

TIKI AT THE TAVERN



Mai Tai

house rum blend, combier, fresh lime house orgeat† 12

TO-GO
TWO FOR
\$24



Saturn

gin, falernum, lemon, orgeat†, passionfruit 12

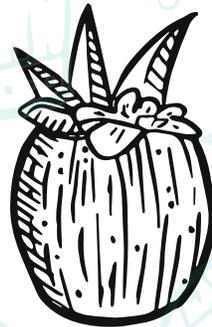
TO-GO
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Clover Beach

irish whiskey, peated whiskey, campari, orange liqueur, falernum, orgeat†, pineapple, lemon, orange 12

†orgeat contains almonds



Piña Colada

rum, coconut, lime, pineapple 12



Olde Tiki Fashion

rum, bourbon, honey, tiki bitters, angostura bitters 14

Zombie

three different rums, lime, grapefruit, cinnamon, falernum, pomegranate, angostura bitters, absinthe 14



TO-GO
TWO FOR
\$28



Cursed Idol

vodka, grapefruit liqueur, passionfruit, lemon, ginger, orange flower water 14

TO-GO
TWO FOR
\$28



Coco Piñata

pineapple rum, coconut liqueur, pineapple gum syrup, lime bitters, acid phosphate 12

TO-GO
TWO FOR
\$24



3 Dots & A Dash

rum, allspice, falernum, orange, lime, honey, angostura bitters 12



Jungle Bird

rum, campari, lime, pineapple, sugar 12

ARVADA TAVERN KITCHEN

add: cheese 1 • bacon 2 • jalapeno 2 • mushrooms 3 • grilled chicken 4



GERMAN PRETZEL

severed with an obatzda, a traditional bavarian cheese dip 13

MARYLAND STYLE CRAB CAKE *

with pineapple and house made pickle salad 16

CHEESE BOARD

chef selected local artisan cheeses 15 add charcuterie 9

PIEROGI

your choice of potato and cheese or pork stuffed pierogi with wilted arugula and caramelized onions 14

TAVERN WINGS

classic buffalo, bbq or dry rub jerk with carrots, celery, ranch or blue cheese 12

CAESAR SALAD

heart of romaine, creamy caesar dressing, shredded parmesan cheese, and herbed croutons 10

SHOYU CHICKEN

marinated and grilled chicken served over rice with sofrito and topped with a spiced shoyu sauce 12

STEAK FRITE *

grass finished ny strip, french fries, bearnaise sauce 25

ALOHA BURGER *

angus ground beef with teriyaki sauce, grilled pineapple salsa and coleslaw with shoestring fires or salad 15

TAVERN CHICKEN SANDWICH

grilled or fried chicken breast, crispy shallots, romaine, onions, tomato, and remoulade sauce with shoestring fries or salad 14

TURKEY CLUB SANDWICH

maple cured turkey, swiss cheese, candied bacon, lettuce, tomato, onion, and chili garlic aioli with shoestring fries or salad 13

TAVERN MAC & CHEESE

skillet macaroni with house-made colby-jack and gruyere cheese sauce, toasted bread crumbs & fines herbes 9

WHITE WINE

Prosecco Jeio, Italy 12/32

Sauvignon Blanc Blanc De Camarsac, France 11/31

Chardonnay Bernier, Loire Valley 10/30

Pinot Gris Duck Pond, Willamette Valley 10/30

Verdejo Balnea, Spain 9/29

Rosé Campo Viejo, Spain 8/28

RED WINE

Pinot Noir Lifevine, Oregon 10/30

Cabernet Loscano, Argentina 13/33

Portugese Blend Colossal, Portugal 9/29

Malbec Durigutti, Argentina 10/30

Tempranillo Finca Resalso, Spain 13/33

DRAFT BEER

Tivoli Lager 5.1% • 16oz • \$5

Telluride Mountain Beer Kolsch 5.2% • 16oz • \$6

Genesse Cream Ale 5.1% • 16oz • \$4

Lonetree Irish Red Ale 6.0% • 16oz • \$6

New Belgium Citradelic IPA 6.2% • 16oz • \$7

Telluride Fishwater 2x IPA 8.5% • 16oz • \$7

New Terrain Suntrip Belgian Wit 5.9% • 16oz • \$7

Guinness Stout 4.2% • 16oz • \$6 • Nitro

Odell Sippin' Pretty Sour Ale 4.5% • 10oz • \$6

Elevation American Porter 6.2% • 16oz • \$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we strive to be accomadating to special diets, we are not a gluten-free kitchen. cross-contamination will likely occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to consider this information in light of their individual dietary requirements and needs.