

THYERN MENU



Jacob Linn Proprietor

APPETIZERS

CHEESE & CHARCUTERIE 1

chef's rotating selection, traditional accoutrement 39

TOMBOY CHICKEN WINGS †

prickly pear buffalo sauce, carrots, celery, blue cheese 19

HUMMUS PLATE 1

za`atar hummus, baby carrots, baby bell peppers, sugar snap peas, cucumber, sea salt & celery seed lavash 17

LAMB LOLLIPOPS*1

grilled New Zealand lamb, cucumber-mint nage, whipped feta 24

SALADS

PAN SEARED CHICKEN – 16 SAUTEED SHRIMP † - 12 GRILLED PORTOBELLO † - 8

HOUSE GREENS 1

baby greens, shaved fennel, roasted yellow beets, spiced pepitas, Point Reyes blue cheese, maple-balsamic vinaigrette 17

CLASSIC CAESAR SALAD 1

romaine, house-made caesar dressing, croutons, shaved parmesan, crispy garlic 14

BABY KALE 1

red grapes, radish, toasted sunflower seeds, feta, red wine-tarragon vinaigrette 17

BURGERS

SERVED WITH CHOICE OF SEASONED FRIES OR TRUFFLE FRIES †. HOUSE OR CAESAR SALAD † ~ 3 UDI'S GF BUN † ~ 3

BLUE CHEESE BURGER *1

Point Reyes, roasted crimini mushrooms, IPA mustard, brioche 25

TOMBOY BURGER*1

bacon, avocado, hatch chili cheddar, roasted poblano, brioche 25

TOMBOY LEGACY



Tomboy Mine was one of the world's greatest gold producing mines with more than \$360 million in gold or \$3.6 billion in today's currency. Tomboy output peaked between 1894 and 1897. The mine sold for an unheard of \$2 million in 1898, equivalent to nearly 60 million in today's dollars. Telluride was truly part of the Wild West, hosting characters such as Butch Cassidy and The Sundance Kid.

Tomboy Tavern was conceived by Mickey Salloway, a founder of the Whydah Pirate Ship treasure expedition off the coast of Cape Cod, one of the more successful treasure hunts in history. Mickey can frequently be seen in Tomboy Tavern today.

ENTREES

PAN SEARED HALF CHICKEN +

potato gratin, hericot vert, South Carolina style mustard bbq 34

WILD RICE & FARRO PILAF 1

roasted baby carrots, patty pan squash, baby zucchini, blistered cherry tomato, green gazpacho

HOISIN GLAZED BABY BACK RIBS +

soba noodle salad, carrot-jalapeno slaw 26

SHRIMP & GRITS 1

stone ground grits, bacon lardons, grilled asparagus, buerre blanc 31

8 oz CILANTRO MARINATED CULOTTE *1

patty pan squash, baby zucchini, Olathe corn salsa, mole coloradito

39

DESSERTS

S'MORES BROWNIE † -marshmallow fluff, graham cracker-brown butter crumble, caramel sauce

BANANAS FOSTER CHEESECAKE † - brûléed bananas, spiced rum sauce

12
FRESH BAKED COOKIE SKILLET † - vanilla ice cream, whipped cream, chocolate sauce

13

VANILLA ICE CREAM † 3

5/8/2

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness Please inform your server of any allergies. Not all ingredients are listed. Due to the nature of cross-contamination, we are unable to guarantee a 100% allergy free zone.

t The following major food allergens are used as ingredients: milk, eggs, fish, crustacean shellfish, wheat, soy and sesame. Please notify staff for more information about these ingredients.



WINE BY THE GLASS

BUBBLES

Brut Rose | Graham Beck - South Africa 18 Prosecco | Mionetto Brut- Treviso, Italy 13 Champagne | Taittinger - Champagne, France 26

WHITE & ROSE

Rose | Grenache Noir - Daou - Paso Robles, CA 15 Pinot Grigio | Trefenbrunner - Italy 16 Chardonnay | Chehalem - Willamette, OR 17 Chardonnay | Trefethen - OKD Napa, CA 23 Sauvignon Blanc | Groth - Sonoma County 17

RED

Cabernet | Caymus - Napa Valley, CA 50
Zinfandel | Immortal Zin - Lodi, CA 16
Malbec | Alta Vista - Mendoza, Argentina 15
Super Tuscan | Il Bruciato - Tuscany, Italy 24
Pinot Noir | SCHUG - Sonoma, CA 22

Cabernet | Mondavi - Napa Valley, CA 24

DRAFT WINE

Chardonnay Buckel Family Wine - Gunnison, CO 14 Cabernet Sauvignon Buckel Family Wine - Gunnison, CO 14 Cinsault Sutcliffe Vineyards- Cortez, CO 14

DESSERT WINE

NV Far Niente | 'Dulce'- Napa Valley, CA 25 NV Kiona | Late Harvest Chenin Blanc, WA 18 Grahams | 20yr Tawny Port, Duoro, Portugal 22



TOMBOY
SIGNATURE
GREYHOUND
Fresh Ruby Red
Grapefruit Juice 17



SAN MIGUEL VALLEY BANK IS ROBBED

TELLURIDE ASSOCIATED PRESS (TAP)

June 24th, 1889—Butch Cassidy and two of the McCarty Brothers robbed the San Miguel Valley Bank in Telluride. They stole approximately \$21,000 after which they fled to the Robbers Roost, a remote hideout in southeastern Utah.

COCKTAILS

Tomboy Gold Rush

Buffalo Trace Fresh Lemon Juice, Honey, Grapefruit Twist 17

Tito's Afterglow

Tito's Vodka, Aperol, Elderflower Liquor, Chardonnay 17

Tomboy's Signature Greyhound

Vodka, Fresh Squeezed Ruby Red Grapefruit Juice 17

Tomboy Mules 17

Fresh Lime Juice, Ginger Beer, Dash of Bitters. Choice of...Wheatly (Mosow), Buffalo Trace (Kentucky), Junipero (UK), El Charro (Mexican) Mountain (North 44 Huckleberry)

Tomboy's Signature Margaritas

- Fire On The Mountain (Jalapeno Infused)17- Traditional Margarita 17

Flatliner

Vanilla Vodka, Kahlua, Coole Swan Irish Cream, Nitro Cold Brew Coffee 17

Tropical Sour Red Bull

Kettle One Orange, Luxardo Blackberry Liquor, Fresh Lemon, Red Bull Yellow 17

BARREL AGED PROGRAM

Jefferson Old Fashioned

Blended Jefferson Bourbon aged with Sugar and Orange Bitters 20

Jefferson Manhatten

Blended Jefferson Bourbon aged with Carpano Antica, and Bitters 20

291 Winter Old Fashioned

Tomboy's 291 Bourbon aged with 291 Decc and Bitters 20

Tomboy Dulce Vida Margarita

Tomboy Dulce Vida Select Barrel Anejo Tequila aged with Agave, Cointreau, and lactart 20