d'Auvergne Cheese, Truffle Fries (Milk, Wheat)

Vegetarian Mushroom Bolognese 30

Colorado Mushrooms, Paccheri Pasta, Red Wine Tomato Sauce, Parmesan (Milk, Wheat, Vegetarian)

La Taverne Prime Rib* ~ A Generous Cut of Certified Angus Beef

Fully Loaded Baked Potato, Horseradish Cream, Au Jus and a Cheddar Popover (Milk, Wheat)

Offered Medium Rare or Medium La Taverne Cut 62—Broadmoor Cut 72

LES GRILLADES

La Taverne Signature Steak Frites* 92

10oz Eagle's Nest Ranch Wagyu Strip Steak, Hand-Cut Duck Fat Pomme Frites, Sauce Bordelaise (Milk)

Assortiments Grillé Pour Deux* 180

10oz Beef Tenderloin, 12oz Berkshire Pork Chop, Colorado Lamb Rack, Green Beans Amandine
Pommes Purée, Béarnaise, Bordelaise (Egg, Milk, Tree Nuts)

Grillades Classiques

6oz Beef Tenderloin (Milk) 55

10oz Beef Tenderloin (Milk) 89

14oz Ribeye (Milk) 72

16oz Bone-In Kansas City Strip (Milk) 70

Spécialités de Grillades

12oz 35-Day Dry Aged NY Strip (Milk) 108

8oz Verlasso Salmon Filet (Milk) 36

12oz Berkshire Pork Chop (Milk) 42

Eagle's Net Ranch Wagyu Beef Featured Cut (Milk) MP

Rack of Lamb (Milk) 74

Additions - Three Jumbo Black Tiger Prawns (Shellfish) 20 – Roquefort Blue Cheese Crust (Milk, Wheat) 8

À la Forestière, Colorado Wild Mushrooms, Garlic Confit, Thyme, Cognac, Cream (Milk) 10

Sauces - La Taverne Steak Sauce (Tree Nuts) – Béarnaise (Egg, Milk) – Bordelaise (Milk)

Peppercorn (Milk) – Chimichurri – Horseradish Cream (Egg, Milk)

POMMES

Loaded Baked Potato (Milk) 16

Pommes Purée (Milk) 14

Black Truffle & Parmesan Fries (Milk) 14

Pommes à la Lyonnaise (Milk) 14

ACCOMPANIMENTS

Creamed Spinach (Milk) 14

Green Beans Amandine (Milk, Tree Nuts) 14

Breaded Onion Rings (Milk, Wheat) 12

Pueblo Green Chile Relleno Casserole 17

Monterey Jack Cheese (Egg, Milk, Wheat, Vegetarian)

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

WINES BY THE GLASS

SPARKLING

- Bollinger, Blanc de Blancs, *Champagne, France* 46
Schramsberg, “Blanc de Noirs”, *Napa Valley, California, USA* 26
Lambert de Seyssel, Molette, *Savoy, France* 16
Daumas de Gassac Rosé Frizant, *Gassac Valley, France* 19

WHITE

- Riesling, Hugel, *Alsace, France* 17
Chenin Blanc, Vouvray, Cuvée Adrien, Demi-Sec, *Loire Valley, France* 16
Pinot Grigio, Jermann, *Friuli, Italy* 16
Sauvignon Blanc, Saint Clair Family Estate, *Marlborough, New Zealand* 16
Sauvignon Blanc, Chateau de Sancerre, *Loire Valley, France* 26
Albariño, Cadre Wines, *Edna Valley, California, USA* 16
Chardonnay, Roots Wine, *Yamhill-Carlton, Oregon, USA* 15
Chardonnay, Domaine Justin Girardin, *Burgundy, France* 19
Chardonnay, Château Buena Vista, *Carneros, California, USA* 29

ROSÉ

- Fleurs de Prairie, *Côtes de Provence, France* 15
Château Léoube, *Côtes de Provence, France* 18

RED

- Gamay, Domaine Diochon, Moulin-à-Vent, *Burgundy, France* 21
Pinot Noir, Holloran Vineyards, *Willamette Valley, Oregon, USA* 18
Pinot Noir, ROCO Winery, *Willamette Valley, Oregon, USA* 21
Negroamaro, Masseria Cuturi, *Puglia, Italy* 15
Cabernet Franc, Catherine et Pierre Breton, *Loire Valley, France* 26
Rhône Blend, Domaine Julien Mus, *Rhône, France* 15
Merlot, Villa Pereire, *Bordeaux, France* 15
Zinfandel, Opolo Vineyards, *Paso Robles, California, USA* 25
Malbec, De Combel-la-Serre, *Cahors, France* 16
Cabernet Blend, Maison Sichel, *Bordeaux, France* 28
Cabernet Sauvignon, Clos Du Val, *Napa Valley, California, USA* 25
Cabernet Sauvignon, Immortal Estate, *Sonoma, California, USA* 55
Bordeaux Rouge, Château Landiras, *Graves, Bordeaux, France* 21

LA TAVERNE CLASSICS

John's Cosmo 23

Citron Vodka, Grand Marnier
Lime, Cranberry

French 75 23

Spring 44 Gin, Lemon
Schramsberg

Spencer's Manhattan 23

Distillery 291 Small Batch Rye
Drambuie, Aromatic Bitters

Signature Smoked

Old Fashioned 46

Distillery 291 M Whiskey
House Bitters

L'Ancien 23

Buffalo Trace Broadmoor Barrel
Bourbon, Porto, Aromatic Bitters

Whiskey Sour 23

Kikori Whiskey
Lemon, Egg White (Egg)

MARTINIS

Blanc Glacier 23

Spring 44 Gin, Inniskillin Ice Wine, Lillet Blanc

French Martini 23

Breckenridge Distillery Gin, Chambord, Pineapple

Steakhouse Dirty Martini 23

Olive and Pepper Infused Wheatley Vodka, House Made Worcestershire, Smoked Sherry Marinade

SAISONNIER

Spritz de Lychee 23

Lillet Blanc, Rose Frizzante
Rose Water, Lychee, Lemon

French Julep 23

Courvoisier VS, Schramsberg
Aromatic Bitters, Mint

Fleur de Mexique 23

Real Del Valle Tequila, Saint Germain
Crème De Violet, Lime

FAUX COCKTAILS

Framboise 12

Raspberries, Lime, Cane Sugar
Strong Water Club Soda

No B's Knees 12

Seedlip Grove 42 Zero Proof Gin
Lemon, Colorado Honey

Le Colombe 12

Seedlip Notas De Agave Zero Proof Tequila
Grape Fruit, Lime, Tajin

BROADMOOR PRIVATE BARREL SELECTION

Hand Picked Barrels Exclusively Chosen For The Broadmoor

Elijah Craig 20

Single Barrel Select Bourbon

Blanton's 26

Single Barrel Bourbon

Buffalo Trace 16

Single Barrel Bourbon

Distillery 291 25

Colorado Rye Whiskey

Distillery 291 25

Colorado Bourbon Whiskey

Jefferson's Oceans 25

Cask Strength Single Barrel Bourbon

Angel's Envy 25

Cask Strength Bourbon

Woodford Reserve 18

Distillers Select Bourbon

Maker's Mark 20

Private Select Bourbon

Old Forester 20

Single Barrel Private Select Bourbon

LA TAVERNE

DESSERTS

NANCY'S BLUE RIBBON CHOCOLATE CAKE 12

Chocolate Sponge Cake, Caramel Icing
Vanilla Bean Sauce (Egg, Milk, Wheat)

NOTRE TARTE TATIN 12

Caramelized Fuji Apple, Sablé Breton
(Egg, Milk, Wheat)

CRÉMEUX À LA VANILLE ET AUX FRUITS ROUGES 12

Vanilla Crémeux, Red Berry Gelée, Fresh Berries
Gluten Free Sable Cookie (Egg, Gelatin, Milk)

L'ÉCLAIR CERISE ET FRAMBOISE 12

Cherry Marmalade, Raspberry Chantilly
Rosewater Vanilla Sauce (Egg, Milk, Wheat)

LA FORÊT NOIRE 12

Chocolate Cake, Cherry and Chocolate Whip Ganache
Vanilla Chantilly (Egg, Gelatin, Milk, Wheat)

SELECTION of HOUSE MADE

ICE CREAMS (Egg, Milk) or **SORBETS** 12

DESSERT COCKTAILS 23

BOURBON BALL est. 1936

High West 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.

STINGER est. 1890

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

Brandy, crème de cacao, cream, ice cream (Milk)
Known as Alexander #2. Alexander #1 was made with gin.
This was a very popular prohibition cocktail in New York City.

GRASSHOPPER est. 1916

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

Crème de Frasier

Strawberry, Liqueur de Citron, Crème de Chantilly (Milk)
Inspired by the season, fresh fields of strawberries
in the region of Beaulieu-sur-Dordogne

PORT•SHERRY•DESSERT WINE

COCKBURN'S RUBY PORTO 10
HARVEY'S BRISTOL CREAM 16
DRY SACK 14
TAYLOR FLADGATE "LBV" 15

GRAHAM'S 20 YEAR TAWNY 27
WARRE'S OTIMA 10 YEAR PORT 16
INNISKILLIN, ICE WINE *Niagara Falls, Canada* 63
OREMUS TOKAJI ASZU 22

LIQUEURS

AMARETTO 11 B&B 20 BAILEYS 20 GRAND MARNIER 18
KAHLUA 16 SAMBUCA 18 TUACA 16 LEOPOLD'S ABSINTHE 25

COGNAC

HENNESSEY VS 20 HENNESSEY PARADIS 200
REMY MARTIN VSOP 23 REMY MARTIN XO 90 REMY MARTIN LOUIS XIII 500

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