

CLASSIC COCKTAILS

14.00

BEES KNEES est. 1920's

Gin, lemon juice, honey

Originally concocted as a way to mask the taste of Prohibition Era "Bathtub Gin".

This cocktail lives up to its era appropriate slang for "The Best Around!"

SPENCER'S MANHATTAN est. 1874

"From the original Tavern Menu"

Rye whiskey, Drambuie, bitters

Created at the Manhattan Club to celebrate Samuel J. Tilden's election as governor of New York.

SAZERAC est. 1880

Rye whiskey, Peychaud's bitters, absinthe, sugar

New Orleans made this drink famous as their version of the Old Fashioned.

Originally made with Cognac, made popular with rye whiskey.

DARK 'N STORMY® est. 1880s

Gosling's Black Seal Rum, ginger beer, lime

Made popular in Bermuda by the British Navy, where Gosling's Rum was rationed (imported) to sailors.

The British brought their own ginger beer...but we will include it for you!

ZOMBIE est. 1930

White, gold and dark rums, lime, pineapple and orange juices, apricot brandy, grenadine

Created by Donn Beach of Don the Beachcomber Restaurant in L.A. during the Tiki Cocktail era.

It is believed you walk like a zombie after a few of these.

This drink was one of the original cocktails on the Tavern cocktail list in the 30's.

JOHN'S COSMOPOLITAN est. 1975

Vodka, Grand Marnier, lime, cranberry

Bartender John's most popular drink in the Tavern for many decades.

Originally made famous by Madonna and then again by the "Sex and the City" gang, but it didn't originate in New York

City but at the Cork & Cleaver, a "steak and baked potato place" in Minneapolis.

BEER

DOMESTIC 7

Coors, Coors Light

Miller Lite

Budweiser, Bud Light

Michelob Ultra

Sam Adams Seasonal

IMPORTED 8

Amstel Light

Stella Artois

Kronenbourg 1664

Heineken

Corona

Guinness Stout

Clausthaler Non-alcoholic 7.25

MICROBREW 8

O'Dell 90 Shilling

New Belgium Fat Tire

New Belgium Sunshine Wheat

Great Divide Claymore Scotch Ale

O'Dell Cutthroat Porter

Mojo IPA

New Planet Gluten Free

DRAFT 8

Bristol Red Rocket Pale Ale

Bristol Laughing Lab Scottish Ale

Rotating Seasonal

For your convenience, a 20% service charge will be added to your total check

WINES BY THE GLASS

SPARKLING

- Gruet, Blanc de Noirs, *Brut, New Mexico, USA*.....12
Schramsberg “Blanc de Blancs,” *North Coast, California*.....16
Veuve Clicquot, *Brut, Champagne, France*.....22

W H I T E

- Riesling, Fritz Allendorf, Kabinett, *Rheingau, Germany*.....11
Sauvignon Blanc, Groom, *Barossa, Australia*.....14
Pinot Grigio, J Vineyards, *California*.....12
Grüner Veltliner, Domäne Wachau, Federspiel, *Wachau, Austria*.....13
Chardonnay, Patrick Piuze “Val de Mer,” *Chablis, France*.....17
Chardonnay, Summerland “Vintners Select,” *Santa Maria Valley, California*.....16

R O S E

- Mont Sec, Grenache, *Mont Sec Vineyards, Texas*.....9

R E D

- Pinot Noir, Etude, *Carneros, California*.....17
Sangiovese, Mazzei “Belgardo Serrata,” *Maremma-Tuscany, Italy*.....15
Cabernet Sauvignon, Justin, *Paso Robles, California*.....16
Cabernet Sauvignon, Smith Madrone “Estate,” *Spring Mountain, California*.....25
Zinfandel, Ridge, “Three Valleys,” *Sonoma, California*.....13
Zinfandel Blend, Prisoner, *Napa Valley, California*.....23
Merlot, Point Conception “Czar & Rey Vineyard,” *Santa Barbara, California*.....12
Malbec, Susana Balbo “Signature,” *Mendoza, Argentina*.....15
Red Blend, Ilano Estacado “Viviano,” *Texas*.....16
Syrah, Waters Winery, *Columbia Valley, Washington*.....17
Tempranillo, Alejandro Fernandez “Dehesa La Granja,” *Castilla y Leon, Spain*.....14
Super Tuscan, Arcanum “il Fauno di Arcanum,” *Tuscany, Italy*.....16

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ABOUT LA TAVERNE

La Taverne features All Natural, American Raised **USDA PRIME Creekstone Farms 30-day Aged Angus Beef**. Creekstone Farms USDA Prime is only served in the Finest Steakhouses in the country. The Creekstone Farms program is unique to the beef industry because it combines superior Black Angus genetics, exceptional cattle management practices, carefully controlled high-quality feeding, and state-of-the-art processing to guarantee hormone & antibiotic free, 100% vegetarian fed, 100% source verified USDA PRIME Black Angus Steaks.

EAGLES NEST RANCH WAGYU BEEF

Bred for intense marbling and known for its high quality and flavor, our Wagyu beef is raised exclusively for The Broadmoor at Eagles Nest Ranch, here in Colorado. Our herd's 98% full blooded heritage, breeding, antibiotic and growth hormone free diet, ensure that we are able to serve the best Wagyu beef available in the United States. Please inquire with your server as to the specific cuts available to you tonight.

FROM THE GRILL

USDA Prime Creekstone Farms 30-day Aged Angus Beef

6 OZ FILET MIGNON.....	39	8 OZ HANGER STEAK.....	32
10 OZ FILET MIGNON.....	65	14 OZ NY STRIP.....	52
14 OZ RIBEYE.....	52	14 OZ BERKSHIRE PORK CHOP.....	37
12 OZ BONE-IN TENDERLOIN.....	62	COLORADO LAMB CHOPS.....	48
22 OZ PORTERHOUSE.....	72	STEELHEAD SALMON.....	34

PLEASE ASK YOUR SERVER ABOUT TONIGHTS WAGYU BEEF FEATURE

Grill items come with one sauce

SAUCES 4

Our Steak Sauce

Béarnaise

Chimichurri

Peppercorn

Bordelaise

Horseradish Cream

Lemon Butter Sauce

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APPETIZERS

SOUTHERN STEW BEAN SOUP	white beans, heirloom cherry tomatoes, pickled onions, bacon & hot sauce.....	10
FRENCH ONION SOUP	gruyere cheese, country bread.....	10
LA TAVERNE HOUSE SALAD	mixed greens, tomato, cucumber, carrot.....	8
OUR CAESAR	parmesan reggiano, croutons, white anchovies*.....	13
PHILIPS SALAD	belgian endive, lemon parmesan dressing, Roma tomatoes, blue cheese.....	13
SEARED DUCK FOIE GRAS	caramelized apples, creamy polenta, apple salad & cider vinaigrette.....	28
STEELHEAD SALMON TARTARE	roasted red beets, horseradish sour cream, crispy beet chips*.....	16
COBB SALAD	tomatoes, eggs, bacon, avocado, red wine vinaigrette, blue cheese.....	12
WARM POTATO SALAD	saucisson sec, pistachios, frisée, warm bacon vinaigrette.....	14

ENTREES

ROASTED ½ BOULDER NATURAL CHICKEN	kale & potato cakes, southern style tomato gravy.....	27
EAGLES NEST WAGYU BURGER	bacon, egg, steak sauce, Swiss, caramelized onions, garlic parmesan fries.....	29
ROCKY MOUNTAIN RED TROUT	roasted potato & green chili hash, tomato, garlic & green chili butte	26
MAINE LOBSTER FRICASSEE	1 ½# lobster, white wine, mushrooms, chestnut, butternut, pasta, tarragon.....	62
BRAISED BEEF SHORT RIBS	sweet potato gnocchi, butternut and spaghetti squashes, beef jus.....	32
FRESH DOVER SOLE MEUNIERE	spinach, lemon, capers.....	68
HERB & SEA SALT CRUSTED PRIME RIB OF BEEF	loaded baked potato, horseradish.....Tavern cut..	45
Broadmoor cut..	54
SWEET POTATO and RICOTTA PIEROGI	ricotta, caramelized potatoes, raisins, arugula, hazelnuts, brown butter....	19

SIDE DISHES 9 or three for 24

Mashed Yukon Potato Purée	Hand Cut Onion Rings	Loaded Baked Potato
Bacon & Cheddar Potato Croquettes	Cauliflower Gratin <i>shallot, garlic, gruyere</i>	Green Beans <i>bacon, roasted tomato</i>
Classic Mac and Cheese	Creamy Spinach	Fried Brussel Sprouts <i>bacon, shallot confit, maple glaze</i>

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

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