

RAW BAR

East & West Coast Oysters
on the Half Shell* \$5

Mignonette, Cocktail Sauce (GF, DF)

Seafood Martini \$34

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

Shrimp Salad a la Louis Stratta \$24

Avocado, Hearts of Palm, Plum Tomato, Boiled Egg
Add Jumbo Lump Crab Meat \$15 (GF, DF)

Jumbo Shrimp \$5 per piece
Cocktail Sauce (GF, DF)

Ocean Platter* \$55

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

Seafood Tower* \$145

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

Oysters Rockefeller \$33

Pernod Scented Spinach, Béarnaise Sauce, Haystack Fries

APPETIZERS

New England Clam Chowder \$13

Smoked Bacon, Potatoes, Seeded Lavosh

French Onion Soup \$12

Gruyere Cheese, Country Bread

Classic Wedge Salad \$17

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

La Taverne Caesar* \$17

Parmesan Reggiano, Garlic Croutons, White Anchovies

Philips Salad \$18

Belgian Endive, Roma Tomatoes, Garlic Croutons, Dijon Parmesan Dressing, Roquefort Blue Cheese

Cooking Club Maryland Crab Cake \$30

Lemon Brown Butter Sauce, Radicchio and Pear Salad, Ginger Honey Dressing

Grilled Octopus* \$27

Romesco Sauce, Fennel Salad, Piquillo Peppers, Marcona Almonds (CN, DF)

Slow Cooked Duck Confit \$28

Apple, Maytag Blue Cheese & Spinach Salad, Caramelized Apples & Apple Gastrique

Prime Beef Tartare* \$29

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

Heirloom Tomato & Burrata Cheese Salad \$18

Arugula, Basil Aioli, Aged Balsamic, Preserved Lemon, Toasted Hazelnuts (GF, DF, CN)

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

Verlasso Salmon ~ Olive Oil Lemon Smashed New Potatoes, Glazed Asparagus, Citrus Beurre Blanc (GF) \$39

Florida Grouper* ~ Crispy Fingerling Potatoes, Brussels Sprouts, Portuguese Linguica Sausage,
Stewed Red Pepper & Tomato Broth (GF) \$40

Crispy Southern Fried Chicken ~ Mashed Potatoes, Baked Colorado Anasazi Beans, Spiced BBQ Sauce \$38

Colorado Trout ~ Grilled Broccolini, Marinated Tomatoes, Charred Lemon, Roasted Garlic, Sauce Provençal (GF) \$38

Braised Angus Beef Short Rib ~ Kabocha Squash Puree, Potato Gnocchi, Roasted Butternut Squash,
Spaghetti Squash, Red Wine Jus \$40

Wild Mushroom Ravioli ~ Colorado Mushrooms, Truffle Cream Sauce, Garden Peas, Cipollini Onions (VEG) \$26

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 \$55—Broadmoor Cut \$65

STEAKS & CHOPS

Colorado Black Angus Beef

6oz Beef Tenderloin \$48

10oz Beef Tenderloin \$76

14oz Ribeye \$70

16oz Kansas City Strip \$66

8oz Hanger Steak \$38

Premium Cuts

14oz Berkshire Pork Chop \$52

Colorado Lamb Chops \$69

Greater Omaha Prime 14oz New York Strip \$80

22oz Prime T-Bone \$90

Eagles Nest Ranch Wagyu Featured Cut \$MP

Add Three Jumbo Shrimp \$15 or Grilled Maine Lobster Tail \$24

La Taverne Steak Sauce (CN) – 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) \$14

Mashed Potatoes (GF) \$14

Black Truffle & Parmesan French Fries (GF) \$14

Cauliflower Au Gratin \$14

Creamed Spinach (GF) \$12

Green Beans, Smoked Bacon (GF) \$12

Breaded Onion Rings \$10

Pueblo Green Chile Relleno Casserole (VEG) \$14
Roasted Green Chiles, Monterey Jack Cheese (VEG)

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WINES BY THE GLASS

SPARKLING

- Gruet, Blanc de Noirs, Brut, *New Mexico, USA*.....\$13
Schramsberg, “Blanc de Noirs”, *Napa Valley, California, USA*.....\$24
Roger Goulart, Gran Reserva Brut Cava, *Penedes, Spain*.....\$14

WHITE

- Kabinett Riesling, Schlossböckelheimer, *Nahe, Germany*.....\$12
Pinot Gris, Jean Biecher, *Alsace, France*.....\$14
Sauvignon Blanc, Domaine Ciringa, “Fossilni Breg”, *Podravje, Slovenia*.....\$17
Albariño, Granbazan Etiqueta Verde, *Rias Baixas, Spain*.....\$14
Chardonnay, Domaine LaRoche, *Chablis, France*.....\$22
Chardonnay, Les Tourelles de la Cree, Montagny Premier Cru, *Burgundy, France*.....\$21
Chardonnay, Beringer Vineyards, “Private Reserve”, *Napa Valley, California, USA*.....\$27
Chardonnay, Mill Keeper, *Napa Valley, California, USA*.....\$17

ROSÉ

- Whispering Angel, *Cotes de Provence, France*.....\$16

RED

- Pinot Noir, Willamette Valley Vineyards, “Whole Cluster”, *Willamette Valley, Oregon*.....\$15
Pinot Noir, Les Tourelles de la Cree, Cote de Beaune, *Burgundy, France*.....\$30
Cabernet Sauvignon, De Martino, “Legado”, *Maipo Valley, Chile*.....\$18
Chianti Classico, San Felice, *Siena, Tuscany, Italy*...\$14
Cabernet Sauvignon/Shiraz, Penfolds, “Baby Grange”, Bin 389, *Australia*...\$37
Petit Verdot, Colterris, *Grand Junction, Colorado, USA*.....\$17
Red Blend, Orin Swift, “8 Years In The Desert”, *California, USA*.....\$32
Merlot, Raymond Vineyards, Reserve Selection, *Napa Valley, California, USA*.....\$27
Cabernet Sauvignon, Mill Keeper, *Napa Valley, California, USA*...\$21
Malbec, Piattelli Reserve, *Mendoza, Argentina*.....\$15
Petite Sirah, Stag’s Leap, *Napa Valley, California, USA*.....\$25
Cabernet Sauvignon, Turnbull Cellars, *Napa Valley, California, USA*.....\$35
Bordeaux Rouge, Château Landiras, *Graves, Bordeaux, France*.....\$18

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BEER

DRAFT \$10

Bristol Laughing Lab Scottish Ale

Seasonal Handle

Red Leg Prospector's Pick Kolsch

DOMESTIC \$8

Coors Light

Miller Lite

Budweiser

Michelob Ultra

Sam Adams Seasonal

IMPORTED \$9

Amstel Light

Stella Artois

Heineken

Corona

Clausthaler Non-alcoholic \$7.25

MICROBREW \$9

O'Dell 90 Shilling

Left Hand Milk Stout

Bristol Compass IPA

Stem Cider, Apple Off-Dry

HANDCRAFTED COCKTAILS

BEES KNEES 17

Gin, Lemon Juice, Honey
QUEEN BEE'S KNEES add \$3

Topped with Gruet
"Blanc de Noirs"

LA TAVERNE VIEUX CARRE 16

Leopold Bros. Apple Bourbon,
Sweet Vermouth, Hennessy Cognac,
Angostura Bitters, Bénédictine

SPENCER'S MANHATTAN 17

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

BROADMOOR SLING 17

Rye Whiskey,
Maple Simple Syrup,
Walnut Bitters

MANHATTAN OLD FASHIONED 16

Buffalo Trace Bourbon, Porto Syrup,
Angostura Bitters, Orange Twist

JOHN'S COSMOPOLITAN 17

Vodka, Grand Marnier,
Lime, Cranberry

HEMINGWAY DAIQUIRI 16

Bacardi, Sour Mix,
Maraschino Liqueur

BROADMOOR BRAMBLE 16

Saint-Vivant, Lemon Juice,
Chambord

THE GARDEN STROLL 16

Gin, St~Germain,
Grapefruit Juice

MOCKTAIL

\$7

CARRIE NATION (NA)

Pineapple Juice, Chai Syrup, Lime Juice

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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 15

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 15

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 16

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 16

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 10

GRAHAM’S 20 YEAR TAWNY 27

HARVEY’S BRISTOL CREAM 10

WARRE’S OTIMA 10 YEAR PORT 16

DRY SACK 11

INNISKILLIN, ICE WINE *Niagara Falls, Canada* 15

TAYLOR FLADGATE “LBV” 15

OREMUS TOKAJI ASZU 22

LIQUEURS

AMARETTO 11

B&B 13

BAILEYS 11

GRAND MARNIER 14

KAHLUA 11

SAMBUCA 12

TUACA 11

LEOPOLD’S ABSINTHE 16

COGNAC

COURVOISIER NAPOLEON 24

HENNESSEY VS 20

HENNESSEY PARADIS 200

REMY MARTIN VSOP 23

REMY MARTIN XO 50

REMY MARTIN LOUIS XIII 429

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LA TAVERNE

DESSERTS

NANCY'S BLUE RIBBON CHOCOLATE CAKE 12

Chocolate Sponge Cake, Caramel Icing
Vanilla Bean Sauce

CARAMEL APPLE CHEESECAKE 12

Vanilla Bean Cheesecake, Caramel Apple Compote
Salted Caramel Sauce

RASPBERRY VANILLA CRÈME BRÛLÉE 12

Vanilla Bean Custard, Fresh Raspberries

BAKED ALASKA 13

Swiss Jam Roll, Vanilla Ice Cream
Toasted Meringue

SEASONAL PIE OF THE DAY 12

WARM CAST IRON CHOCOLATE CHIP COOKIE 13

Vanilla Ice Cream, Salted Caramel Sauce

SELECTION of HOUSE MADE ICE CREAMS or SORBETS 12

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