

## ✦ **HORS D'OEUVRES & SALADES** ✦

### **Lyonnais Country Salad 20**

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

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

2 East & 2 West Coast Oysters, Mignonette, Cocktail Sauce (GF, DF)

### **Seafood Tower\* 195**

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

### **Shrimp Salad a la Louis Stratta 28**

Avocado, Hearts of Palm, Plum Tomato (GF, DF)

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

4 Prawns, Horseradish Cocktail Sauce (GF, DF)

### **Dungeness Crab Bisque 19**

Lump Crab, Tomato Concassé, Sherry Reduction (GF)

### **French Onion Soup 15**

Gruyere Cheese, Country Bread

### **La Taverne Caesar Salad\* 17**

Romaine, Parmesan, Garlic Croutons, White Anchovies

### **Philips Salad 18**

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

### **Broadmoor Farms Marinated Tomato Salad 24**

Boulder Colorado MouCo Camembert, Roasted Yellow Pepper, Toasted Broadmoor Bakery Focaccia  
Sherry and Oregano Vinaigrette (VEG)

### **Crispy Chickpea Panisse 20**

Baby Arugula, Farm Radishes, Cucumber, Preserved Lemon Vinaigrette, Red Pepper Tomato Coulis (DF, GF, V)

(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.

## PLATS PRINCIPAL

### Crab Stuffed Dover Sole 74

Jumbo Asparagus, Creamy Tomato Sauce (GF)

### Colorado Red Bird 1/2 Chicken 42

Marinated Artichokes, Heirloom Cherry Tomatoes, Garden Basil, Pommes Duchesse, Black Truffle Jus

### Alamosa Striped Bass 43

Grilled Broccolini, Marinated Tomatoes, Charred Lemon, Roasted Garlic, Sauce Provençal (GF, DF)

### Vegetarian Wild Mushroom Bolognese 30

Colorado Mushrooms, Paccheri Pasta, Red Wine Tomato Sauce, Parmesan (VEG)

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

Fully Loaded Baked Potato, Horseradish Cream, Au Jus and a Cheddar Popover

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

## LE GRILADES

### Certified Angus Beef

6oz Beef Tenderloin 54

10oz Beef Tenderloin 88

14oz Ribeye 70

16oz Bone-In Kansas City Strip 70

### Premium Cuts

12oz 35-Day Dry Aged NY Strip 108

8oz Norwegian Salmon Filet 36

12oz Berkshire Pork Chop 42

8oz Australian Grass Fed Beef Tenderloin 80

Rack of Lamb 69

Eagles Nest Ranch Wagyu Beef Featured Cut MP

### Additions

Three Jumbo Black Tiger Prawns 20 – Roquefort Blue Cheese Crust 8

### Sauces

La Taverne Steak Sauce (CN) – Béarnaise – Bordelaise – Peppercorn – Chimichurri – Horseradish Cream

## POMMES

Loaded Baked Potato (GF) 16

Mashed Potatoes (GF) 14

Black Truffle & Parmesan Fries (GF) 14

## ACCOMPANIMENTS

Creamed Spinach (GF) 14

Green Beans Amandine (CN) 14

Breaded Onion Rings 12

Pueblo Green Chile Relleno Casserole 17  
Roasted Green Chiles, Monterey Jack Cheese (VEG)

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

# 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, Whitehaven, *Marlborough, New Zealand* 14  
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, USA* 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  
Woodcutter’s Shiraz, Torbreck, *Barossa Valley, Australia* 18  
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* 22  
Malbec, Piattelli Reserve, *Mendoza, Argentina* 15  
Zinfandel, Moss Roxx, *Lodi, California, USA* 17  
Cabernet Sauvignon, Turnbull Cellars, *Napa Valley, California, USA* 35  
Bordeaux Rouge, Château Landiras, *Graves, Bordeaux, France* 19

## 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

### PEAKS BERRY 18

Rosemary Infused Mezcal,

Raspberry Puree,

Lemon Juice, Agave Syrup

### ROYAL GARDEN 18

Saffron Infused Vodka,

Cappelletti, Honey Syrup

### FLOWER JUICE 18

Infused Gin, Triple Sec,

Aperol, Rose Water, Prosecco

## MOCKTAIL

7

### CARRIE NATION (NA)

Pineapple Juice, Chai Syrup, Lime Juice

# DESSERT COCKTAILS

**BOURBON BALL** est. 1936 16

Whiskey, crème de cacao, Frangelico, crème  
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 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, ice 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).

**DOLCETTO** 18

Chocolate cream, Captain Morgan, pecan syrup, whipped cream  
Like the Italian Grape, this cocktail will be  
a delicious after dinner specialty.

## 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

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

# **LA TAVERNE**

## **DESSERTS**

### **NANCY'S BLUE RIBBON CHOCOLATE CAKE 12**

Chocolate Sponge Cake, Caramel Icing  
Vanilla Bean Sauce

### **CANDIED HAZELNUT PARIS-BREST 12**

Hazelnut Pastry Cream, Candied Hazelnuts,  
Hazelnut Chantilly, French Puff Pastry  
Caramel Sauce, Anglaise Sauce (CN)

### **CHOCOLATE POTS DE CRÈME 12**

Light Chocolate Custard, Vanilla Shortbread,  
Fresh Berries (GF)

### **CARAMEL ST. HONORÉ 12**

Caramel Crémeux Tarte, Vanilla Chantilly Cream Puffs,  
Caramel, Chocolate

### **STRAWBERRY & PISTACHIO FRAISIER 12**

Farm Fresh Strawberries, Pistachio Dacquoise,  
Vanilla Diplome, Pistachio Anglaise,  
Strawberry Sauce, Candied Pistachios (GF, CN)

### **SELECTION of HOUSE MADE**

### **ICE CREAMS or SORBETS 12**

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