



LUNCH

Gruyere Fondue 18/26

For Your Dipping Pleasure

Chorizo Sausage	5
Saucisson	5
Pickled Vegetables	2
Roasted Mushrooms	3
Shot o' Kirsh	6

Libations 12

Silver Queen Side Car

Brandy, Tuaca, Frangelico, Fresh Lemon

Hyrup's Elixir

*Stranahan's Colorado Whiskey,
Vermont Maple Syrup, Cider Rim*

Ajax Spritz

Aperol, White Wine, Soda

Fashionable Fernet

*Fernet Branca, Luxardo,
Fresh Squeezed Orange and Lime*

Triple Black

*Van Gogh Espresso Vodka, Kahlua,
Black Sambuca, Espresso*

Flaming Lips of Bell

*Herradura Tequila, Grand Marnier,
Fresh Lime and Jalapeño*

Snacks

HAND CUT FRIES	
<i>w/ farm egg béarnaise</i>	11
<i>Truffle with Parmigiano Reggiano</i>	16
MAC & CHEESE <i>Orecchiette, gruyère, white cheddar</i>	9
MARINATED OLIVES <i>Thyme, orange, coriander</i>	7
MARCONA ALMONDS <i>Smoked paprika</i>	7
CHICKEN LIVER PÂTÉ <i>House preserves, crostini</i>	12

Soups, Salads and Such

ONION SOUP GRATINÉE <i>As it should be</i>	11
TOMATO SOUP <i>Gruyère crouton</i>	9
CRAB "RILLETTE"	14
<i>Fresh Crab, citrus aioli, radish, avocado, grilled crostini</i>	
TAVERN SALAD <i>Butter lettuce, fines herbs, Dijon vinaigrette</i>	9
<i>grilled chicken 15 grilled shrimp 17</i>	
GOLDEN BEET SALAD <i>Chèvre, frisée, toasted hazelnuts</i>	12

Raw Bar

OYSTERS <i>1/2 dozen</i>	18	LITTLE NECK CLAMS <i>1/2 dozen</i>	12
SHRIMP COCKTAIL <i>1/2 dozen</i>	15	KING CRAB <i>1/2# Crab, tarragon aioli</i>	23
PETIT PLATEAU	65	GRAND PLATEAU	95
<i>12 Oysters, 6 Clams, 6 Shrimp, 1/4# Crab</i>		<i>18 Oysters, 9 Clams, 9 Shrimp, 1/2# Crab</i>	

While Supplies Last

<u>Monday 24</u>
WILD BOAR GOULASH
<u>Tuesday 25</u>
BRAISED BEEF SHORTRIBS
<u>Wednesday 24</u>
CASSOULET
<u>Thursday 24</u>
VEAL SCHNITZEL
<u>Friday 22</u>
FISH-n-CHIPS
<u>Saturday 24</u>
BEEF STROGANOFF
<u>Sunday 26</u>
BOUILLABAISSE

Mains

COLORADO LAMB BOLOGNESE	19
<i>Pappardelle pasta, Parmigiano Reggiano</i>	
TUNA NICOISE	25
<i>French beans, fingerlings, pickled red onion, olive, farm egg</i>	
CRISPY ROAST CHICKEN	24
<i>Farro, preserved lemon, olives, feta, parsley, mint</i>	
MUSSELS MARINIÈRE	19
<i>White wine, garlic, red chili</i>	
SOLE MEUNIÈRE	23
<i>French beans, capers, beurre noisette, lemon</i>	
MUSHROOM & LEEK QUICHE	15
<i>Tavern salad, house vinaigrette</i>	
AJAX DOUBLE CHEESEBURGER	17
<i>Milagro Ranch grass fed beef, American cheese, onion aioli, frites</i>	
STEAK FRITES	25
<i>Grilled prime flat iron, maître d' butter</i>	

Join us for Dinner 7 Nights a Week 365 Days of the Year

20% Gratuity will be added to parties of eight or more.

All of our beef and lamb is happily raised on grass in Colorado; hormone and drug free.