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.

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”

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

ROSEMARY ALPENGLow
Buffalo Trace Bourbon
St-Germain, Rosemary Syrup
Grapefruit Juice

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

BROADMOOR BRAMBLE
Saint-Vivant, Lemon Juice
Chambord

JOHN’S COSMOPOLITAN
Vodka, Grand Marnier
Lime, Cranberry

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

DARK ‘N STORMY®
Gosling’s Black Seal Rum
Ginger Beer, Lime

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

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

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

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

ROSEMARY ALPENGLow
Buffalo Trace Bourbon
St-Germain, Rosemary Syrup
Grapefruit Juice

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

BROADMOOR BRAMBLE
Saint-Vivant, Lemon Juice
Chambord

JOHN’S COSMOPOLITAN
Vodka, Grand Marnier
Lime, Cranberry

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

DARK ‘N STORMY®
Gosling’s Black Seal Rum
Ginger Beer, Lime

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
Schiarinsberg, “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, 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
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

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)

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 ~ 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
10oz Revier Black Angus Beef Tenderloin $65
  12oz Bone-In Tenderloin $62
  14oz Prime Ribeye $54
14 oz. Berkshire Pork Chop $46
  Add Three Jumbo Shrimp $12 or 6oz Grilled Lobster Tail $20

22oz Prime Porterhouse $72
14oz Prime NY Strip $54
  8oz Hanger Steak $32
Eagles Nest Ranch Wagyu Featured Cut $MP
Colorado Lamb Chops $55

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

CLASSIC STEAK SIDES

Baked Potato, Fully Loaded $10 (GF)
  Mashed Potatoes $10 (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)

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.