



Tavern Menu



Jacob Linn Proprietor

Appetizers

Hummus Plate †

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

Tomboy Chicken Wings †

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

San Juan Nachos †

thick cut potato chips, cheddar cheese sauce, chili, pico de gallo, sour cream 17

Truffle Fries †

white truffle oil, parmesan cheese, fresh herbs 9

Entree Salads

Grilled Chicken 10

Grilled Shrimp † 12

Portobello † 8

House Greens †

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

Classic Caesar Salad †

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

Baby Kale †

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

Soup of the Day † 13

please ask your server for

today's soup special

Tomboy Chili † 15

cheddar cheese, sour cream, diced red onion

~both served with rustic

dinner roll & butter

Saloon Features

Chicken Pot Pie †

fire-roasted chicken, carrots, peas, mushroom velouté, puff pastry. served with a side house or caesar salad 24

Hoisin Glazed Baby Back Ribs †

soba noodle salad, carrot-jalapeno slaw 26

Quiche †

asparagus, caramelized onions, sun dried tomatoes, cherve. served with a side house or caesar salad 24

Burgers & Sandwiches

Served with choice of seasoned fries or truffle fries †.

House or Caesar Salad † ~ 3

UDI'S GF Bun † ~ 3

Tomboy Burger*†

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

Blue Cheese Burger *†

Point Reyes, roasted crimini mushrooms, IPA whole grain mustard, brioche bun 25

Grilled Chicken Sandwich †

brie, avocado, pickled red onion, baby greens, tomato-bacon vinaigrette, ciabatta 24

Vegan Portobello Sandwich †

sherry marinated portobello, grilled asparagus, green olive relish, baby greens, whole wheat 22

Club Monsieur †

turkey, black forest ham, bacon, gruyère, mornay, onion marmalade, spicy brown mustard, romaine, tomato, texas toast 25



Bear Trap Bloody Mary †

24 oz

house-made bloody mix, shrimp, bacon, dill pickle, celery, olives, pepperoncini 20

Tito's Vodka 22
Ocean Vodka 24

Desserts

S'mores Brownie † -marshmallow fluff, graham cracker-brown butter crumble, caramel sauce 9

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

5/8/24

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-borne 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. The following major food allergens are used as ingredients: milk, eggs, fish, crustacean shellfish, wheat, soy, and sesame. Please notify the staff for more information about these ingredients.



DRINK MENU



BEER

LIGHT

- COORS LIGHTS 4.2% - 7
- ODELL LAGERADO CRISPY LAGER 5.0% - 8
- UPSLOPE JAPANESE RICE LAGER 4.9 % - 8
- SKA BREWING TRUE BLONDE ALE 5.0% - 8
- TELLURIDE BREWING MOUNTAIN BEER KOLSCH 5.2% - 7
- AVERY WHITE RASCAL WHEAT 5.6% - 8

BOLD

- SAM ADAMS SUMMER ALE 5.2% - 8
- DESCHUTES BLACK BUTTE PORTER 5.5% - 10*
- TELLURIDE BREWING FACE DOWN BROWN 5.7% - 7
- AVERY TWEAK BARREL AGED STOUT 16.0% - 13*

HOPPY

- SWEETWATER HAZY IPA 5.2% - 7
- SWEETWATER 420 IPA 5.2% - 7
- TELLURIDE BREWING TEMPTER IPA 6.2% - 7
- ODELL HAZER TAG 7.0% - 8
- SKA MODUS HOPERANDI DOUBLE IPA 6.8% - 8

SOURS, CIDER, AND TEA

- SNOWCAPPED HONEYCRISP CIDER 6.9% - 8
- GREAT DIVIDE STRAWBERRY RHUBARB SOUR - 10
- CROOKED STAVE SOUR ROSE 6.0% -10*
- TWISTED TEA 5.0% - 5
- * 12oz Goblet Drafts

COCKTAILS

Flatliner

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

Bear Trap Bloody Mary 24oz f

House-made Bloody Mix, Bacon, Shrimp, Pickle, Celery, Olive Medley, Pepperoncini 20
Upgrade to Tito's Vodka 22
Upgrade to Ocean Vodka 24

Gold Rush

Buffalo Trace, Lemon Juice, Honey, Grapefruit wedge 17

Tomboy Signature Greyhound

Wheatley Vodka, fresh Ruby Red Grapefruit juice, Grapefruit wedge 17

Tomboy Mules

Fresh Lime Juice, Ginger Beer, Dash of Bitters. Choice of...Wheatly (Mosow), Buffalo Trace (Kentucky), Junipero (UK), El Charro (Mexican) Mountain (North 44 Huckleberry) 17

Tomboy's Signature Margarita's

-Fire on the Mountain (Jalapeno Infused) 17
-Traditional Margarita 17

Tito's Afterglow

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

291 Barrel Aged Winter Old Fashioned

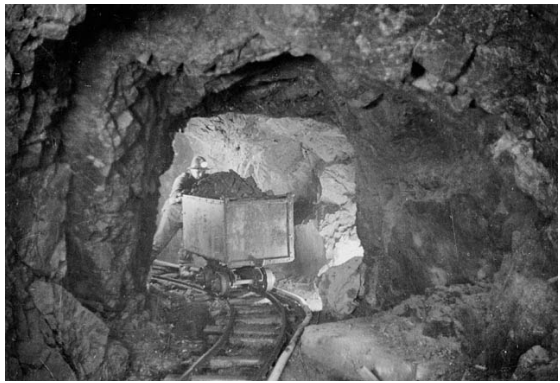
Tomboy's 291 Bourbon aged with 291 Decc and Bitters 20

Tomboy Barrel Aged Dulce Vida Margarita

Tomboy's Dulce Vida Tequila aged with Agave Combier Orange, and Lactart 20

Jefferson Barrel Aged Manhatten

Telski's Jefferson Barrel and Jefferson Ocean Blended with Carpano Antica and Orange Bitters 20



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.

WINE BY THE GLASS

BUBBLES

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

DRAFT WINE

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

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 | Mondavi - Napa Valley, CA 24
- 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

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