

RAW BAR

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

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

Ocean Platter* (GF, DF) \$37
3 Oysters, 3 Shrimp
Crab Cocktail, Mignonette
Cocktail and Louis Sauces

Seafood Tower* (GF, DF) \$98
12 Oysters, 6 Shrimp, 1 lb. Maine Lobster
Crab Cocktail, Mignonette
Cocktail and Louis Sauces

Marinated Chilled Mussels (GF, DF) \$22
Bangs Island Mussels, Tomato Relish
Tarragon Vinaigrette

Seafood Martini (GF) \$26
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 \$14
Belgian Endive, Roma Tomatoes, Garlic Croutons, Dijon Parmesan Dressing

Classic Wedge Salad (GF, CN) \$14
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) \$15
Arugula, Candied Pistachio, Sherry Vinaigrette

Black Pepper & Coriander Crusted Ahi Tuna* (GF) \$29
Black Truffle and Celery Root Slaw, Shaved Celery Salad, Roasted Garlic Aioli

Prime Beef Tartare* \$28
Truffle Aioli, Worcestershire, Cornichons, Farm Egg, Grilled Crostini

FROM THE OVEN

Ultimate Mac & Cheese \$18
Smoked Cheddar, Thick Cut Bacon, Black Forest Ham

Creamy Chicken Pot Pie \$19
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* \$19
Cheddar Cheese, Lettuce, Tomato, Red Onion, Cole Slaw, French Fries

Shrimp Salad a la Louis Stratta (GF, DF, HH) \$19
Avocado, Hearts of Palm, Plum Tomato, Boiled Egg
Add Jumbo Lump Crab Meat \$13

Grilled Chicken & Jumbo Shrimp Caesar Salad* \$25
Parmesan Reggiano, Garlic Croutons, White Anchovies

Kentucky Hot Brown \$20
Oven Roasted Turkey, Tomato, Applewood Smoked Bacon, Mornay Sauce
Cheddar Cheese, Green Salad Bowl

Smoked Turkey Club (DF) \$16
Bacon, Avocado, Lettuce, Tomato, Red Onion, Green Salad Bowl

La Taverne Chicken Salad (CN) \$17
Candied Spiced Walnuts, Sliced Melon, Zucchini Bread

Beyond Burger (Veg) \$19
Boursin Cheese, Caramelized Onions, Tobacco Onions

Prime Rib French Dip* \$21
Slow Roasted Prime Rib of Beef, Swiss Cheese, Caramelized Onion
Hoagie Bun, Beef Au Jus, Green Salad Bowl

MAIN COURSES

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

Slow Cooked Beef Bourguignon* \$28
Bacon, Carrots, Mushrooms, Pearls Onions, Potato Puree

Steak & Frites* \$38
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*.....\$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

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

HAND CRAFTED MOCKTAIL & COCKTAILS

\$14

JOHN'S COSMOPOLITAN

Vodka, Grand Marnier
Lime, Cranberry

BROADMOOR BRAMBLE

Saint-Vivant, Lemon Juice
Chambord

OLD AMERICANO

Buffalo Trace Bourbon
Espresso Syrup
Cappelletti Aperitivo, Orange Bitters

BEE'S KNEES

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

CARRIE NATION (NA) \$6.75

Pineapple Juice, Chai Syrup, Lime Juice

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

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

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