

## RAW BAR

East & West Coast  
Oysters on the Half Shell\* (GF, DF) \$5  
Mignonette, Cocktail Sauce

Jumbo Shrimp (GF, DF) \$5 per piece  
Cocktail Sauce

Ocean Platter\* (GF, DF) \$48  
3 Oysters, 3 Shrimp  
Crab Cocktail, Mignonette  
Cocktail and Louis Sauces

Seafood Tower\* (GF, DF) \$130  
12 Oysters, 6 Shrimp, 1 lb. Maine Lobster  
Crab Cocktail, Mignonette  
Cocktail and Louis Sauces

Marinated Chilled Mussels (GF, DF) \$23  
Bangs Island Mussels, Tomato Relish  
Tarragon Vinaigrette

Seafood Martini (GF) \$34  
Maryland Crab, Lobster, Shrimp  
Dijon & Dill Cream, Potato Gaufrette

## APPETIZERS

Southern Stew Bean Soup (GF, DF) \$12  
White Beans, Tomatoes, Pickled Onion, Bacon

Philips Salad \$18  
Belgian Endive, Roma Tomatoes, Garlic Croutons, Dijon Parmesan Dressing, Roquefort Blue Cheese

Classic Wedge Salad (GF, CN) \$17  
Candied Bacon, Spiced Pecans, Heirloom Tomatoes, Blue Cheese Crumble

French Onion Soup \$12  
Gruyere Cheese, Country Bread

Roasted Golden & Red Beets, Colorado Goat Cheese (GF, CN) \$18  
Arugula, Candied Pistachio, Sherry Vinaigrette

Black Pepper & Coriander Crusted Ahi Tuna\* (GF) \$32  
Black Truffle and Celery Root Slaw, Shaved Celery Salad, Roasted Garlic Aioli

Prime Beef Tartare\* \$29  
Truffle Aioli, Worcestershire, Cornichons, Farm Egg, Grilled Crostini

## FROM THE OVEN

Ultimate Mac & Cheese \$20  
Smoked Cheddar, Thick Cut Bacon, Black Forest Ham

Creamy Chicken Pot Pie \$26  
Colorado Mushrooms, Peas, Carrots, Pie Crust

Pueblo Green Chile Relleno Casserole (VEG) \$14  
Roasted Green Chiles, Monterey Jack & Cheddar Cheese

We strive to take great care to ensure that your meal meets the needs and requirements of your diet. Please alert your server of any allergies.  
(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.

## ENTREE SALADS & SANDWICHES

La Taverne Cheeseburger\* \$22  
Cheddar Cheese, Lettuce, Tomato, Red Onion, Cole Slaw, French Fries

Shrimp Salad a la Louis Stratta (GF, DF, HH) \$22  
Avocado, Hearts of Palm, Plum Tomato, Boiled Egg  
Add Jumbo Lump Crab Meat \$15

Grilled Chicken & Jumbo Shrimp Caesar Salad\* \$28  
Parmesan Reggiano, Garlic Croutons, White Anchovies

Kentucky Hot Brown \$22  
Oven Roasted Turkey, Tomato, Applewood Smoked Bacon, Mornay Sauce  
Cheddar Cheese, Green Salad Bowl

Smoked Turkey Club (DF) \$19  
Bacon, Avocado, Lettuce, Tomato, Red Onion, Green Salad Bowl

La Taverne Chicken Salad (CN) \$22  
Candied Spiced Walnuts, Sliced Melon, Zucchini Bread

Beyond Burger (Veg) \$21  
Boursin Cheese, Caramelized Onions, Tobacco Onions

Prime Rib French Dip\* \$22  
Slow Roasted Prime Rib of Beef, Swiss Cheese, Caramelized Onion  
Hoagie Bun, Beef Au Jus, Green Salad Bowl

## MAIN COURSES

Verlasso Salmon (GF) \$38  
Sweet Potato Hash, Brussels Sprouts, Smoked Bacon, Vidalia Onion Cream

Slow Cooked Beef Bourguignon\* \$30  
Bacon, Carrots, Mushrooms, Pearls Onions, Potato Puree

Steak & Frites\* \$40  
8oz. Hanger Steak, Crispy Shoestring Fries, Bordelaise Sauce, Tobacco Onions

Butternut Squash Ravioli (CN, VEG) \$24  
Ricotta Cheese, Toasted Walnuts, Sage, Brown Butter

A 20% service charge will be added to your total check. Cell Phone calls within the Dining Room are not permitted. As a courtesy to fellow Patrons, please step outside.

# WINES BY THE GLASS

## SPARKLING

- Gruet, Blanc de Noirs, *Brut, New Mexico, USA*.....\$13  
Schramsberg, "Blanc de Blancs," *North Coast, California*.....\$24  
Borgoluce Lampo Prosecco, *Veneto, Italy*.....\$12

## W H I T E

- Riesling, Dr. Loosen, "L", *Mosel, Germany*.....\$12  
Pinot Grigio, Masi Masianco, *Delle Venezie, Italy*.....\$14  
Sauvignon Blanc, Kim Crawford, *Marlborough, New Zealand*.....\$13  
Grüner Veltliner, Domäne Wachau, *Federspiel, Wachau, Austria*.....\$14  
Chardonnay, Domaine LaRoche, *Chablis, France*.....\$22  
Chardonnay, Les Tourelles de la Cree, *Montagny Premier Cru, Burgundy, France*.....\$21  
Chardonnay, Sonoma-Cutrer, *Russian River Valley, California*.....\$16  
Chardonnay, Ramey, *Russian River Valley, California, USA*.....\$24

## R O S É

- Whispering Angel, *Cotes de Provence, France*.....\$16

## R E D

- Pinot Noir, Erath, *Willamette Valley, Oregon, USA*.....\$15  
Pinot Noir, Les Tourelles de la Cree, *Cote de Beaune, Burgundy, France*.....\$30  
Cabernet Sauvignon, Justin, *Paso Robles, California*.....\$19  
Cabernet Sauvignon/Shiraz, Penfolds, "Baby Grange", *Bin 389, Australia*...\$37  
Petit Verdot, Colterris, *Grand Junction, Colorado*.....\$17  
Zinfandel Blend, Prisoner, *Napa Valley, California*.....\$28  
Merlot, Swanson, *Napa Valley, California*.....\$18  
Merlot/Cabernet Blend, Stag's Leap, "The Investor", *Napa Valley, California*...\$26  
Malbec, Piattelli Reserve, *Mendoza, Argentina*.....\$15  
Syrah, Ex Umbris, *Yakima Valley, Washington*.....\$17  
Cabernet Sauvignon, Ramey, *Napa Valley, California*.....\$33  
Merlot Blend, Château Marjosse, *Bordeaux, France*.....\$18

# 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

## BROADMOOR BRAMBLE 16

Saint-Vivant, Lemon Juice  
Chambord

## OLD AMERICANO 16

Buffalo Trace Bourbon  
Espresso Syrup  
Cappelletti Aperitivo, Orange Bitters

## BEE'S KNEES 17

Gin, Lemon Juice, Honey  
QUEEN BEE'S KNEES add \$3  
Topped with Gruet "Blanc de Noirs"

## CARRIE NATION (NA) \$7

Pineapple Juice, Chai Syrup, Lime Juice

# DESSERT COCKTAILS

**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

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).

**RUSTY NAIL** est. 1937 16

Scotch, Drambuie

Came into popularity in the 1960s at the “21 Club” in Manhattan.  
The infamous Rat Pack helped make this drink famous.

**BOURBON BALL** est. 1936 16

Whiskey, crème de cacao, frangelico

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.

# 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  
Cell Phone calls within the Dining Room are not permitted.

As a courtesy to fellow Patrons, please step outside.

# **LA TAVERNE**

## **DESSERTS**

### **MAPLE CHEESECAKE CRÈME BRULEE 13**

Vanilla Bean Cheesecake, Maple Infused Custard  
Spiced Cranberry Sauce

### **BLACK FOREST POT DE CRÈME 12**

Broadmoor Chocolate Custard, Whipped Cream  
Brandied Cherries

### **MOCHA BROWNIE 12**

Dark Chocolate Brownie, Dulcey Coffee Mousse  
Cinnamon Chocolate Sauce

### **BAKED ALASKA 13**

Raspberry Swiss Cake Roll, Vanilla Ice Cream  
Toasted Meringue

### **SEASONAL PIE OF THE DAY 12**

### **CHOCOLATE CHIP COOKIE SKILLET 13**

Vanilla Ice Cream, Salted Caramel Sauce

### **SELECTION of HOUSE MADE ICE CREAMS or SORBETS 12**

We strive to take great care to ensure that your meal meets the needs and requirements of your diet.  
Please alert your server of any allergies. (GF) Gluten Free, (CN) Contains Nuts, (DF) Dairy Free

A 20% service charge will be added to your total check  
Cell Phone calls within the Dining Room are not permitted.  
As a courtesy to fellow Patrons, please step outside