

# 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

## 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*.....\$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

## R O S É

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

## R E D

- 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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