



# SIAM TALAY



## Small Plates & Shareables

**Edamame** 8  
Sea Salt V, VG, GF

**Talay Dumplings** 13  
Steamed, ginger soy dipping sauce

**Crab Ragoon** 15  
Wild caught crab, carrot, scallion, cream cheese, sweet chili dipping sauce

**Coconut Shrimp** 16  
Sweet Chili dipping sauce

**Spring Rolls** 13  
cabbage, carrot, celery, glass noodle, sweet chili sauce V

**Siam Platter** 18  
Two each: Talay dumplings, spring roll, crab ragoon, chicken satay

**Shishito Peppers** 9  
Ponzu, Sesame Seed V, VG\*\*, GF

**Chicken Satay** 14  
Thai peanut dipping sauce. GF

**Thai Samosa** 9  
Sweet potato, carrot, mushroom, onion, cabbage, curry, sweet chili dipping sauce VG



**Steamed Bun** 8  
Wagyu Beef  
Talay Duck  
Shiitake Mushroom VG  
Pork Belly

**Thai Papaya Salad** 29  
Green Asian Papaya, carrot, green apple, tomato, peanut, garlic chili citrus dressing, with seared free range chicken breast GF, VG\*\*

**Larb Gai** 18  
Ground chicken, red onion, lemongrass, crushed roasted rice, cilantro, mint, chili flakes in a citrus dressing on a bed of romaine lettuce. GF

**Tom Kha** cup 7 / pot 17  
Coconut milk, galangal, lemon grass, mushroom, scallion, Kaffir lime leaf, lime GF

**Tom Yum** cup 7 / pot 17  
Tomato base hot & sour soup, shrimp paste, chili flake, scallion, lemon grass, mushroom, cilantro, kaffir lime leaf GF

**Wonton Soup** 26  
House made vegetable broth, Talay's dumplings, broccoli, zucchini, carrot, bean sprouts, garlic, scallion, cilantro VG\*\*

### SOUP PROTIEEN ADDITIONS:

**CHICKEN** cup +2 / pot + 6  
**SHRIMP** cup +4 / pot + 8

**TOFU** cup +2 / pot +4  
**BEEF** cup +4 / pot +8



### Noodles GF

**Pad Thai**  
Stir Fried rice noodle, egg, scallion, bean sprouts, peanuts, lime

**Pad Si Ew**  
Stir Fried wide rice noodle, broccoli, carrots, egg

**Pad Woon Sen**  
Glass noodles, egg, celery, carrot, scallion, mushroom, bell pepper VG

**Pad Kee Mao**  
Stir Fried wide rice noodle, egg, tomato bell pepper, Thai basil, bamboo shoot VG

### Stir Fries GF

**Pad King Sod**  
Mushroom, onion, bell pepper, scallion, in a garlic ginger sauce; side rice VG

**Pad Ka Prow**  
Mushroom, onion, bell pepper, snap pea, fresh Thai basil sauce; side rice VG

**Thai Garden Stir Fry**  
Broccoli, mushroom, onion, carrot, zucchini, cabbage, baby corn, snap pea, in a brown sauce; side rice

**Pineapple Fried Rice**  
Pineapple, almonds, egg, golden raisin, onion, Thai basil, curry spice VG

**Thai Fried Rice**  
Traditional stir fried rice with egg, onion, tomato, & snap pea

### Curries GF

**Green Curry**  
Green pepper, bamboo shoot, snap pea, onion, kaffir lime leaf, coconut milk; side rice

**Yellow Curry**  
Red pepper, onion, sweet & white potato, coconut milk; side rice VG

**Red Curry**  
Bamboo shoot, red pepper, kaffir lime leaf, Thai basil, coconut milk; side rice

**Massaman Curry**  
Sweet & white potato, onion, carrot, roasted peanut, coconut milk; side rice

### Specialties

**Khoa Soi**  
Egg noodle in a coconut curry broth with chili & topped with cilantro, crispy wonton, red onion VG\*\*

**Panang Beef** 38  
Slow braised boneless beef in a panang curry sauce, with steamed vegetables, & fried rice

**Chu Chee Scallops** 40  
Seared wild caught scallop with chu chee curry sauce, steamed vegetables, & fried rice GF

**Yardfon's Fish** 70  
Chef prepared whole wild caught red snapper with a choice of chu chee curry or garlic ginger sauce, with steamed vegetables & fried rice serves 2-3 ppl

**Select Your Protien: Plain 24 Tofu 30 Vegetables 28 Free Range Chicken 31 Wagyu Beef 38 Wild Caught Shrimp 34 Talay Half Crispy Duck 43 Wild Caught Scallop 40**



Most dishes can be prepared to the spice level of your liking: Mild, Medium, Hot, Thai Hot Just like peppers, spice levels may vary slightly, if your palate does not handle spice, we highly recommend ordering your dish the level lower than your palates tolerance level of enjoyment..... our head chefs are from Thailand. Spice racks are available to increase the spice of your dish to the desired heat level.



V-Vegetarian VG-Vegan GF-Gluten Free  
\*\*Can be made on request to server\*\*  
ALL NOODLE - STIR FRY - CURRY DISHES ARE GLUTEN FREE, UNLESS PAIRED WITH THE DUCK; KHAO SOI CAN ACCOMMODATE GF ON REQUEST

**\*\*NO RETURN ON CUSTOMIZED or HOT SPICE DISHES\*\***



# SIAM TALAY



## Libations

**Mai Lei Martini 17**  
Junmai Nigori Sake,  
Vodka, Lychee Puree,  
Thai Basil, Orchid

**Phuket Water 16**  
Organic Blue Agave Tequila,  
Fever Tree Cucumber Tonic,  
Lime Juice, Lime

**Lotus Blossom 18**  
Aperol, Lychee Puree,  
Pomegranete, Prosecco,  
Orchid

**Bangkok Butterfly 18**  
Roku Gin, Gingercello, Sparkling  
Lemon Soda, Fresh Lemon &  
Lime Juice, Butterfly Pea Tea,  
Orchid

**Siam Twilight 17**  
Roku Gin, Fresh Lemon Juice,  
Lavender Syrup, Sparkling  
Lemon Soda, Lemon

**Thai Sunset 17**  
Appleton Rum 8yr, Thai Tea,  
Amarula

**Mekhong Cooler 16**  
Mekhong Thai Liquor, Amareto,  
Ginger Ale, Pineapple Juice,  
Orchid

**Thai-garita 18**  
Thai Chili Spiced Organic Blue  
Agave Tequila, Blood Orange Puree,  
Fresh Lime Juice, Chili Thread Salt  
Rim, Lime

**Mama's Yuzu 17**  
Roku Gin, Thai Basil, Yuzu Puree,  
Fever Tree Cucumber Tonic,  
Fresh Lime Juice, Cucumber



## Wine/Bubbles/Sake BTG

**Chardonnay 18/70**  
Devils Corner  
Tasmania, AUS

**Zinfandel 20/80**  
Saldo  
Napa Valley, CA

**Prosecco 18/70**  
Mionetto  
Veneto, IT

**Sauvignon Blanc 17/68**  
Rapaura Springs  
Malborough, NZ

**Cabernet 22/85**  
Justin  
Paso Robeles, CA

**Reisling 22/85**  
Domane Wachau  
Wachau, AUT

**Pinot Noir 18/75**  
Bernardus  
Santa Lucia Highlands, CA

**Pinot Grigio 22/85**  
Terlato  
Friuli-Venezia Giulia, IT

**Malbec 21/85**  
A Lisa  
Patagonia, ARG

**Sake (295ml) 20**  
Junmai: Sho Chiku Bai  
Served room temp or hot



## ZERO- PROOF LIBATIONS

**Island Crush 14**  
Clean Co Rum® Pineapple  
Juice, Bai Coconut Water®,  
Pomegranate Float,  
Orange

**Lavender Breeze 14**  
Clean Co Gin®, Lemon Juice,  
Lavender Syrup, Sparkling  
Lemon Soda

**Baby Tiger 14**  
Thai Chili Spiced Clean Co  
Agave®, Fresh Lime Juice,  
Blood Orange Puree, Chili  
Thread Salt Rim, Lime

**Lily Pad 12**  
Pomegranate, Lychee Puree,  
Fresh Lemon Juice, Sparkling  
Lemon Soda, Orchid



## Local & Import Brews

**Telluride Brewing 8**  
Mountain Kolsch

**Ska Brewing 9**  
Mexican Lager

**Athletic Bewing 7**  
N/A Golden, can

**Telluride Brewing 8**  
Tangerine Blonde

**Sapporo 9**  
Lager

**Athletic Bewing 7**  
N/A Hazy I.P.A, can

**Great Divide 9**  
Sumurai Rice Lager

**Singha 8**  
Thai Lager, can

**Telluride Brewing 8**  
R.K.Mosaic I.P.A

**Chang 8**  
Thai Lager, bottle



## Sake Selections

Served Room Temp or Chilled

### Unfiltered Sake

**Sayuri, Hakutusuru 40**  
300ml

**Sayuri, Hakutusuru 80**  
720ml

### Filtered Sake

**Wandering Poet, Rihaku 40**  
300ml

**Pure Dawn, Shimizu-no-Mai 43**  
300ml

**Heavansake 180**  
Junmai Daiginjo  
720ml

**Heavansake 100**  
Junmai Ginjo  
720ml



Per CO state law, all patrons must be 21 or older to purchase or consume alcohol. Valid ID is required. ID's quick appear to be fraudulent when presented by purchasers may be confiscated by establishment and turned over to law enforcement agency. We reserve the right to refuse service to those who fail to show a valid ID, appear intoxicated, or become disruptive.



**\*\*NO RETURN ON CUSTOMIZED FEATURED COCKTAILS\*\***



### White Wines

|  |            |   |            |
|--|------------|---|------------|
| 2022 <b>Chardonnay, Patz &amp; Hall</b><br>Sonoma Coast, CA    | <b>128</b> | 2020 <b>Chablis, Simonnet Febvre Premier Cru</b><br>Chablis, FR | <b>135</b> |
| 2021 <b>Chenin Blanc, Saldo</b><br>Napa Valley, CA             | <b>80</b>  | 2024 <b>Sauvignon Blanc, Greywacke</b><br>Marlborough, NZ       | <b>100</b> |
| 2022 <b>Sauvignon Blanc, Vi Di Romans</b><br>Friuli Isonzo, IT | <b>125</b> | 2023 <b>Riesling, Trefethen</b><br>Napa Valley, CA              | <b>80</b>  |
| 2019 <b>Riesling, Eroica</b><br>Columbia Valley, WA            | <b>60</b>  | 2022 <b>Riesling, A to Z</b><br>AVA Oregon, OR                  | <b>60</b>  |

### Red Wines

|  |            |   |            |
|--|------------|---|------------|
| 2019 <b>Cabernet, Robert Craig Affinity</b><br>Napa Valley, CA | <b>200</b> | 2020 <b>Bordeaux Style Blend, DeLille D2</b><br>Columbia Valley, WA | <b>85</b>  |
| 2024 <b>Pinot Noir, Emeritus</b><br>Russian River Valley, CA   | <b>120</b> | 2024 <b>Pinot Noir, Ponzi</b><br>Patagonia, Willamette Valley, OR   | <b>200</b> |
| 2020 <b>Pinot Noir, Merry Edwards</b><br>Sonoma, CA            | <b>150</b> | 2017 <b>Malbec, Caprice</b><br>Val de Uco, Mendoza, ARG             | <b>200</b> |

### Limited Edition Sakes

Limited edition sakes are served chilled, never heated

|  |            |   |            |
|--|------------|---|------------|
| <b>Noble Arrow Namazake</b><br>Tokubetsu Junmai<br>720ml | <b>114</b> | <b>'Untitled' Kojimaya</b><br>Cedar Barrel Aged Junmai<br>720ml | <b>230</b> |
|--|------------|---|------------|





### Sweet Ending

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|   |                  |
|---|------------------|
| <b>Banana Lumpia</b>  | 12               |
| Traditional fried lumpia hand rolls filled with sweet banana & shredded coconut with creamy coconut ice cream & drizzled with caramel   |                  |
| <b>Mango Sticky Rice GF</b>   | 14               |
| Sweet coconut cream, sticky rice, fresh sliced mango, coconut shavings, toasted sesame seeds  |                  |
| <b>Cheesecake</b>   | 14               |
| Creamy New York style cheesecake with graham cracker crust, fresh strawberry puree  |                  |
| <b>Mt. Wilson Chocolate Cake</b>  | 14               |
| Creamy layers of chocolate mousse and a hazelnut praline chocolate sponge cake in the shape of a mountain with a marble chocolate shell |                  |
| <b>Frozen Treats GF &amp; DF</b>  | <b>Single 6</b>  |
| Local Colorado Sweet Action Gelato Featuring:   |                  |
| Thai Tea    Coconut Cream    Cold Brew Espresso    Vanilla Bean   | <b>Double 11</b> |
| Coconut Ube Sorbet    Mango Sorbet    Lemon Sorbet  | <b>Triple 15</b> |

### Subtly Sweet Libations

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|  |    |
|--|----|
| <b>Summers Dream</b>   | 17 |
| Trader Vic's White Chocolate Liquor, Blood Orange Puree  |    |
| <b>Buddha Chai</b>   | 16 |
| Bumbu Rum, Bumbu Cream, House Made Chai Liquor, Oat Milk   |    |
| <b>Matcha-tini</b>   | 17 |
| Vodka, Trader Vic's White Chocolate Liquor, Oat Milk, Matcha Powder, Splash of Vanilla Bean Simple |    |
| <b>Dark Side of the Moon</b>   | 16 |
| Trader Vic's Chocolate Liquor, Vodka, Blood Orange Puree   |    |
| <b>Talay Flatliner</b>   | 17 |
| Vodka, Luxardo Espresso, Cold Brew, Amarula  |    |

