

BEER

DRAFT \$8

Bristol Laughing Lab Scottish Ale

Seasonal Handle

Red Leg Prospector's Pick Kolsch

DOMESTIC \$7

Coors Light

Miller Lite

Budweiser

Michelob Ultra

Sam Adams Seasonal

IMPORTED \$8

Amstel Light

Stella Artois

Heineken

Corona

Clausthaler Non-alcoholic \$7.25

MICROBREW \$8

O'Dell 90 Shilling

Left Hand Milk Stout

Bristol Compass IPA

Stem Cider, Apple Off-Dry

HANDCRAFTED COCKTAILS

\$14

BEES KNEES

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

ROSEMARY ALPENGLOW

Buffalo Trace Bourbon
St-Germain, Rosemary Syrup
Grapefruit Juice

SPENCER'S MANHATTAN

"From the original Tavern Menu"
Rye Whiskey, Drambuie, Bitters

JANE AVRIL

Rye Whiskey, B&B
Sweet Vermouth, Bitters

MANHATTAN OLD FASHIONED

Buffalo Trace Bourbon, Porto Syrup
Angostura Bitters, Orange Twist

JOHN'S COSMOPOLITAN

Vodka, Grand Marnier
Lime, Cranberry

DARK 'N STORMY®

Gosling's Black Seal Rum
Ginger Beer, Lime

BROADMOOR BRAMBLE

Saint-Vivant, Lemon Juice
Chambord

OLD AMERICANO

Buffalo Trace Bourbon
Espresso Syrup
Cappelletti Aperitivo, Orange Bitters

MOCKTAIL

\$6.75

CARRIE NATION (NA)

Pineapple Juice, Chai Syrup, Lime Juice

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

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WINES BY THE GLASS

SPARKLING

- Gruet, Blanc de Noirs, *Brut, New Mexico, USA*.....\$12
Schramsberg, “Blanc de Blancs,” *North Coast, California*.....\$19
Borgoluce Lampo Prosecco, *Veneto, Italy*.....\$12

WHITE

- Riesling, Dr. Loosen, “L”, *Mosel, Germany*.....\$12
Pinot Grigio, Masi Masianco, *Delle Venezie, Italy*.....\$14
Sauvignon Blanc, Kim Crawford, *Marlborough, New Zealand*.....\$12
Grüner Veltliner, Domäne Wachau, *Federspiel, Wachau, Austria*.....\$13
Chardonnay, Domaine LaRoche, *Chablis, France*.....\$18
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*.....\$21

ROSÉ

- Chateau Beaulieu, *Coteaux d’Aix-en-Provence, France*.....\$11

RED

- Pinot Noir, Erath, *Willamette Valley, Oregon, USA*.....\$14
Pinot Noir, Les Tourelles de la Cree, *Cote de Beaune, Burgundy, France*.....\$27
Cabernet Sauvignon, Justin, *Paso Robles, California*.....\$19
Cabernet Sauvignon/Shiraz, Penfolds, “Baby Grange”, *Bin 389, Australia*...\$30
Petit Verdot, Colterris, *Grand Junction, Colorado*.....\$14
Zinfandel Blend, Prisoner, *Napa Valley, California*.....\$27
Merlot, Swanson, *Napa Valley, California*.....\$14
Merlot/Cabernet Blend, Stag’s Leap, “The Investor”, *Napa Valley, California*...\$25
Malbec, Piattelli Reserve, *Mendoza, Argentina*.....\$14
Syrah, Ex Umbris, *Yakima Valley, Washington*.....\$16
Cabernet Sauvignon, Ramey, *Napa Valley, California*.....\$25
Merlot Blend, Château Marjosse, *Bordeaux, France*.....\$17

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RAW BAR

East & West Coast Oysters
on the Half Shell* \$5

Mignonette, Cocktail Sauce (GF, DF)

Seafood Martini \$26

Maryland Crab, Lobster, Shrimp
Dijon & Dill Cream, Potato Gaufrette (GF)

Shrimp Salad a la Louis Stratta \$19

Avocado, Hearts of Palm, Plum Tomato, Boiled Egg

Add Jumbo Lump Crab Meat \$13 (GF, DF, HH)

Jumbo Shrimp \$4 per piece
Cocktail Sauce (GF, DF)

Ocean Platter* \$37

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

Seafood Tower* \$98

12 Oysters, 6 Shrimp
1lb Maine Lobster, Crab Cocktail
Mignonette, Cocktail and Louis Sauces (GF, DF)

Marinated Chilled Mussels \$22

1 lb Bangs Island Mussels, Tomato Relish
Tarragon Vinaigrette (GF, DF)

APPETIZERS

New England Clam Chowder \$12

Smoked Bacon, Potatoes, Garlic Croutons

French Onion Soup \$12

Gruyere Cheese, Country Bread

Classic Wedge Salad \$14

Candied Bacon, Spiced Pecans, Heirloom Tomatoes, Blue Cheese Crumble (GF, CN)

La Taverne Caesar* \$14

Parmesan Reggiano, Garlic Croutons, White Anchovies

Philips Salad \$14

Belgian Endive, Roma Tomatoes, Garlic Croutons, Dijon Parmesan Dressing

Maryland Crab Cake \$27

Spinach Cream Sauce, Farm Poached Egg (GF)

Black Pepper & Coriander Crusted Ahi Tuna* \$29

Black Truffle and Celery Root Slaw, Shaved Celery Salad, Roasted Garlic Aioli (GF)

Grilled River Bear Meats Bacon \$18

Roasted Garlic, Chimichurri (GF, DF)

Prime Beef Tartare* \$28

Truffle Aioli, Worcestershire, Cornichons, Farm Egg, Grilled Crostini

Roasted Golden & Red Beets, Colorado Goat Cheese \$15

Arugula, Candied Pistachio, Sherry Vinaigrette (GF, CN, HH)

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.

MAIN COURSES

Verlasso Salmon ~ Sweet Potato Hash, Brussels Sprouts, Smoked Bacon, Vidalia Onion Cream (GF) \$36

Grilled Wahoo ~ Herb Butter, Creamy Leeks, Smashed Fingerlings, Pomegranate Gastrique (GF) \$37

Crispy Southern Fried Chicken ~ Braised Collard Greens, Mashed Potatoes, House Made Sausage Gravy \$33

Pan Seared Day Boat Scallops* ~ Saffron Cream Sauce, Charred Leeks, Tomato, Fennel (GF) \$38

Colorado Trout ~ Olive Oil Smashed New Potatoes, Sauce Meunière, Croutons (HH) \$35

Braised Short Rib ~ Hungarian Paprika Gravy, Carrot, Celery Root, Herb Spätzle, Sour Cream \$38

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

La Taverne Prime Rib* ~ A Generous Cut of Corn-fed Angus Beef from The Standing Rib

Fully Loaded Baked Potato, Horseradish Cream, Au Jus and a Cheddar Popover

Offered Medium Rare or Medium Tavern Cut \$46—Broadmoor Cut \$55

STEAKS & CHOPS

Gold Canyon Black Angus Beef

6oz Beef Tenderloin \$45

10oz Beef Tenderloin \$70

14oz Ribeye \$62

16oz Kansas City Strip \$65

8oz Hanger Steak \$33

Add Three Jumbo Shrimp \$15 or 6oz Grilled Lobster Tail \$21

La Taverne Steak Sauce – Béarnaise – Bordelaise – Peppercorn – Chimichurri – Horseradish Cream

Premium Cuts

14oz Berkshire Pork Chop \$49

Colorado Lamb Chops \$62

Greater Omaha Prime 14oz New York Strip \$72

Holstein Prime 22oz T-Bone \$78

Eagles Nest Ranch Wagyu Featured Cut \$MP

Rare Cool Red Center, **Medium Rare** Warm Red Center

Medium Warm Pink Center, **Medium Well** Slightly Pink Center, **Well Done** Little or No Pink

CLASSIC STEAK SIDES

Baked Potato, Fully Loaded (GF) \$11

Mashed Potatoes (GF) \$11

Black Truffle & Parmesan French Fries \$11

Cauliflower Au Gratin \$12

Creamed Spinach (GF) \$12

Green Beans, Smoked Bacon (GF) \$10

Breaded Onion Rings \$10

Pueblo Green Chile Relleno Casserole (VEG) \$12

Roasted Green Chiles, Monterey Jack Cheese (VEG)

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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 14

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 14

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 14

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 14

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 9.50

GRAHAM’S 20 YEAR TAWNY 26

HARVEY’S BRISTOL CREAM 9.50

WARRE’S OTIMA 10 YEAR PORT 15

DRY SACK 10.25

INNISKILLIN, ICE WINE *Niagara Falls, Canada* 14

TAYLOR FLADGATE “LBV” 14

OREMUS TOKAJI ASZU 21

LIQUEURS

AMARETTO 10.25

B&B 12

BAILEYS 10.25

GRAND MARNIER 12

KAHLUA 10.25

SAMBUCA 11.25

TUACA 10.25

LEOPOLD’S ABSINTHE 14

COGNAC

COURVOISIER NAPOLEON 24.00

HENNESSEY VS 13.00

HENNESSEY PARADIS 200.00

REMY MARTIN VSOP 20.00

REMY MARTIN XO 36.00

REMY MARTIN LOUIS XIII 325.00

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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

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