

## ✦ **HORS D'OEUVRES & SALADES** ✦

### **Lyonnais Country Salad 20**

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

### **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 Puree, 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 Reduction (Milk, Shellfish)

### **French Onion Soup 15**

Gruyere 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, Vegetarian)

### **Ruby Red Beet and Apple Salad 25**

Picholine Olives, Frisée, Camembert Cheese, Candied Walnuts,  
Emerald Valley Honey Vinaigrette (Milk, Tree Nuts, Vegetarian)

### **Crispy Chickpea Panisse 20**

Butter Roasted Fennel and Radish, Baby Lettuces, Red Pepper Aioli (Milk, Vegetarian)

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

## 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)

### Halibut en Persillade 62

Sautéed Rainbow Chard, Baby Carrots, Cipollini Onions, Whole Grain Mustard Sauce (Fish, Milk, Wheat)

### Colorado Red Bird 1/2 Chicken 44

Marinated Brussels Sprouts, Butternut Squash, Pommes Duchesse, Black Truffle Jus (Egg, Milk)

### Pan Seared Diver Scallops à l'Orange 54

Sweet Potato Purée, Roasted Fennel & Turnips, Citrus Reduction (Milk, Shellfish)

### 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

### Certified Angus Beef

6oz Beef Tenderloin (Milk) 55

10oz Beef Tenderloin (Milk) 89

14oz Ribeye (Milk) 72

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

### Premium Cuts

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

8oz Norwegian Salmon Filet (Milk) 36

12oz Berkshire Pork Chop (Milk) 42

7oz Bison Tenderloin (Milk) 95

Rack of Lamb (Milk) 74

Eagles Nest Ranch Wagyu Beef Featured Cut (Milk) MP

### Additions

Three Jumbo Black Tiger Prawns (Shellfish) 20 – Roquefort Blue Cheese Crust (Milk) 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  
Roasted Green Chiles, Monterey Jack Cheese (Egg, Milk)

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

## LA TAVERNE CLASSICS

### JOHN'S COSMO 22

Citron Vodka, Grand Marnier,  
Lime, Cranberry

### SIGNATURE SMOKED OLD FASHIONED 44

Distillery 291 M Whiskey,  
Bitters, Orange

### SPENCER'S MANHATTAN 22

Distillery 291 Small Batch Rye,  
Drambuie, Bitters

### TOM COLLINS 22

Spring 44 Gin, Lemon, Soda

### L'ANCIEN 22

Buffalo Trace Bourbon,  
Porto, Bitters, Orange

### WHISKEY SOUR 22

Distillery 291 American Whiskey,  
Lemon, Egg White (Egg)

## MARTINIS 22

### DRY OR DIRTY

Vodka or Gin

### SIDECAR

Cognac, Cointreau, Lemon

### FRENCH

Gin, Chambord, Pineapple

### LE RÊVE MANDARINE

Breckenridge Distillery Gin,  
Mandarin, Tangerine Juice, Mandarin Tanghulu

## SAISONNIER 22

### LE JARDIN SPRITZER

Fleur de Pois Beefeater Gin,  
Triple Sec, St. Germain, Citrus, Prosecco

### FRENCH 75

Breckenridge Distillery Gin,  
Lemon, Champagne

### FUMÉE AU CHOCOLAT

291 Bourbon Infused Cocoa Butter,  
Del Maguey Mezcal,  
Luxardo, Aromatic Bitters (Wheat)

## FAUX COCKTAILS 12

### MIEL DE LAVANDE

Colorado Honey, Lavender, Lemon,  
Strong Water Club Soda

### NO B'S KNEES

Seedlip Grove 42 Zero Proof Gin,  
Lemon, Colorado Honey

### AU POIVRE

Seedlip Spice 94 Zero Proof Rum,  
Lime, Peppercorn Almond Syrup (Tree Nut)

## BEER 10

### DRAFT

Ska Brewing Co. Hazy IPA (Wheat)

Brass Brewing Co. Seasonal Handle (Wheat)

Red Leg Prospector's Pick Kolsch (Wheat)

### DOMESTIC

Coors Light (Wheat)

Miller Lite (Wheat)

Budweiser (Wheat)

Michelob Ultra (Wheat)

Sam Adams Seasonal (Wheat)

### IMPORTED

Amstel Light (Wheat)

Stella Artois (Wheat)

Heineken (Wheat)

Corona (Wheat)

Clausthaler Non-Alcoholic (Wheat)

### MICROBREW

New Belgium Mountain Time Lager (Wheat)

Bootstrap Lush Puppy Juicy IPA (Wheat)

Tommy Knocker (Wheat)

Maple Nut Brown Ale (Wheat)

Local Legend Schilling Hard Cider

# 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  
Mas De Daumas, *Languedoc, France* 19  
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 Gris, Jean Biecher, *Alsace, France* 16  
Sauvignon Blanc, Whitehaven, *Marlborough, New Zealand* 16  
Sauvignon Blanc, Chateau de Sancecerre, *Loire Valley, France* 26  
Albariño, Granbazan Etiqueta Verde, *Rias Baixas, Spain* 16  
Chardonnay, Domaine LaRoche, *Chablis, France* 24  
Chardonnay, Les Tourelles de la Cree, Montagny Premier Cru, *Burgundy, France* 23  
Chardonnay, Château Buena Vista, *Carneros, California, USA* 29

## ROSÉ

- Triennes Mediterranee, *Côtes de Provence, France* 18  
Sainte Marguerite Symphonie, *Côtes de Provence, France* 15

## RED

- Gamay, Domaine de la Prébende, Beaujolais Rouge, *Burgundy, France* 15  
Pinot Noir, Holloran Vineyards, *Willamette Valley, Oregon, USA* 18  
Pinot Noir, Les Tourelles de la Cree, Cote de Beaune, *Burgundy, France* 32  
Chianti Classico, San Felice, *Siena, Tuscany, Italy* 16  
Côtes du Rhône, Château de Saint Cosme, *Rhone Valley, France* 18  
Woodcutter’s Shiraz, Torbreck, *Barossa Valley, Australia* 20  
Red Blend, Orin Swift, “8 Years In The Desert”, *California, USA* 34  
Merlot, Villa Pereire, *Bordeaux, France* 15  
Zinfandel, Opolo Vineyards, *Paso Robles, California, USA* 25  
Malbec, El Enemigo, *Mendoza, Argentina* 20  
Cabernet Sauvignon, De Martino, “Legado”, *Maipo Valley, Chile* 20  
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

# DESSERT COCKTAILS 22

## BOURBON BALL est. 1936

Whiskey, crème de cacao, Frangelico, crème (Milk)

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).

## BELLE ÉLYSÉE

Brandy, Belle Cognac, Disaronno, Lemon, Brown Sugar, Cinnamon

Inspired by our Le Jardin Mural, with a seasonal touch.

# PORT•SHERRY•DESSERT WINE

COCKBURN'S RUBY PORTO 10

GRAHAM'S 20 YEAR TAWNY 27

HARVEY'S BRISTOL CREAM 16

WARRE'S OTIMA 10 YEAR PORT 16

DRY SACK 14

INNISKILLIN, ICE WINE *Niagara Falls, Canada* 63

TAYLOR FLADGATE "LBV" 15

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

CAMUS 68

HENNESSEY VS 20

HENNESSEY PARADIS 200

REMY MARTIN VSOP 23

REMY MARTIN XO 90

REMY MARTIN LOUIS XIII 500

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# **LA TAVERNE**

## **DESSERTS**

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

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

### **LE PARIS-BREST 12**

Hazelnut Pastry Cream, Feuilletine Crunch,  
Hazelnut Chantilly, French Puff Pastry,  
Caramel Sauce, Anglaise Sauce (Egg, Milk, Tree Nuts, Wheat)

### **POT DE CRÈME VANILLE 12**

Vanilla Custard, Shortbread,  
Fresh Berries (Egg, Milk)

### **LA TARTE POIRE 12**

Cinnamon Infused Pear, Almond Cream,  
Sweet Dough (Egg, Milk, Tree Nuts, Wheat)

### **LA FORÊT NOIRE 12**

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

### **SELECTION of HOUSE MADE**

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