

↳ HORS D'OEUVRES & SALADES ↲

East & West Coast Oysters on the Half Shell* 20

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

Ocean Platter* 55

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

Crispy Chickpea Panisse 20

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

Jumbo Black Tiger Prawns 29

4 Prawns, Horseradish Cocktail Sauce (GF, DF)

Southern Stew Bean Soup 14

White Beans, Tomatoes, Pickled Onion, Bacon Lardons (GF, DF)

French Onion Soup 15

Gruyere Cheese, Country Bread

Philips Salad 18

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

Pueblo Green Chile Relleno Casserole 17

Roasted Green Chiles, Monterey Jack Cheese (VEG)

Lyonnais Country Salad 20

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

Broadmoor Farms Marinated Tomato Salad 24

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

(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.

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

↳ PLATS PRINCIPAL ↲

La Taverne Grilled Norwegian Salmon Caesar Salad 32

Romaine, Parmesan, Garlic Croutons, White Anchovies

Shrimp Salad a la Louis Stratta 28

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

Smoked Turkey Club 23

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

Berkshire Pork Hoagie 23

Slow Cooked Carnitas, Crushed Avocado, Pickled Red Onion, Green Salad Bowl

Vegetarian Wild Mushroom Bolognese 30

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

La Taverne Cheeseburger* 23

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

Alamosa Striped Bass 43

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

Prime Rib French Dip* 27

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

Steak Frites* 52

8 oz. Certified Angus Beef Ribeye, French Fries, Bordelaise, Onion Straws

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

HAND CRAFTED MOCKTAIL & COCKTAILS

JOHN’S COSMOPOLITAN 17

Vodka, Grand Marnier,
Lime, Cranberry

PEAKS BERRY 18

Rosemary Infused Mezcal, Raspberry Puree,
Lemon Juice, Agave Syrup

FLOWER JUICE 18

Infused Gin, Triple Sec,
Aperol, Rose Water, Prosecco

BEE’S 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

ROYAL GARDEN 18

Saffron Infused Vodka,
Cappelletti, Honey Syrup

CARRIE NATION (NA) 7

Pineapple Juice, Chai Syrup, Lime Juice

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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

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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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