

STARTERS & SALADS

CORNBREAD SKILLET \$6

jalapeno and cheddar w/ honey butter

BURNT ENDS \$10

kansas city style. get 'em while they last

WINGS \$9

dirty (a.k.a spicy honey) or buffalo style
6 wings, celery, carrots, blue cheese

ICEBERG WEDGE \$8

honey cured bacon, grape tomatoes,
scallions, bleu cheese

GARDEN CHOPPED SALAD \$11

mixed greens, roasted carrots, radish,
tomatoes, cucumber, goat cheese,
sunflower seeds, lemon agave vinaigrette

CRISPY BRUSSELS SPROUTS \$8

citrus honey mustard

JAX FISH HOUSE PEEL & EAT SHRIMP

Half Pound \$10 | One Pound \$20

jax famous mustard sauce, cocktail sauce,
lemon

SIDES

MACARONI & CHEESE \$5

served with bread crumbs

CRUNCHY CABBAGE SLAW \$4

HOUSE CUT FRIES \$4

SMOKED BRISKET CAMPFIRE BEANS \$5

SWEET POTATO FRIES \$5



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BURGERS

served with fries, smoky aioli, lettuce,
onions, tomatoes, house pickles

TAVERN \$11.95

MUSHROOM SWISS \$13

BACON CHEDDAR \$14.50

CHARRED JALAPEÑO & PEPPER JACK \$13.50

OG VEGGIE BURGER \$15

Why should carnivores have all the fun?

A deliciously seasoned patty of lentil &
chickpea, topped with tomato jam, goat
cheese, arugula

FROM THE SMOKER

served with cornbread muffin, kale-cabbage slaw and house-made pickles

BEEF BRISKET \$18.75

rocky mountain prime beef, kc bbq sauce

PULLED PORK \$15.95

carolina gold bbq sauce

HALF RACK RIBS \$22

st. louis cut, kc bbq sauce

THE PLATTER \$22

bbq smoked chicken, house hot links,
ribs, alabama white sauce

BUTCHER BLOCK FOR 2 \$44 | 4 \$84 | 6 \$124

sliced brisket, st. louis cut ribs, pulled pork,
bone in chicken, howdy hot links, house bbq
sauce, carolina gold bbq sauce, beans & slaw,
cornbread muffins

SANDWICHES

served with fries

BBQ PORK \$14.25

carolina gold bbq sauce, slaw,
brioche bun

SMOKED PRIME BRISKET \$17

kc bbq sauce, bread & butter pickles,
red onion, aioli, sourdough toast

GRILLED MAHI SANDWICH \$15

shredded lettuce, tomato, avocado,
spicy tartar sauce

FRIED CHICKEN SANDWICH \$14

BUFFALO STYLE ranch, lettuce, pickles,
bleu cheese

STICKY BIRD STYLE green apples shredded
cabbage tossed in spicy honey

SURF AND TURF

JAX'S FAMOUS LOBSTER ROLL \$24

split-top bun, lobster meat, aioli, herbs,
crunchy bacon crumbles, with slaw and
house-cut fries

FISH AND CHIPS \$17

howdy battered fried cod, house slaw,
house cut fries,

FLATIRON STEAK \$29

iceberg wedge, house cut fries with house
made steak sauce

DESSERT

HALF-DOZEN CHOCOLATE CHIP COOKIES \$6

just like momma used to make

TAVERN CHOCOLATE BROWNIES \$6

chocolate chips, caramel swirl

SUMMER STONED FRUIT CHERRY COBBLER \$7

AVAILABLE TO-GO / BEER 25oz CROWLER \$10 / ALL COCKTAILS CAN BE MADE TO-GO

DRAFT BEER

STONE IPA 6 [14oz] escondido, ca · 6.9% ABV extra hoppy, citrusy flavor with a subtle malt character	FUNKWERKS TROPIC KING 7 [10oz] ft collins, co · 8% ABV imperial saison
TELLURIDE RUSSEL KELLEY 6 [14oz] telluride, co · 6% ABV mosaic ipa	UPSLOPE CRAFT LAGER 6 [14oz] boulder, co · 4.8% ABV premium american lager
BOOTSTRAP INSANE RUSH 7 [14oz] niwot, co · 7.6% ABV ipa with a perfect balance of malts and five different hops	POST TOP ROPE 6 [14 oz] lafayette, co 5% ABV mexican lager
SKA HAZY IPA 6 [14oz] denver, co · 6.5% ABV citrus ipa	LEFT HAND MILKSTOUT 6 [14oz] longmont · 4.3% ABV dry irish stout
CROOKED STAVE WEST COAST IPA 7 [14oz] denver, co · 5.4% ABV made with amarillo, mosaic,	ODELL SIPPIN PRETTY 7 [10oz] ft collins, co · 4.5% ABV fruited sour ale blend of acai, guava, elderberry
POST TOWNIE IPA 6 [14oz] lafayette, co · 6.2% ABV made with american malts and loads of american hops	POST HOWDY 5.5 [14oz] lafayette, co · 4.5% ABV all american pilsner
GREAT DIVIDE STRAWBERRY RHUBARB 8 [10oz] denver, co · 6.2% ABV sour ale	DENVER BREWING PRINCESS YUM YUM 6 [14oz] denver, co · 4.8% ABV slightly tart German style Kolsch brewed with real raspberries
BRECKENRIDGE HOP PEAK 6 [14oz] ft collins, co · 6.5% ABV simcoe and citra hops	4 NOSES EL JEFE 7 [10oz] denver, co 7.4% ABV imperial coffee stout with cinnamon
STATION 26 JUICY BANGER 6 [14oz] denver, co · 7.4% ABV made with 5 hops	AVERY WHITE RASCAL 6 [14oz] boulder, co · 5.5% ABV belgium style white ale
BRECKENRIDGE AVALANCHE ALE 6 [14oz] littleton, co · 5% ABV american amber ale	WILD CIDER BLUEBERRY HIBISCUS 6 [14oz] firestone, co · 5.5% ABV semi-dry cider

CANS/BOTTLES

POST HOWDY 4.5 | COORS LIGHT 4.5 | STELLA ARTOIS 6 | COORS EDGE (N/A) 4.5
BUD 4.5 | BUD LIGHT 4.5 | COORS OG 4.5 | PBR 4.5

COCKTAILS



OLD BUFFALO 9 bourbon, simple syrup, orange bitters, house-made bourbon cherry	ALPINE SOUR 10 fireside colorado bourbon, breckenridge bitters, ginger liqueur, agave nectar, lemon
SAZERAC 10 rittenhouse rye, peychaud's bitters, raw sugar, leopold's absinthe verte	WATERMELON MARGARITA 10 silver tequila, fresh citrus, agave, triple sec, watermelon
THE MOUNTAIN MANHATTAN 13 oak barrel-aged manhattan with breckenridge bourbon, vermouth, bitters	TENNESSEE TEA 9 george dickel no. 8 tennessee whiskey, lemonade, iced tea, splash of oj
TAVERN MULE 9.5 buffalo trace vodka or bourbon, lemon, basil, ginger beer	PEARL STREET PUNCH 9 gin, hibiscus, cucumber, mint, lime, soda
SPIRIT ANIMAL 10 spirit hound gin, leopold's blackberry liqueur, lavender, lemon	THE F'N MARG 10 milagro tequila, gran gala, agave, freshly squeezed lemon, lime, orange
PEACH BOURBON SMASH 11 bourbon, leopold's rocky mountain peach liqueur, lemon, mint	ROOFTOP SANGRIA 9 red wine, brandy, citrus, spices, soda

WINE

REDS

HOUSE RED 8 / 30
ANDELUNA MALBEC 9 / 34 mendoza, argentina
CARTLIDGE & BROWNE PINOT NOIR 10 / 36 north coast, california
LOUIS M. MARTINI CABERNET SAUVIGNON ... 12 / 45 sonoma county, california
RODNEY STRONG MERLOT 11 / 42 sonoma county, california
BENZIGER MERLOT 36 sonoma county, california
JORDAN CABERNET SAUVIGNON 95 alexander valley, california

WHITES

HOUSE WHITE 8 / 30
ANNABELLA CHARDONNAY 10 / 38
GIESEN SAUVIGNON BLANC 9 / 34 marlborough, new zealand
BANFI LERIME PINOT GRIGIO 9 / 34 tuscany, italy
LA PETITE PERRIERE ROSÉ 10 / 38 loire valley, france

BUBBLES

ZONIN PROSECCO BRUT 8 / 30 veneto, italy
CHANDON SPLIT 13 brut, rose, or sweet star