

✦ **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

La Taverne Signature Steak Frites 92

10 oz. Eagle's Nest Ranch Wagyu Strip Steak, Hand-Cut Duck Fat Pomme Frites, Sauce Bordelaise

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 Provencal (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 GRILLADES

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

À la Forestière, Colorado Wild Mushrooms, Garlic Confit, Thyme, Cognac, Cream 10

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

LA TAVERNE CLASSICS 22

JOHN'S COSMO

Absolut Citron, Grand Marnier,
Lime, Cranberry

OLD FASHIONED

Distillery 291 Bad Guy Whiskey,
Bitters, Orange

SPENCER'S MANHATTAN

Distillery 291 Small Batch Rye,
Drambuie, Bitters

TOM COLLINS

Tanqueray Gin, Lemon, Soda

L'ANCIEN

Buffalo Trace Bourbon,
Porto, Bitters, Orange

WHISKEY SOUR

Distillery 291 American Whiskey,
Lemon, Egg White

MARTINIS 22

DRY OR DIRTY

Vodka or Gin

SIDECAR

Cognac, Cointreau, Lemon

FRENCH

Gin, Chambord, Pineapple

L'EXPÉRIENCE

Ketel One, Elderflower, Basil Lemon

SAISONNIER 22

LE JARDIN SPRITZER

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

FRENCH 75

Breckenridge Distillery Gin,
Lemon, Champagne

CRÈMEUX

Del Maguey Mezcal, Citrus,
Peach Bitters, Egg White, Soda

FAUX COCKTAILS 12

FRAISIER

Strawberry, Rhubarb, Lemon, Soda

NO B'S KNEES

Seedlip Grove 42 Zero Proof Gin,
Lemon, Colorado Honey

ÉPICES

Seedlip Spice 94 Zero Proof Rum,
Chai, Pineapple, Citrus

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 8

MICROBREW 9

O'Dell 90 Shilling

Left Hand Milk Stout

Bristol Compass IPA

Stem Cider, Apple Off-Dry

WINES BY THE GLASS

SPARKLING

- Gruet, Blanc de Noirs, Brut, *New Mexico, USA* 15
Schramsberg, “Blanc de Noirs”, *Napa Valley, California, USA* 26
Roger Goulart, Gran Reserva Brut Cava, *Penedes, Spain* 16

WHITE

- Gunderloch Riesling, Jean Baptiste, *Rheinhessen, Germany* 15
Pinot Gris, Jean Biecher, *Alsace, France* 16
Sauvignon Blanc, Whitehaven, *Marlborough, New Zealand* 16
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, Beringer Vineyards, “Private Reserve”, *Napa Valley, California, USA* 29
Chardonnay, Château De Chamirey, *Mercurey, Burgundy, France* 56

ROSÉ

- Whispering Angel, *Cotes de Provence, France* 18

RED

- Pinot Noir, Willamette Valley Vineyards, “Whole Cluster”, *Willamette Valley, Oregon, USA* 17
Pinot Noir, Les Tourelles de la Cree, Cote de Beaune, *Burgundy, France* 32
Cabernet Sauvignon, De Martino, “Legado”, *Maipo Valley, Chile* 20
Chianti Classico, San Felice, *Siena, Tuscany, Italy* 16
Woodcutter’s Shiraz, Torbreck, *Barossa Valley, Australia* 20
Petit Verdot, Colterris, *Grand Junction, Colorado, USA* 19
Red Blend, Orin Swift, “8 Years In The Desert”, *California, USA* 34
Merlot, Raymond Vineyards, Reserve Selection, *Napa Valley, California, USA* 29
Cabernet Sauvignon, Mill Keeper, *Napa Valley, California, USA* 24
Malbec, Piattelli Reserve, *Mendoza, Argentina* 17
Zinfandel, Moss Roxx, *Lodi, California, USA* 19
Cabernet Sauvignon, Immortal Estate, *Sonoma, California, USA* 55
Bordeaux Rouge, Château Landiras, *Graves, Bordeaux, France* 21

DESSERT COCKTAILS 20

BOURBON BALL est. 1936

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

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
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
Submitted to a New York cocktail contest in 1929 by bartender Philibert Guichet Jr., (this also was during prohibition).

DOLCETTO

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

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* 15

OREMUS TOKAJI ASZU 22

LIQUEURS

AMARETTO 11

KAHLUA 16

B&B 20

SAMBUCA 18

BAILEYS 20

TUACA 16

GRAND MARNIER 18

LEOPOLD'S ABSINTHE 25

COGNAC

COURVOISIER NAPOLEON 24

HENNESSEY VS 20

REMY MARTIN VSOP 23

HENNESSEY PARADIS 200

REMY MARTIN XO 90

REMY MARTIN LOUIS XIII 500

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

LE PARIS-BREST 12

Hazelnut Pastry Cream, Feuilletine Crunch,
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 Crèmeux 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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