

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"

BLUEBERRY MOJITO

Cruzan Rum, Fresh Mint
Muddled Blueberries, Simple Syrup
Lime, Soda

SPENCER'S MANHATTAN

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

SAZERAC

Rye Whiskey, Peychaud's
Bitters, Absinthe, Sugar

MANHATTAN OLD FASHIONED

Buffalo Trace Bourbon, Porto Syrup
Angostura Bitters, Orange Twist

JOHN'S COSMOPOLIAN

Vodka, Grand Marnier
Lime, Cranberry

DARK 'N STORMY®

Gosling's Black Seal Rum
Ginger Beer, Lime

CHILI PALOMA

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

OLD AMERICANO

Buffalo Trace Bourbon
Espresso Syrup
Cappelletti Aperitivo, Orange Bitters

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
Da Luca, Prosecco, *Italy, 185 ml*.....\$13.50
Villa Maria, Sparkling Sauvignon Blanc, *Marlborough, New Zealand*.....\$11

WHITE

- Riesling, Dr. Loosen, “L”, *Mosel, Germany*.....\$12
Pinot Grigio, Fantinel, *Italy*.....\$11
Sauvignon Blanc, Kim Crawford, *Marlborough, New Zealand*.....\$12
Grüner Veltliner, Domäne 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
Carricante, Tornatore, “Etna Bianco”, *Etna, Sicily*.....\$14

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

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.

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

Prosciutto Crusted Seared Tuna Salad* \$26

Colorado Marinated Melons, Heirloom Tomato, Lemon Oil, Basil, Chili Calabrese Aioli, Aged Balsamic (DF)

Grilled Schaller and Weber Double Smoked Bacon \$18

Roasted Garlic, Chimichurri (GF, DF)

Prime Beef Tartare* \$23

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

Grilled Spanish Octopus \$19

Fennel Orange Salad, Marcona Almonds, Romesco Sauce, Rosemary Dressing (DF, CN)

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.

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

MAIN COURSES

Red Snapper ~ Plantain Croquettes, Pimento Creole Sauce, Avocado, Spicy Pepper Relish \$36

14oz Berkshire Pork Chop (GF) ~ Tomato Conserva, Charred Leeks, Polenta, Thyme Pork Jus \$46

Campanelle Pasta (VEG) ~ Basil Pesto, Toasted Pine Nuts, Broadmoor Farms Squash, Heirloom Tomato
Lemon, Parmesan Cheese \$23

Sterling Salmon ~ Miso Honey Glaze, Crushed Fingerling Potatoes, Smoked Bacon Broccolini, Citrus Butter \$35

Colorado Lamb Chops ~ Grilled Summer Squash, Celeriac Puree, Mint Scented Lamb Jus \$55

Chicken Scaloppini ~ Ratatouille, Lemon Caper Sauce, Garden Herbs \$29

Pan Seared Scallops (GF) ~ Sweet Corn Succotash, Fava Bean, Tomato, Basil Cream Sauce \$36

Veal Schnitzel ~ Cucumber Dill Salad, Lemon \$28

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

22oz Porterhouse \$72

10oz Filet Mignon \$65

14oz NY Strip \$54

12oz Bone-In Tenderloin \$62

8oz Hanger Steak \$32

14oz Ribeye \$54

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

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 \$10 (GF)

Creamed Spinach \$11

Mashed Potatoes \$9 (GF)

Green Beans, Smoked Bacon \$9 (GF)

Black Truffle & Parmesan French Fries \$10

Breaded Onion Rings \$9

Glazed Asparagus \$12 (GF)

Colorado Mixed Mushrooms \$10 (GF)

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.