

STARTERS & SALADS

FALAFEL SALAD \$14

mixed greens, cherry tomatoes, radish, cucumber, grilled squash and zucchini, goat cheese, green goddess dressing

GARDEN CHOPPED SALAD \$11

arugula, roasted squash, beets, quinoa, farro, pickled onions, apple cider vinaigrette, goat cheese

ICEBERG WEDGE \$8

honey cured bacon, cherry tomatoes, scallions, blue cheese

SMOKY TOMATO SOUP cup \$4 | crock \$7

served with cheese crackers

CORNBREAD SKILLET \$6

jalapeño and cheddar w/ honey butter

BURNT ENDS \$10

kansas city style. get 'em while they last

CRISPY BRUSSELS SPROUTS \$8

citrus honey mustard

BLISTERED SHISHITO PEPPERS \$11

smoked soy sauce

WINGS \$11

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



EST 1987

FROM THE SMOKER

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

BEEF BRISKET \$19.75

rocky mountain prime beef, kc bbq sauce

PULLED PORK \$16.95

carolina gold bbq sauce

HALF RACK RIBS \$23

st. louis cut, kc bbq sauce

THE PLATTER \$22

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

BBQ FAMILY MEALS FOR 2 \$59 | 4 \$99 | 6 \$139

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* \$13.50

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

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

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. All menu items are made fresh daily and some ingredients may not be listed. Please inform your server if you are allergic to or intolerant of specific foods and we are happy to make adjustments.

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@westendtaVERN



@thewestendtaVERN

TAVERN SPECIALTY

FISH AND CHIPS howdy battered fried cod, house slaw, house cut fries \$17

DESSERT

CHOCOLATE CHIP COOKIES three warm cookies, super soft ice cream	\$8
TAVERN CHOCOLATE BROWNIES(GF) chocolate ice cream, honeycomb	\$8
BANANA PUDDING bourbon vanilla pudding, bananas, classic wafers	\$8
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 coke, diet coke, sprite, ginger ale	\$4
HANDCRAFTED LEMONADE OR LIMEADE classic, hibiscus, lavender, rosemary [no refills]	\$4.50

FEATURED COCKTAILS

RYE BOI sagamore rye, black berry liquor, lemon, mint, orange bitters, absinthe	\$13
SAZERAC rittenhouse rye, peychaud's bitters, absinthe rinse	\$11
THE MOUNTAIN MANHATTAN oak barrel-aged manhattan, west end tavern reserve breckenridge bourbon, vermouth, bitters	\$13
ALPINE SOUR fireside colorado bourbon, breckenridge bitters, ginger liqueur, agave, lemon	\$11
GALACTIC LEMONADE peaberry infused vodka, lemon, lavender simple syrup	\$10
PEARL STREET PUNCH gin, hibiscus, cucumber, mint, lime, soda	\$10
THE F'N MARG barrel aged corazon tequila, gran gala, agave, fresh lime, lemon, orange	\$12

JOIN OUR

WHISKEY
* Club *

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. Glenclarin glass, Whiskey Flight, name on our Whiskey Barrel, Rare pour of W.E.T. Elmer T Lee Single Barrel.



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.

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!



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

