

STARTERS & SALADS

WINTER KALE SALAD \$14

lacinato kale, roasted root vegetables, crispy chickpeas, spiced almonds, parmesan cheese, townie ipa mustard dressing

SIMPLE GREEN SALAD \$9

mixed greens, cucumber, cherry tomatoes, sunflower seeds, apple cider vinaigrette

ICEBERG WEDGE \$10

honey-cured bacon, cherry tomatoes, chives, blue cheese crumbles, smoked tomato ranch

CORNBREAD SKILLET \$6

jalapeño and cheddar with honey butter

SMOKY TOMATO SOUP cup \$5 | bowl \$7

cheddar crackers, green onions

BURNT ENDS \$13

kansas city style
get 'em while they last

CRISPY BRUSSELS SPROUTS \$9

citrus honey mustard dressing

SPINACH ARTICHOKE DIP \$13

parmesan herb blend, red pepper jam, lavosh cracker

6 JUMBO WINGS \$17

celery, carrots, blue cheese dressing

- buffalo style

- parmesan & garlic rub (italian herbs & spices)

- firecracker (sriracha sauce & spice shake)

FROM THE SMOKER

- barbecue (kc-style bbq sauce)

- dirty (a.k.a spicy honey)

 vegetarian  vegan  gluten free

*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.



EST 1987

FROM THE SMOKER

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

PRIME BEEF BRISKET \$18.75

7 oz rocky mountain prime beef, kc barbecue sauce

PULLED PORK \$16.95

7 oz smoked pork shoulder, carolina gold barbecue sauce

TAVERN PLATE \$24

3 oz smoked chicken, howdy hotlink, 3 st. louis ribs, house barbecue sauces, kale-cabbage slaw, house pickles, cornbread muffin

SMOKED CHICKEN \$15.95

7 oz smoked chicken thighs, alabama white barbecue sauce

HALF RACK RIBS \$26

st.louis cut, kc barbecue sauce

BUTCHER BOARDS 2 for \$59 | 4 for \$109 | 6 for \$159

sliced brisket, st. louis cut ribs, pulled pork, smoked chicken, howdy hot links, house barbecue sauces, campfire beans & slaw, house-made pickles, cornbread muffins

BURGERS

100% Angus from Niman Ranch - hormone-free, vegetarian-fed, humanely raised, 'Merican beef - topped with smoky mayo, lettuce, onion, tomato, and house-made pickles on a buttered brioche bun.
Served with seasoned fries.

TAVERN BURGER* \$13.95

MUSHROOM SWISS* \$16.50

BACON CHEDDAR* \$16.50

SMOKED JALAPEÑO PEPPER JACK* \$15.50

OG VEGGIE  \$15

Why should carnivores have all the fun?

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

SANDWICHES

served with seasoned fries

BBQ PORK \$15.75

crunchy cabbage slaw, carolina gold barbecue sauce, house-made pickles, buttered brioche bun

SMOKED PRIME BRISKET \$17.50

smoky mayo, red onion, house-made pickles, kc barbecue sauce, buttered sourdough toast

SEARED MAHI SANDWICH \$17.50

blackened spiced mahi, crunchy kale-cabbage slaw, tomato, avocado, jalapeño tartar sauce, buttered brioche bun

FRIED CHICKEN SANDWICH \$16.50

BUFFALO STYLE

ranch, lettuce, house-made pickles, blue cheese

STICKY BIRD STYLE

spicy honey, green apple, cabbage, buttered brioche bun

SIDES

MAC & CHEESE  \$6

CABBAGE SLAW  \$4

SEASONED FRIES  \$5

CAMPFIRE BEANS  \$5

SWEET POTATO FRIES  \$5

SIMPLE GREEN SALAD   \$5

mixed greens, cucumber, cherry tomatoes, sunflower seeds, apple cider vinaigrette

DESSERT

GOOEY BUTTER CAKE \$8

spiced apple-cranberry compote, whipped cream, gluten-free

CARROT CAKE \$8

maple cream cheese frosting, pecans, dried cranberry, candied coconut, cajeta, gluten-free

TAVERN BROWNIE \$8

vanilla ice cream, cajeta, australian honeycomb, gluten-free

TAVERN SPECIALTY

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

FEATURED COCKTAILS

OLD BUFFALO bourbon, simple syrup, orange bitters, house-made bourbon cherry	\$11
RYE BOI woody creek rye, blackberry liqueur, lemon, mint, orange bitters, absinthe	\$13
ALPINE SOUR fireside colorado bourbon, breckenridge bitters, ginger liqueur, agave nectar, lemon	\$12
SAZERAC rittenhouse rye, peychaud's bitters, raw sugar, leopold's absinthe verte	\$14
THE MOUNTAIN MANHATTAN oak barrel-aged manhattan with breckenridge bourbon, vermouth, bitters	\$14
GALACTIC LEMONADE peaberry infused vodka, lemon, lavender simple	\$11
PEARL STREET PUNCH gin, hibiscus, cucumber, mint, lime, soda	\$10
THE F'N MARG west end tavern single barrel-aged corazón tequila, gran gala agave, freshly squeezed lemon, lime, orange	\$32
BEAVER MYSTERY SHOT a tribute shot to our founder Steve "Beaver" Goren	\$5

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

WINE

RED	glass bottle
HOUSE RED	\$8 \$30
ARGENTO MALBEC mendoza, argentina	\$9 \$34
CARTLIDGE & BROWNE PINOT NOIR north coast, california	\$10 \$36
LOUIS M. MARTINI CABERNET SAUVIGNON sonoma county, california	\$12 \$45
RODNEY STRONG MERLOT sonoma county, california	\$11 \$42
JORDAN CABERNET SAUVIGNON alexander valley, california	\$95
WHITE	
HOUSE WHITE	\$8 \$30
ANABELLA CHARDONNAY napa , california	\$10 \$38
GIESEN SAUVIGNON BLANC marlborough, new zealand	\$9 \$34
BANFI LERIME PINOT GRIGIO tuscan, italy	\$9 \$34
LA PETITE PERRIERE ROSÉ loire valley, france	\$10 \$38
BUBBLES	
ZONIN PROSECCO BRUT veneto, italy	\$8 \$30
CHANDON SPLIT brut, rose, or sweet star	\$13

**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

DRAFT BEER

DOGFISH HEAD 60 MINUTE milton, de 6.0% abv bitter and bright ipa	\$7 [14oz]
POST TOWNIE lafayette, co 6.2 % abv easy drinkin' ipa	\$7 [14oz]
LIQUID MECHANICS LUCID AF lafayette, co 7.0% abv american ipa	\$8 [14oz]
BOOTSTRAP WREAK HAVOC erie, co 8.5% abv imperial red ale	\$7 [10oz]
DENVER BEER PRINCESS YUM YUM denver, co 4.8% abv raspberry kolsch	\$6 [14oz]
FOUNDERS UNRAVELED grand rapids, mi 6.6% abv juciy dry hopped ipa	\$7 [14oz]
POST HOWDY WESTERN PILSNER lafayette co 4.5% abv american pilsner	\$6 [14oz]
WIBBY VIENNA LAGER longmont, co 5.5% abv	\$6 [14oz]
UHL'S COFFEE ROASTERS boulder, co 8.7% abv imperial coffee milk stout	\$7 [10oz]
TELLURIDE FACE DOWN BROWN telluride, co 5.7% abv american brown ale	\$6 [14oz]
OUTER RANGE SILENT DISCO frisco, co 11.2% abv imperial stout	\$10 [10oz]
SKA TROPICAL HAZY durango, co 6.0% abv tropical hazy ipa	\$7 [14oz]
AVERY MAHARAJA boulder, co 10.0% abv double ipa	\$10 [10oz]
TIVOLI MILE HI HEFE denver, co 5.0% abv hefeweizen	\$6 [14oz]
UPSLOPE CRAFT LAGER boulder, co 4.8% abv crisp lager	\$6 [14oz]
4NOSES MOUNTAIN WAVE boulder, co 5.0% abv mosaic pale ale	\$7 [14oz]
ODELL SIPPIN PRETTY ft collins, co 4.5% abv fruited sour ale acai	\$9 [10oz]
LEFT HAND MILK STOUT longmont, co 6.0% abv on nitro, milk stout	\$6 [14oz]
BELL'S AMBER ALE kalamazoo, mi 5.8% abv american amber ale	\$7 [14oz]
TWISTED PINE ROTATOR boulder, co	\$9 [14oz]

CANS/BOTTLES

AVERY IPA	\$6
AVERY LAGER	\$5
HEINEKEN	\$4.50
COORS edge (n/a), light, og	\$4.50
BUDWEISER	\$4.50
(GF) STEM CIDER real dry, raspberry	\$6
(GF) HOLIDAILY BLONDE	\$8
(GF) UPLSOPE SELTZER	\$6

◆ 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.

SOCIALIZE WITH US.



@westendtavern



@thewestendtavern