



T A V E R N M E N U



A P P E T I Z E R S

- PAN SEARED EDAMAME**
roasted garlic cloves, peanuts, thai chili, togarashi salt 10.
- KALE & AVOCADO DIP**
sweet peppers, jicama, veggies, tortilla chips 12.
- TOMBOY CHICKEN WINGS**
hot & sweet prickly pear buffalo sauce, carrots, celery, bleu cheese dressing 14.
- SAN JUAN NACHOS**
thick cut potato chips, cheddar cheese sauce, chili, pico de gallo, sour cream 13.
- TRUFFLE FRIES**
white truffle oil, parmesan cheese, fresh herbs 8.

E N T R E E S A L A D S

ADD GRILLED CHICKEN ~6. STEAK~8. SALMON~10 . SHRIMP~7 .

HOUSE GREENS

baby greens, roasted beets, local goat cheese, spiced pepitas, champagne vinaigrette 11.

* CLASSIC CAESAR SALAD

romaine, house-made caesar dressing, croutons, shaved parmesan 11.

BABY KALE & QUINOA

almonds, grapes, black beans, chickpeas, tomato, parmesan, red wine vinaigrette 14.

SANTA FE CHOPPED

romaine, black beans, tomato, jicama, hatch cheddar, tortilla strips, jalapeno ranch 11.



SOUP DU JOUR 11.

please ask your server for today's soup

TOMBOY CHILI 13.

cheddar cheese, sour cream, diced onion

~ both served with rustic dinner roll & butter ~



JUST A SIDE SALAD 6.

S A L O O N F E A T U R E S

CARNITAS PLATE

traditional slow roasted pork, pico de gallo, black beans, queso fresco, warm corn tortillas gf 17.

SHRIMP TACOS

three white corn tortillas, chipotle marinated shrimp, tomatillo-cilantro slaw, pico de gallo, pickled radish, fresh avocado gf 16.

CHICKEN POT PIE

fire-roasted chicken, carrots, peas, mushroom velouté puff-pastry. Served with a side house greens salad. 16.

SHORT RIB MAC 'N CHEESE

penne pasta, three cheese blend, braised short rib. served with a side house greens salad. 16.

SOBA NOODLE BOWL

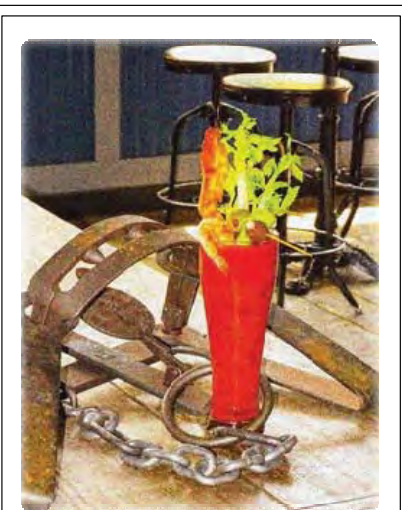
~ choice of chicken, shrimp, or shredded pork ~ rich pork broth, kale & cabbage blend, roasted mushrooms, fried egg, thin sliced jalapeno, sesame seeds 19.

LOCAL & SUSTAINABLE

We search every corner of our great state to find the best products out there, including locally sourced fruits & vegetables, chicken, beef & bison, breads & cheeses. It's also our pleasure to look for Colorado's best craft beers, local wines and even locally distilled spirits!

Here's a shout to some of our favorite suppliers:

La Familia Gardens
S.W.F.F. Co-op
Boulder Natural Meats
Ice Cream Alchemy
Baked in Telluride
Jumpin' Good Goat Dairy
Telluride Brewing Company
Sutcliffe Vineyards
Peach Street Distillers



Bear Trap

BLOODY MARY 24 OZ

HOUSE-MADE BLOODY MIX
BACON, SHRIMP, CELERY,
OLIVE MEDLEY
& PEPPERONCINI \$14

B U R G E R S & S A N D W I C H E S

~ Tomboy burgers feature a 1/2 lb plus of the finest custom blend of local ground chuck, rib & brisket... totally unique, completely cool ~
SERVED WITH FRENCH FRIES. SUBSTITUTE TRUFFLE FRIES OR HOUSE SALAD... 2 Udi's GF bun...2

* HOUSEBURGER

New York black wax cheddar, lettuce, tomato, red onion, pickle, brioche 17.

* TOMBOY BURGER

bacon, avocado, hatch chili cheddar, roasted poblano, lettuce, tomato, red onion, pickle 19.

HOUSE~MADE VEGGIE BURGER

cous-cous, black beans, garbanzo beans, mushrooms, bell pepper, on flat bread with lettuce, tomato, onion, and local jumpin' good goat cheese 15.

BUFFALO PASTRAMI REUBEN

local buffalo pastrami, sauerkraut, swiss, spicy 1000 island dressing 18.

PORK SCHNITZEL STACK

pretzel-crust pork loin with gouda cheese, stone ground mustard, apple & red onion slaw, dill pickles, pretzel bun 17.

GRILLED CHICKEN SANDWICH

grilled adobe marinated pineapple, avocado-cilantro crema, baby greens, queso fresco, cumin-lime vinaigrette 16.

VEGAN PORTOBELLO SANDWICH

sherry marinated portobello, grilled jumbo asparagus, green olive relish, baby greens 14.



D E S S E R T

Tomboy desserts are great to share, pick your favorite for the table!

BIG, FAT CHOCOLATE CAKE
piled high, layer upon layer 9.

FRESH BAKED COOKIE SKILLET
vanilla ice cream and chocolate sauce 9.

CARROT CAKE

six tall layers, smooth cream cheese icing 9.

DEEP DISH APPLE PIE

served with vanilla ice cream 8.

ICE CREAM ALCHEMY

ask your server for this week's flavors! 5.



DINNER



~ starting at 5pm ~

Starter salad ~ House Greens or Caesar 6.



BUFFALO MEATLOAF... a special ty of the house; spiced, ground Colorado bison, mushroom gravy, served with roasted garlic mashed potatoes, seasonal vegetables, topped with tobacco onions 23.

PAN-ROASTED RAINBOW TROUT...wilted baby kale, bacon & pepita relish , white wine butter sauce 25.

BABY BACK RIBS... sweet & tangy BBQ sauce made with Telluride Brewing Company 's Face Down Brown Ale, served with Tomboy's famous truffle fries 28.

WESTERN SLOPE ½ CHICKEN

pan-seared natural chicken, bacon butternut squash hash, natural jus 23.

FLAME GRILLED STEAKS...choice of ~ 8oz . Filet (39) ~ 12oz . New York (35) ~ 8oz . Flat Iron (27)

roasted garlic mashed potatoes , grilled jumbo asparagus, with a choice of sauce; red wine demi glace, brown butter vinaigrette, or chimichurri

CAPELLINI...San Marzano tomato sauce, asparagus, grana padano ~ 19 add chicken ~ 6 add shrimp ~7 add portobello ~ 6



COCKTAILS

WINE & BEER

Imbibe in Telluride

Crafted with the mountains in mind, recipes feature Colorado distilled spirits, fresh fruits and herbs, house made syrups. And remember, a cocktail at 9,545 ft elevation, like everything else, is simply... better

NITRO MARTINI

Buffalo Trace Bourbon, Kahlua, cold brewed coffee, caramel vanilla cream, ground nutmeg, 12

Fresh in House Cold Brewed Coffee Only, 5



TITO'S ANTI-OXIDANT

Tito's Handmade Vodka, Poma Pomegranate and house made wild berry reduction. Served straight up, 12

MOUNTAIN MARGARITA

Hornitos Silver Tequila, fresh lime juice, Cointreau, sea salt rim, Beginner, 10 ounce~9 Expert, 17 ounce~14

FIRE ON THE MOUNTAIN

Jalapeño infused Sauza blue agave tequila, orange liqueur, agave syrup, fresh lime juice. On the rocks w/chipotle smoked sea salt, 13

HOT DATE

Big B's mulled organic apple cider from Hotchkiss, Co. Rondiaz spiced rum, pumpkin spiced rim, cinnamon stick, 11

PATRON TEQUILA 'OLD FASHIONED'

Patron Barrel Select Tequila, agave nectar, muddled blood orange, Angostura Bitters, 14

HOLIDAY MOJITO

House made drunken cranberries, fresh lime, mint, Cruzan light rum, splash of soda, 12

BARREL-AGED MANHATTAN

Basil Hayden Dark Rye Whiskey, Carpanto Antico Vermouth, Angostura Bitters, 12

CASSIDY'S COCOA

Vanilla infused Tito's vodka, Bailey's, hot chocolate, and whipped cream, 12

MULES IN COPPER MUGS

Hand crafted cocktails with fresh lime juice & ginger beer. Have one. Wait, have two!

~ MOSCOW MULE ~
Wheatly's Vodka

~ KENTUCKY MULE ~
Buffalo Trace Bourbon

~ U.K. MULE ~
Greenall's Gin



12.

Stellar Craft Beer Selection at Tomboy Tavern 17 Ounce Pints!

Tomboy Tavern is proud to offer this impressive collection of craft beer from all around the great State of Colorado and beyond. With 18 tap handles to choose from you are sure to find the perfect pint for the moment. Ask your server about taking one of our custom 17 ounce pint glasses home for \$10.

TELLURIDE BREWING COMPANY

Tempter IPA, 6.4% 7
Face Down Brown Ale, 5.7% 7
Rotating Seasonal, Market Price

SWEETWATER BREWING COMPANY

420 Pale Ale, 5.7% 7
Hop Hash Session IPA, 4.2% 7
Rotating Seasonal, Market Price

AND MORE GOODSTUFF...

Delirium Tremens Belgian Strong Pale Ale 8.5% 11
Palisade High Desert Red Ale, 5.8% 7
Elevation 8 Second Kolsch 4.5% 7
Ska Mexican Logger, 4.5% 7
Ska Pink Vapor Stew, 5.1% 7
Snowcapped Apple Cider, 6.9% 9
PBR, 4.7% 5
Coors Light, 4% 6
Palisade Cashed Out Porter, 6.85% 7
Avery White Rascal, 5% 7
Irwin Brewing German Pilsner, 4.8% 7
Avery Vanilla Bean Stout, 10.8% 11

WINES BY THE GLASS

BUBBLES

Prosecco - Mionetto Brut- Treviso, Italy 9
Cava Rose - Navaran - Penedes, Spain 9

ROSÉ & WHITE

Grenache Rose - Chateau La Sable - Luberon, France 8
Sauvignon Blanc - Long Meadow Ranch - Napa 8
Pinot Grigio- Telluride White Label - Italy 8
Chardonnay- Davis Bynum - Sonoma 13
Chardonnay- Sutcliffe Vineyards - Cortez, CO 10

RED

Pinot Noir - Primarius - Oregon, 10
Malbec - Finca Las Moras - Mendoza - Argentina, 9
Telluride Red- Cab Franc - Merlot Blend Cortez, CO 13
Syrah- Qupe - Central Coast, CA 9
Merlot - Rodney Strong - Sonoma, CA 9



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.

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness