

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"

ROSEMARY ALPENGLow

Buffalo Trace Bourbon
St-Germain, Rosemary Syrup
Grapefruit Juice

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 COSMOPOLITAN

Vodka, Grand Marnier
Lime, Cranberry

DARK 'N STORMY®

Gosling's Black Seal Rum
Ginger Beer, Lime

BROADMOOR BRAMBLE

Saint-Vivant, Lemon Juice
Chambord

OLD AMERICANO

Buffalo Trace Bourbon
Espresso Syrup
Cappelletti Aperitivo, Orange Bitters

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

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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
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

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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

House Cured Gravlax* \$26

Multi Color Beets, Frisse, Lemon Crème Fraiche, Ice Wine Vinaigrette, Pistachio (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 (DF)

Grilled Spanish Octopus \$19

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

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MAIN COURSES

Red Snapper ~ Red Beans and Rice, Crab Stuffed Plantains, Spicy Pepper Mojo \$36

Farro Risotto (VEG) ~ Butternut Squash, Brussel Sprouts, Pomegranate, Parmesan \$23

Sterling Salmon ~ Roasted Brussel Sprouts, Smoked Bacon, Crushed Fingerlings, Tartar Sauce \$35

Roasted Truffle Chicken ~ Rainbow Cauliflower, Colorado Mushrooms, Truffle Chicken Jus \$32

Pan Seared Scallops ~ Sun Choke, Roasted Beets, Cranberry \$36

Veal Schnitzel ~ Braised Red Cabbage, Wild Mushroom Gravy \$28

Spiced Lentil Cakes (DF, V) ~ Curried Fall Vegetables, Pickled Onions, Raita Sauce \$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 & CHOPS

Our Steaks are USDA Revier 40-Day Aged Angus Beef

6oz Revier Black Angus Beef Tenderloin \$42

22oz Prime Porterhouse \$72

10oz Revier Black Angus Beef Tenderloin \$65

14oz Prime NY Strip \$54

12oz Bone-In Tenderloin \$62

8oz Hanger Steak \$32

14oz Prime Ribeye \$54

Eagles Nest Ranch Wagyu Featured Cut \$MP

14 oz. Berkshire Pork Chop \$46

Colorado Lamb Chops \$55

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 \$10 (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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