



Tavern Menu



Jacob Linn Proprietor

Appetizers

Cheese & Charcuterie

Chef's rotating selection,
traditional accoutrement 39

Tomboy Chicken Wings

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

Hummus Plate

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

Lamb Lollipops*

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

Entree Salads

Pan Seared Chicken – 16

Blackened Salmon* - 18

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

roasted butternut squash, golden raisins, pomegranate
seeds, sunflower seeds, orange-champagne
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 *

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

Tomboy Burger*

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.

Pan Seared Half Chicken

cornbread stuffing, bourbon glazed baby carrots, natural jus
34

Wild Rice & Farro Pilaf

roasted brussels sprouts, roasted baby carrots, caramelized
cipollini onions, crispy curried chic peas, butternut puree
28

Braised Bone in Pork Shank

creamy polenta, roasted gourmet mushrooms, blistered heirloom
cherry tomato, pork demi glace
42

Blackened Salmon*

stone ground grits, asparagus, crawfish etouffee
37

8 oz Certified Angus Filet*

roasted brussels sprouts, roasted gourmet mushrooms,
caramelized cipollini onions, brown butter vinaigrette
65

Desserts

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

Bananas Foster Cheesecake - brûléed bananas, spiced rum sauce 11

Fresh Baked Cookie Skillet - vanilla ice cream, whipped cream, chocolate sauce 13

Vanilla Ice Cream 3

11/29/23

**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.*



DRINK MENU



WINE BY THE GLASS

BUBBLES

- Brut Rose | Graham Beck - South Africa 18
- Prosecco | Mionetto Brut - Treviso, Italy 12
- Champagne | Taittinger - Champagne, France 26

WHITE & ROSE

- Rose | Grenache Noir - Daou - Paso Robles, CA 14
- Pinot Grigio | Castello Banfi 'San Angelo' - Italy 16
- Chateau de Sancerre | Val de Loire, France 16
- Chardonnay | Chehalem - Willamette, OR 16
- Chardonnay | DAOU - Paso Robles, CA 22

RED

- Pinot Noir | OPP - Willamette Valley, OR 18
- Cabernet Blend | DAOU - Paso Robles, CA 18
- Cabernet | Caymus - Napa Valley, CA 50
- Zinfandel | Immortal Zin - Lodi, CA 15
- Malbec | Alta Vista - Mendoza, Argentina 14
- Super Tuscan | Frasinello - Tuscany, Italy 20

DRAFT WINE

- Chardonnay| Buckel Family Wine - Gunnison, CO 17
- Cabernet Sauvignon| Buckel Family Wine - Gunnison, CO 17
- Cinsault| Sutcliffe Vineyards- Cortez, CO 17

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

Jefferson Old Fashioned
Blended Jefferson Bourbon aged with
Sugar and Orange Bitters 20

Jefferson Manhattan
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



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

Bear Trap Bloody Mary 24oz

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

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