

RAW BAR

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

Ocean Platter* (GF, DF) \$55
3 Oysters, 3 Shrimp
Crab Cocktail, Mignonette
Cocktail and Louis Sauces

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

Seafood Tower* (GF, DF) \$145
12 Oysters, 6 Shrimp, 1 lb. Maine Lobster
Crab Cocktail, Mignonette
Cocktail and Louis Sauces

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

Heirloom Tomato & Burrata Cheese Salad (GF, CN) \$18
Arugula, Basil Aioli, Aged Balsamic, Preserved Lemon, Toasted Hazel Nuts

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

ENTREE SALADS & SANDWICHES

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

Shrimp Salad a la Louis Stratta (GF, DF, HH) \$24
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* \$25
Slow Roasted Prime Rib of Beef, Swiss Cheese, Caramelized Onion
Hoagie Bun, Beef Au Jus, Green Salad Bowl

MAIN COURSES

Grilled Verlasso Salmon (GF) \$39
Olive Oil Lemon Smashed New Potatoes, Green Beans, Smoked Bacon, Herb Butter

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

Wild Mushroom Ravioli (VEG) \$26
Colorado Mushrooms, Truffle Cream Sauce, Garden Peas, Cipollini Onions

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.

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 Resplendent, *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

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LA TAVERNE

DESSERTS

STRAWBERRY CHEESECAKE CRÈME BRULÉE 13

Vanilla Bean Cheesecake, Strawberry Infused Custard
Rhubarb Compote

BLACK AND WHITE POT DE CRÈME (GF) 12

Dark Chocolate Custard, Vanilla Bean Custard
Salted Chocolate Streusel

MOCHA BROWNIE 12

Dark Chocolate Brownie, Dulcey Chocolate Mousse
Cinnamon Chocolate Sauce

BAKED ALASKA 13

Swiss Jam 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

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