

STARTERS & SALADS

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

WATERMELON SALAD   \$12
feta, cucumber, red onion, urfa chili, sherry vinegar, mint

CORNBREAD SKILLET  \$6
jalapeño and cheddar with honey butter

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

WINGS

4 WHOLE WINGS \$17
served with celery, carrots, blue cheese dressing

- buffalo style •
- parmesan & garlic rub (italian herbs & spices) •
- barbecue (kc-style bbq sauce) •
- dirty (a.k.a spicy honey) •



EST 1987

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

WHY SHOULD CARNIVORES HAVE ALL THE FUN?

THE ROYAL VEG  \$15

fried portobello, smoky mayo, cabbage slaw, hot cherry peppers, arugula



TAVERN SPECIALTY

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

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

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

TAVERN BROWNIE  \$8
vanilla ice cream, cajeta, australian honeycomb

STRAWBERRY SHORTCAKE JAR \$8
italian cream cake, marinated strawberries, whipped cream

ROOT BEER FLOAT  \$7
root beer, vanilla ice cream, whipped cream and a cherry on top

FEATURED COCKTAILS

OLD BUFFALO	\$13
Laws single barrel 4 grain bourbon, simple syrup, orange bitters, house-made bourbon cherry	
RYE BOI	\$13
woody creek rye, blackberry liqueur, lemon, mint, orange bitters, absinthe	
ALPINE SOUR	\$13
fireside colorado bourbon, breckenridge bitters, ginger liqueur, agave nectar, lemon	
SAZERAC	\$13
woody creek rye, peychaud's bitters, raw sugar, leopold's absinthe verte	
THE MOUNTAIN MANHATTAN	\$13
oak barrel-aged manhattan with breckenridge bourbon, vermouth, bitters	
GALACTIC LEMONADE	\$11
peaberry infused vodka, lemon, lavender simple	
PEARL STREET PUNCH	\$10
gin, hibiscus, cucumber, mint, lime, soda	
THE F'N MARG	\$12
west end tavern single barrel-aged corazón tequila, gran gala agave, freshly squeezed lemon, lime, orange	
BEAVER MYSTERY SHOT	\$5
a tribute shot to our founder Steve "Beaver" Goren	

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
classic, hibiscus, lavender, rosemary [no refills]	

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 INSANE RUSH erie, co 7.6%abv american ipa	\$8 [14oz]
ASPEN INDEPENDENCE PASS aspen, co 7.5%abv west-coast ipa	\$8 [14oz]
LIQUID MECHANICS JIGGLE JUICE lafayette, co 6.5%abv hazy ipa	\$8 [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 LAGER DOWN boulder, co 4.3%abv hoppy american lager	\$7 [14oz]
TELLURIDE FACE DOWN BROWN telluride, co 5.7%abv american brown ale	\$7 [14oz]
BELL'S TWO HEARTED kalamazoo, mi 7%abv american ipa	\$8 [14oz]
WELDWERKS JUICY BITS greeley, co 6.7%abv new-england ipa	\$8 [14oz]
AVERY ELECTRIC SUNSHINE boulder, co 5.1%abv fruited tart ale	\$7 [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 HEADED WEST boulder, co 8.5%abv mosaic pale ale	\$7 [10oz]
FUNKWERKS SAISON ft collins, co 6.8%abv belgian style saison ale	\$8 [14oz]
LEFT HAND MILK STOUT longmont, co 6.0%abv nitro milk stout	\$6 [14oz]
OUTER RANGE IN THE STEEP frisco, co 6.0%abv new england IPA	\$9 [14oz]
TWISTED PINE NORTHSTAR boulder, co 9.5%abv imperial porter	\$8 [10oz]

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 0.0 CAL	\$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.