

STARTERS & SALADS

- FALAFEL SALAD** \$14
mixed greens, cherry tomatoes, radish, cucumber, grilled squash and zucchini, goat cheese, green goddess dressing
- GARDEN CHOPPED SALAD** \$12
arugula, roasted squash, beets, quinoa, farro, pickled onions, apple cider vinaigrette, goat cheese
- ICEBERG WEDGE** \$9
honey cured bacon, cherry tomatoes, scallions, blue cheese
- SMOKY TOMATO SOUP** cup \$5 | crock \$7
served with cheese crackers
- CORNBREAD SKILLET** \$6
jalapeño and cheddar w/ honey butter
- BURNT ENDS** \$11.50
kansas city style. get 'em while they last
- CRISPY BRUSSELS SPROUTS** \$9
citrus honey mustard
- BLISTERED SHISHITO PEPPERS** \$13.50
smoked soy sauce
- WINGS** \$14
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** \$18.75
rocky mountain prime beef, kc bbq sauce
- PULLED PORK** \$15.95
carolina gold bbq sauce
- HALF RACK RIBS** \$26
st. louis cut, kc bbq sauce
- THE PLATTER** \$24
bbq smoked chicken, house hot links, ribs, alabama white sauce
- BBQ FAMILY MEALS FOR 2** \$59 | **4** \$109 | **6** \$159
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*** \$13.95
- MUSHROOM SWISS*** \$16.50
- BACON CHEDDAR*** \$16.50
- CHARRED JALAPEÑO & PEPPER JACK*** \$15.50
- 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** \$15.25
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** \$16
shredded lettuce, tomato, avocado, spicy tartar sauce
- FRIED CHICKEN SANDWICH** \$16
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.

TAVERN SPECIALTY

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

SOCIALIZE WITH US.

@westendtaVERN @thewestendtaVERN

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	\$10
vanilla vodka, peppermint schnapps, baileys	
WEST END COFFEE	\$10
bourbon, coffee, brown sugar, whipped cream	

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

**PARTY
BBQ
=
PARTY Q!**

Nothing says fun like succulent, smoky meats by the pound. Order Boulder's best BBQ and add family-style Tavern sides and wings and let the good times roll.

PICK IT UP & TAKE IT OR LET US BRING THE Q TO YOU!
Order online or give us a call 303-444-3535 to talk Q



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.**

