

## 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"

### JOHN'S COSMOPOLITAN

Vodka, Grand Marnier, lime, cranberry

### 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

### DARK 'N STORMY®

Gosling's Black Seal Rum, ginger beer, lime

### LE JARDIN

Cruzan Rum, Lime Juice, Honey  
Belle de Brillet ,Topped with Stem  
Hard Cider

### CENTENNIAL COCKTAIL OF THE MONTH \$19.18

Join us in celebrating our 100th year Anniversary  
by sipping on our monthly Centennial Cocktail.  
You and a friend get to enjoy our gift to you as this is a  
special 2 cocktails for \$19.18.  
Please ask your server for this month's toast!

### "1906"

Saint Vivant Armagnac, Luxardo  
Orange Juice, Maple Syrup

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*.....\$19  
Da Luca, Prosecco, *Italy, 185 ml*.....\$13.50

## W H I T E

- Riesling, Dr. Loosen, “L”, *Mosel, Germany* .....\$12  
Pinot Grigio, Maso Poli, *Italy* .....\$11  
Sauvignon Blanc, Kim Crawford, *Marlborough, New Zealand* .....\$12  
Sauvignon Blanc Blend, *Domaine du Salvard, Cheverny, France*.....\$16  
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

## R O S É

- Whispering Angel, *Provence, France* .....\$14

## R E D

- Pinot Noir, Erath, *Willamette Valley, Oregon, USA* .....\$14  
Cabernet Sauvignon, Justin, *Paso Robles, California*.....\$18  
Cabernet Sauvignon, Ramey, *Napa Valley, California* .....\$25  
Zinfandel, Ridge, “East Bench,” *Sonoma, California*.....\$15  
Zinfandel Blend, Prisoner, *Napa Valley, California*.....\$24  
Merlot, Swanson, *Napa Valley, California*.....\$14  
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)~ Double Smoked Bacon, Braised Cabbage, Apples, Mustard Jus \$38

Baked Manicotti (VEG)~ Creamy Spinach, Ricotta, Parmesan Cheese, Roasted Tomato Sauce \$21

Sautéed Sterling Salmon (GF, DF)~ Grilled Artichokes, Tomatoes, Capers, Sauce Provençal \$34

Colorado Rack of Lamb (GF, DF)~ Dijon Lentils, Braised Lamb, Cipollini Onions, Lamb Jus \$52

Half Roasted Natural Boulder Chicken (GF) ~ Sweet Tea Brined, Wild Mushroom Ragu  
Potatoes Au Gratin, Chicken Jus \$29

Pan Seared Jumbo Sea Scallops (GF) ~ Sweet Potato Grits, Roasted Apples  
Double Smoked Bacon, Sage & Maple Meuniere Sauce \$36

Veal Schnitzel ~ Lyonnaise Potatoes, Lemon \$23

Cauliflower Steak (GF, V)~ Wild Rice Pilaf, Lemon and Olive Relish, Caramelized Onion \$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 \$39

22oz Porterhouse \$72

10oz Filet Mignon \$65

14oz NY Strip \$52

12oz Bone-In Tenderloin \$62

8oz Hanger Steak \$32

14oz Ribeye \$52

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)

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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 Steakhouse 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

Pernod Scented Spinach

Ahi Tuna Tartare\* \$26

Roasted Beets, Caraway Lavosh, Horseradish Crème Fraiche

Grilled Schaller and Weber Double Smoked Bacon \$15

Roasted Garlic, Chimichurri (GF, DF)

Prime Beef Carpaccio\* \$22

Little Gem Lettuce, Toasted Hazelnuts, Garlic Croutons, Black Truffle (DF, CN)

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