BEER

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
Great Divide Claymore Scotch Ale
O’Dell Cutthroat Porter
Compass IPA
Stem Cider, Apple Off-Dry

DRAFT $8
Bristol Red Rocket Pale Ale
Bristol Laughing Lab Scottish Ale
Red Leg Prospector’s Pick Kolsch

HANDCRAFTED COCKTAILS

$14

BEES KNEES
Gin, Lemon Juice, Honey
QUEEN BEE’S KNEES add $3
Topped with Gruet
“Blanc de Noirs”

LE JARDIN
Mount Gay Rum, Pear Cognac
Lime Juice, Honey, Egg White
Angostura Bitters

MANHATTAN OLD FASHIONED
Buffalo Trace Bourbon, Porto Syrup
Angostura Bitters, Orange Twist

SPENCER’S MANHATTAN
“From the original Tavern Menu”
Rye Whiskey, Drambuie, Bitters

SAZERAC
Rye Whiskey, Peychaud’s Bitters, Absinthe, Sugar

CHILI PALOMA
Centenario Plata Tequila, Grapefruit Juice
Lime Juice, Agave, Chili Salt Rim

OLD AMERICANO
Buffalo Trace Bourbon
Espresso Syrup
Cappelletti Aperitivo, Orange Bitters

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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
Da Luca, Prosecco, Italy, 185 ml......$13.50

White
Riesling, Dr. Loosen, “L”, Mosel, Germany ......$12
Pinot Grigio, Fantinel, Italy ......$11
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand ......$12
Sauvignon Blanc Blend, Domaine du Salvard, Cheverny, France.....$16
Grüner Veltliner, Domäine Wachau, Federspiel, Wachau, Austria......$13
Chardonnay, Domaine LaRoche, Chablis, France......$18
Chardonnay, Sonoma-Cutrer, Russian River Valley, California......$16
Chardonnay, Ramey, Russian River Valley, California, USA ......$21

Rosé
Whispering Angel, Provence, France ......$14

Red
Pinot Noir, Erath, Willamette Valley, Oregon, USA ......$14
Cabernet Sauvignon, Justin, Paso Robles, California......$18
Cabernet Sauvignon, Ramey, Napa Valley, California ......$25
Cabernet Sauvignon/Shiraz, Penfolds, “Baby Grange”, Bin 389, Australia...$30
Zinfandel, Ridge, “East Bench,” Sonoma, California......$15
Zinfandel Blend, Prisoner, Napa Valley, California......$24
Merlot, Swanson, Napa Valley, California......$14
Merlot/Cabernet Blend, Stag’s Leap, “The Investor”, Napa Valley, California...$25
Malbec, Susana Balbo “Signature,” Mendoza, Argentina......$17
Syrah, Ex Umbris, Yakima Valley, Washington......$16

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MAIN COURSES

14oz Berkshire Pork Chop (GF) ~ Tomato Conserva, Charred Leeks, Polenta, Thyme Pork Jus $38
Cavatelli Pasta (VEG) ~ Garden Peas, Green Asparagus, Wild Mushrooms, Heirloom Tomato
    Lemon, Parmesan Cheese $21
Sterling Salmon ~ Miso Honey Glaze, Crushed Fingerling Potatoes, Smoked Bacon
    Broccolini ~ Cucumber Dill Salad, Lemon $23
Colorado Lamb Chops ~ Toasted Barley Risotto, Wild Ramps, Pickled Rhubarb, Lamb Jus $52
Classic Chicken Cordon Bleu ~ White & Green Asparagus, Marsala Mushroom Sauce $29
Pan Seared Scallops (GF) ~ Turnips, Carrots, Snap Peas, Orange Beurre Blanc $36
    Veal Schnitzel ~ Cucumber Dill Salad, Lemon $23
Charbroiled Broccoli Steak (GF, DF, V) ~ Chick Pea Stew, Caramelized Cipollini Onions
    Spanish Paprika, Preserved Lemon, Oven Dried Tomatoes $20
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 Pop Over
    Offered Medium Rare or Medium Tavern Cut $45—Broadmoor Cut $54

STEAKS

Our Steaks are USDA Prime Revier 40-Day Aged Angus Beef

6oz Filet Mignon $42
10oz Filet Mignon $65
12oz Bone-In Tenderloin $62
14oz Ribeye $52
22oz Porterhouse $72
14oz NY Strip $52
8oz Hanger Steak $32
Eagles Nest Ranch Wagyu Featured Cut $MP

Add Three Jumbo Shrimp $12 or 6oz Grilled Lobster Tail $20

Our Steak Sauce – Béarnaise – Bordelaise – Peppercorn – Chimichurri – Horseradish Cream

CLASSIC STEAK SIDES

Baked Potato, Fully Loaded $10 (GF)
Mashed Potatoes $9 (GF)
Black Truffle & Parmesan French Fries $10
Glazed Asparagus $12 (GF)
Creamed Spinach $11
Green Beans, Smoked Bacon $9 (GF)
Breaded Onion Rings $9
Colorado Mixed Mushrooms $10 (GF)

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RAW BAR

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

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

Shrimp Salad a la Louis Stratta $18
Avocado, Hearts of Palm, Plum Tomato, Boiled Egg
Add Jumbo Lump Crab Meat $12 (GF, DF)

Maine Lobster and Melon Cocktail $28
1lb. Lobster, Honeydew, Cantaloupe, Ginger Aioli (GF, DF)

Ocean Platter* $28
3 Oysters, 3 Shrimp, Crab Cocktail
Mignonette, Cocktail and Louis Sauces (GF, DF)

Seafood Tower* $88
12 Oysters, 6 Shrimp, 1lb Maine Lobster
Crab Cocktail, Mignonette, Cocktail and Louis Sauces (GF, DF)

APPETIZERS

New England Clam Chowder $10
Smoked Bacon, Potatoes, Garlic Croutons

French Onion Soup $10
Gruyere Cheese, Country Bread

Classic Wedge Salad $12
Candied Bacon, Spiced Pecans, Heirloom Tomatoes, Blue Cheese Crumble (GF, CN)

La Taverne Caesar* $13
Parmesan Reggiano, Garlic Croutons, White Anchovies

Philips Salad $13
Belgian Endive, Roma Tomatoes, Garlic Croutons, Dijon Parmesan Dressing

New Orleans Oysters Rockefeller a la Galatoire $18
Charred Pernod Scented Spinach

Sesame Crusted Seared Tuna Salad* $26
Broadmoor Farms Garden Vegetable Crudités, Frisée, Lime Chili Oil, Toasted Sesame (DF)

Grilled Schaller and Weber Double Smoked Bacon $18
Roasted Garlic, Chimichurri (GF, DF)

Prime Beef Tartare* $22
Truffle Aioli Worcestershire, Cornichons, Farm Egg, Grilled Crostini

Grilled Spanish Octopus $18
Fennel Orange Salad, Marcona Almonds, Romesco Sauce, Rosemary Dressing (DF, CN)

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.