

STARTERS & SALADS

WINGS 6 wings, celery, carrots, blue cheese \$10
 - dirty (a.k.a spicy honey)
 - buffalo style
 - parmesan garlic italian +\$1
 - sweet & tangy indonesian +\$1
 - hot ethiopian berebere +\$1

CORNBREAD SKILLET jalapeño and cheddar w/ honey butter \$6

BURNT ENDS kansas city style. get 'em while they last \$10

SMOKY TOMATO SOUP served with house made cheese crackers- cup\$4 crock \$7

FALAFEL SALAD mixed greens, cherry tomatoes, radish, cucumber, grilled squash and zucchini, goat cheese, green goddess dressing\$14

GARDEN CHOPPED SALAD arugula, roasted squash, beets, quinoa, farro, pickled onions, apple cider vinaigrette, goat cheese \$11

ICEBERG WEDGE honey cured bacon, cherry tomatoes, scallions, bleu cheese \$8

CRISPY BRUSSELS SPROUTS citrus honey mustard \$8

GRILLED SMOKED SOY SHISHITO PEPPERS \$11

HOUSE PEEL & EAT SHRIMP
 Half Pound \$10 | One Pound \$20

SIDES

MACARONI & CHEESE served with bread crumbs \$5
CRUNCHY CABBAGE SLAW \$4
HOUSE CUT FRIES \$4
SMOKED BRISKET CAMPFIRE BEANS \$5
SWEET POTATO FRIES \$5

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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

BBQ FAMILY MEALS FOR 2 \$44 | **4** \$84 | **6** \$124
 sliced brisket, st. louis cut ribs, pulled pork, smoked chicken, howdy hot links, house bbq sauce, carolina gold bbq sauce, beans & slaw, cornbread muffins

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

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

CLASSIC 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

RUBY RED TROUT \$21
 quinoa, farro, roasted red beets & squash, charred lemon aioli

FLATIRON STEAK \$29
 smashed potatoes, garlic butter crispy brussel sprouts, steak sauce

THE [CHEESESTEAK] PROJECT

All cheesteaks are footlongs with 8oz of smoked prime rib, sauteed onions served on an amoroso roll with our house pickles.

*Dine-in served with french fries
 Take-out served with Boulder chips*

THE PHILLY \$16
 melted provolone & a side of cheddar cheese whiz

THE AMIGO \$18
 queso, peppers, jalapeños, crispy onions

THE "Q" \$17
 kc-style bbq sauce, cheddar cheese whiz crispy onions

Another delicious encounter brought to you by Big Red F Restaurant Group.

DESSERT

CHOCOLATE CHIP COOKIES	\$8
three warm cookies, super soft ice cream	
TAVERN CHOCOLATE BROWNIES(GF)	\$8
chocolate ice cream, honeycomb	
BANANA PUDDING	\$8
bourbon vanilla pudding, bananas, classic wafers	
MOMMA'S HOT COCOA vanilla vodka, peppermint schnapps, baileys.....	\$10
WEST END COFFEE bourbon, coffee, brown sugar, whipped cream	\$10

BEVIES WITHOUT BOOZE

ROOT BEER	\$4
GRAPEFRUIT ROSEMARY SPRITZER	\$5
ICED TEA	\$3
HIBISCUS COOLER	\$5
SODAS	\$4
coke, diet coke, sprite, ginger ale	
HANDCRAFTED LEMONADE OR LIMEADE	\$4.50
classic, hibiscus, lavender, rosemary [no refills]	

FEATURED COCKTAILS

RYE BOI	\$13
sagamore rye, black berry liquor, lemon, mint, orange bitters, absinthe (Included in price is a donation to SPAN)	
SAZERAC	\$10
rittenhouse rye, peychaud's bitters, absinthe rinse	
THE MOUNTAIN MANHATTAN	\$13
oak barrel-aged manhattan, breckenridge bourbon, vermouth, bitters	
ALPINE SOUR	\$10
fireside colorado bourbon, breckenridge bitters, ginger liqueur, agave, lemon	
GALACTIC LEMONADE	\$10
peaberry infused vodka, lemon, lavender simple syrup	
PEARL STREET PUNCH	\$9
gin, hibiscus, cucumber, mint, lime, soda	
THE F'N MARG	\$10
corazon tequila, gran gala, agave, fresh lime, lemon, orange	

◆ BOULDER'S TAVERN DELUXE SINCE 1987 ◆

In 1987, Steve "Beaver" Goren and Marc "Minnie" Minion opened the original West End Tavern. In doing so, they not only named, but gave birth to Boulder's thriving 'West End' retail district. The partners purchased the big, old, beautiful bar from Miss Kittie's Saloon in Bayaud, Nebraska, a stopping point on the original Oregon Trail. Miss Kittie herself sold them the bar and told them, based on expert calculations & the design, its likely birthplace was Omaha, Nebraska,

in the late 1800's.

Our furniture is a by-product of the 2002 Hayman fire, which destroyed over 70,000 acres of local old growth pine forest. Some of the biggest trees killed in that fire were salvaged to create the tables you see in our dining room today. There's a lot of history in this old place, and plenty more in the making.

JUL-IPA

13th ANNUAL

ROOFTOP PARTY

SATURDAY, JULY 31ST ■ NOON-3PM

\$35

LIVE AUCTION, FOOD, MUSIC & IPA TASTING FROM BADASS BREWERIES



100% of Proceeds Benefit Safehouse Progressive Alliance for Nonviolence

TICKETS AVAILABLE AT WWW.JUL-IPA.COM



LIFETIME MEMBERSHIP

- Learn the differences between Whiskey, Bourbon, Rye, Scotch, Irish & Tennessee.
- Get exclusive invites to whiskey events, discounts from West End Liquors.
- Try over 30 whiskey
- Upon completion receive Whiskey club t-shirt, W.E.T. Glencarin glass, Whiskey Flight, name on our Whiskey Barrel, Rare pour of W.E.T. Elmer T Lee Single Barrel.



A LIQUOR STORE. INSIDE A TAVERN. ABOUT AS GOOD AS IT GETS.



WEST END TAVERN CATERING

Craft Barbecue To Go in the comfort of your own home or at your next tailgate. Ask anyone for a menu or email us at events@thewestendtavern.com

We would love to cater your next event!