

↳ 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* 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

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

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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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