

STARTERS & SALADS

KALE SALAD 🌱 \$14

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

SIMPLE GREEN SALAD 🌱 GF \$9

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

ICEBERG WEDGE GF \$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 GF \$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 GF 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 GF \$4

SEASONED FRIES 🌱 \$5

CAMPFIRE BEANS 🌱 \$5

SWEET POTATO FRIES 🌱 \$5

SIMPLE GREEN SALAD GF 🌱 \$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 Laws single barrel 4 grain bourbon, simple syrup, orange bitters, house-made bourbon cherry	\$13
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	\$13
SAZERAC woody creek rye, peychaud's bitters, raw sugar, leopold's absinthe verte	\$13
THE MOUNTAIN MANHATTAN oak barrel-aged manhattan with breckenridge bourbon, vermouth, bitters	\$13
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	\$12
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	\$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
BREAD & BUTTER MERLOT napa, california	\$11 \$42
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	
MIONETTO PROSECCO BRUT venice, italy	\$8 \$30
WYCLIFF BRUT modesto, california	\$6 \$22

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

DOG FISH HEAD 60 MINUTE milton, de 6.0%abv both-coast ipa	\$8 [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	\$8 [10oz]
ASPEN INDEPENDENCE PASS aspen, co 7.5%abv west-coast ipa	\$8 [14oz]
FOUNDERS ALL DAY HAZE grand rapids, mi 4.9%abv hazy session ipa	\$7 [14oz]
POST HOWDY WESTERN PILSNER lafayette co 4.5%abv american pilsner	\$6 [14oz]
WIBBY VIENNA LAGER longmont, co 5.5%abv volksbier vienna	\$7 [14oz]
UHL'S COFFEE ROASTERS boulder, co 8.7%abv imperial coffee milk stout	\$8 [10oz]
TELLURIDE FACE DOWN BROWN telluride, co 5.7%abv american brown ale	\$7 [14oz]
BELL'S AMBER ALE kalamazoo, mi 5.8%abv american amber ale	\$7 [14oz]
WELDWERKS JUICY BITS greeley, co 6.7%abv new-england ipa	\$8 [14oz]
AVERY MAHARAJA boulder, co 10.0%abv hoppy double ipa	\$10 [10oz]
TIVOLI MILE HI HEFE denver, co 5.0%abv german hefeweizen	\$6 [14oz]
UPSLOPE CRAFT LAGER boulder, co 4.8%abv crisp american lager	\$6 [14oz]
4 NOSES MOUNTAIN WAVE boulder, co 5.0%abv mosaic pale ale	\$8 [14oz]
FUNKWERKS RASPBERRY PROVINCIAL ft collins, co 4.2%abv sour ale	\$8 [14oz]
LEFT HAND MILK STOUT longmont, co 6.0%abv nitro milk stout	\$6 [14oz]
OUTER RANGE SNUG frisco, co 6.0%abv oat stout	\$9 [14oz]
TWISTED PINE ROTATOR boulder, co	

CANS/BOTTLES

AVERY lager, ipa. cran-raz seltzer	\$6
HEINEKEN original, 0.0	\$4.50
PBR TALL BOY	\$4.50
COORS edge (n/a), light, banquet	\$4.50
GUINNESS TALL BOY	\$7
(GF) STEM CIDER real dry, raspberry	\$6
(GF) HOLIDAILY BLONDE-16OZ	\$8
(GF) UPSLOPE SNOW MELT HARD SELTZER	\$6
(GF) HOPLARK N/A CITRA HOP TEA	\$6

SOCIALIZE WITH US.

 @westendtavern  @thewestendtavern

◆ 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.