

## 🍷 HORS D'OEUVRES & SALADES 🍷

### **East & West Coast Oysters on the Half Shell\*** 20

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

### **Ocean Platter\*** 55

3 Oysters, 3 Shrimp, Crab Cocktail, Red Wine Mignonette, Cocktail and Louis Sauces (Egg, Shellfish)

### **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)

### **Jumbo Black Tiger Prawns** 29

4 Prawns, Horseradish Cocktail Sauce (Shellfish)

### **Southern Stew Bean Soup** 14

White Beans, Tomatoes, Pickled Onion, Bacon Lardons

### **French Onion Soup** 17

Gruyère Cheese, Country Bread (Egg, Milk, Wheat)

### **Philips Salad** 18

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

### **Pueblo Green Chile Relleno Casserole** 19

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

### **Lyonnais Country Salad** 20

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

### **Catalogne Bruschetta** 25

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

## 🍷 PLATS PRINCIPAUX 🍷

### **La Taverne Signature Steak Frites\*** 92

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

### **La Taverne Grilled Verlasso Salmon Caesar Salad** 32

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

### **Shrimp Salad à la Louis Stratta** 29

Avocado, Hearts of Palm, Plum Tomato (Egg, Shellfish)

### **Smoked Turkey Club** 24

Bacon, Avocado, Lettuce, Tomato, Red Onion, Mayonnaise, Green Salad Bowl (Egg, Wheat)

### **Croque Monsieur** 27

Black Forest Ham, Gruyère Cheese, Country Bread, Mornay Sauce, Green Salad Bowl (Milk, Wheat)

### **Moullard Duck Confit** 34

Lyonnais Potato, Colorado Apple Cider Jus (Milk)

### **Vegetarian Mushroom Bolognese** 30

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

### **La Taverne Cheeseburger\*** 25

Cheddar Cheese, Lettuce, Tomato, Red Onion, Coleslaw, French Fries (Egg, Milk, Wheat)  
*(may substitute Beyond Burger Patty)*

### **Prime Rib French Dip\*** 27

Slow Roasted Prime Rib of Beef, Swiss Cheese, Caramelized Onion, Hoagie Bun  
Beef Au Jus, Green Salad Bowl (Milk, Wheat)

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

**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, Cuvee 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, 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

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# **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

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