

sandwiches ïïï french fries or purple kale salad

MUFFALETTA

parma ham, salami, soppressata, mortadella, provolone, olive & red pepper soffritto, basil aioli & sea salt flatbread | 17

GRILLED CHEESE | TOMATO SOUP

sharp cheddar, tomato jam, brioche | 18

PUBLIC BURGER

pepper jack, arugula, tomatoes, pickled onions, russian dressing, pepper bacon & potato roll | 19

KNIFE & FORK BRISKET BLT

grilled ciabatta with smoked brisket, hand cured pork belly, fried green tomatoes, arugula, lemon aioli | 20

CROQUE MADAME “CUBANO”

cured country ham, roast pork, pickles & swiss cheese on flatbread with duck egg & cheese béchamel | 19

GRILLED SKUNA BAY SALMON Δ

avocado salsa, tomatoes, butter lettuce, lemon dill aioli | 21

noodles ïïï

NOODLE BOWL

hand made udon with shrimp, bacon belly, smoked brisket, scallions, field peas, shiitake mushrooms & country ham broth | 23

POT ROAST

braised beef short ribs, hand cut pappardelle, san marzano tomatoes, roasted winter vegetables & herb crumbs | 28

QUATREFIORE

scratch made rigatoni baked with country ham, peas, creamy emmental cheese, sage & crispy onions | 21

craft cocktails

THE VAIL MULE | 34

Served in your Vail Engraved Copper Mug. You Keep It, Refills \$10 Anytime, Any Day! CHOICE OF ANY OF THE MULES MENTIONED BELOW

THE CLASSIC MULE | Ketel One, Gosling Ginger Beer, Fresh Squeezed Lime

THE KENTUCKY MULE | Bulleit Rye

THE DARK MULE | Ron Zacapa Rum

THE MEZCAL MULE | Illegal Mezcal Tequila

MOUNTAIN MARG | 16

Don Julio Reposado, Grand Marnier, Homemade Sours, Lime Garnish

THE EXPERTS ONLY MARG | 16

Don Julio Reposado, Homemade Sours, Hand Cut Spicy Serrano Peppers, Pomegranate Juice, Agave Nectar

BERRYPICKER MOJITO | 15

Stoneyard Colorado Rum, Freshly Muddled Mint, Berry Infused Simple Syrup, Lime Juice

BACON INFUSED BLOODY MARY | 15

Ketel One Vodka House Infused with Bacon “Goodness,” Our Homemade Mountain Bloody Mary Mix

THE PAINKILLER | 15

Ron Zacapa Rum, Coconut Cream, Pineapple Juice, Orange Juice, Nutmeg

THE INTERVENTION | 16

Bulleit Rye, Brandy & Benedictine, Antica Carpano, Served Up

COLORADO OLD FASHIONED | 16

Breckenridge Bourbon, Muddled Orange, Luxardo Cherries, Bitters

POMEGRANATE BELLINI | 13

LaMarca Prosecco, Pomegranate Juice, Lemon Twist

THE YARD SALE | 16

George Dickel Rye, Aperol, Antica Carpano, On The Rocks

JERRY’S HOT CIDER | 13

The Local’s Favorite! Crown Royal Apple, Hot Cider, Cinnamon

munchies & shares ⁱⁱⁱ

HOUSE MADE ARTISAN BREAD

hand churned vermont sea salt butter | 7

CHICKEN SOUP

chicken, rosemary & tortellini soup with sausage, heirloom beans & root vegetables | 10

BISON STEAK CHILI

cheddar, sour cream & scallion | 16

BAKED BURRATA

warm burrata for the table with tomato sugo, crispy ham, crostini, dolomite pine cone syrup | 19

SHRIMP COCKTAIL ^Δ

tomato horseradish, jalapeno & preserved lemon | 18

WINGS {12} ^Δ

maple chipotle barbecue, jardinière, buttermilk dressing | 12

MEZZE ^Δ

avocado & white bean hummus, european olives, chickpea wafers | 17

SALUMI & CHEESE

imported, domestic & house made cured meats with artisan cheese, pepperonata & warm flatbread | 24

poutine ⁱⁱⁱ

^Δ CHEESE FRIES WITH:

† parmesan & sea salt | 8

† beef short rib & morel ragu, fontina cheese | 16

† shrimp fries with bacon, jalapeño & velvet cheese sauce | 18

flatbread ⁱⁱⁱ ^Δ available gluten free

CHEVRÈ

goats cheese, bacon, mozzarella, roasted peppers, oven cured tomatoes, balsamic syrup & arugula | 15

FORESTIERE

roasted mushrooms, brie, sage, pecorino, roasted garlic | 14

SALTY PIG

fennel sausage, pancetta, pepperoni, olives, tomato, oregano & fontina cheese | 16

salads ⁱⁱⁱ

SIMPLE GREENS ^Δ

toy box tomatoes, scarlet radish, cucumber, sunflower seeds, honey balsamic dressing | 13

WINTER BEETS ^Δ

grapefruit, haystack goats cheese, arugula, balsamic syrup & spiced pearl onions | 16

COBB ^Δ

herb & lemon grilled chicken, avocado, pepper bacon, farm egg, organic blue cheese, buttermilk dressing | 18

CAESAR ^Δ

little gem romaine, treviso, white anchovies & parmesan frico | 12
Add chicken...\$6 shrimp...\$9 crispy tofu...\$5 organic salmon...\$9

GREEK ^Δ

select lettuces with heirloom tomatoes, olives, cucumbers, tabbouleh, feta cheese & falafel | 16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A 20% gratuity will be added for parties of six or more

^Δ gluten free

brew

drafts

THE TAVERN LOCAL HANDLE
BRECKENRIDGE VANILLA PORTER | 7
LEFT HAND MILK STOUT | 7
BUD LIGHT | 6
BRECKENRIDGE IPA | 7
STELLA ARTOIS | 7
FAT TIRE | 7
SHOCKTOP | 7

bottles

colorado brews

BRECKENRIDGE 471 DOUBLE IPA | 8
ODELL 90 SHILLING | 7
ODELL EASY STREET | 7
BOULDER SHAKE CHOCOLATE PORTER | 7
TELLURIDE FACE DOWN BROWN | 7
AVERY IPA | 7
OSKAR BLUES DALE'S PALE ALE | 7
OSKAR BLUES MAMA'S LIL PILS | 7
COORS BANQUET | 6
COORS LIGHT | 6
DRY DOCK APRICOT BLONDE | 7

vail valley brews

BONFIRE BREWING BRUSH CREEK
BLONDE ALE | 7
BONFIRE BREWING
FIRESTARTER IPA | 7
CRAZY MOUNTAIN AMBER ALE | 7
CRAZY MOUNTAIN LAWYERS,
GUNS, MONEY | 9

other brews

BALLAST POINT GRAPEFRUIT
SCULPIN | 8
MILLER LITE | 6
BUDWEISER | 6
MICHELOB ULTRA | 6
HEINEKEN | 6
AMSTEL LIGHT | 6
PACIFICO | 6
STELLA ARTOIS CIDRE | 6
KALIBER NON-ALCOHOLIC | 6
PBR | 4

vino by the glass

bubbles

VEUVE CLICQUOT, "YellowLabel" | 20
NV Champagne, FRA
LAMARCA, Prosecco | 12
Prosecco, ITA
J VINEYARDS, Brut Rose | 18
Sonoma County, CA

whites

STORYPOINT, Chardonnay | 11
Sonoma County, CA
WILLIAM HILL ESTATES, Chardonnay | 16
Napa Valley, CA
CLOUDY BAY, Sauvignon Blanc | 15
Marlborough, NZL
WHITEHAVEN, Sauvignon Blanc | 13
Marlborough, NZL
MARTIN CODAX, Albarino | 12
Rias Baixas, ESP
MASO CANALI, Pinot Grigio | 12
Trentino, ITA
CHÂTEAU ST. MICHELLE & DR.LOOPEN,
Eroica Resiling | 12
Columbia Valley, WA

reds

STORYPOINT, Cabernet | 11
Lake County, CA
NEWTON RED LABEL, Cabernet | 16
Napa Valley, CA
LOUIS MARTINI, Cabernet | 24
Napa Valley, CA
DON MIGUEL GASCON, Malbec | 11
Mendoza, ARG
NUMANTHIA, "Termes" Tempranillo | 15
Toro, ESP
FREI BROTHERS, Zinfandel | 13
Dry Creek Valley, CA
MACMURRAY, Pinot Noir | 15
Russian River Valley, CA
TALBOTT, Logan Pinot Noir | 19
Central Coast, CA
COLUMBIA WINERY, Merlot | 13
Columbia Valley, WA

large plates iii

CHICKEN POT PIE

chicken casserole baked in pastry with winter root vegetables,
vermouth cream & fine herbs | 18

COLORADO STRIPED BASS Δ

melted leeks, green beans, olives, capers, tomatoes,
fennel & quail egg | 26

MARKET STEAK Δ

10 oz. locally grazed flat iron steak, buttermilk mashed potatoes,
watercress salad, walnuts, blue cheese & thyme jus | 39

PORK CHOP

old mcdonald farms double cut chop, gouda mac n' cheese,
roasted apples, port braised red cabbage & huckleberry mustard | 29

BOUILLABAISE

crab legs, shrimp, scallops, mussels, clams & parsley tomatoes
in saffron shellfish broth with garlic crostini | 41

sweets iii

DONUTS

warm sugared cake donuts, chocolate, fig & chestnut jam, custard sauce | 14

BAKED BRIE

pastry wrapped camembert, red grape marmalade, local honey comb | 21

FRIED BLACKBERRY PIE

white chocolate ice cream, cinnamon sugar | 13

TRIPLE CHOCOLATE BAKED ALASKA

devil's food cake with chocolate ice cream, sea salt caramel
& candied orange | 14

S'MORES CRACK JAR

chocolate pudding, graham cracker dust & hand crafted marshmallows | 12

vegan selections

starters ïïï

HOUSE MADE ARTISAN BREAD

extra virgin olive oil, balsamic vinegar | 7

MEZZE Δ

avocado & white bean hummus, european olives, chickpea wafers | 17

MUSHROOM FLATBREAD Δ

roasted mushrooms, sage, roasted garlic, olive oil | 15
available on gluten free crust

KENNEBEC FRIES Δ

sea salt | 8

BANANA SMOOTHIES Δ

purple power | acai, blueberries, flaxseed | 9
spa | kale, pineapple, cucumber | 8
mocha | banana, dates, protein, cacao | 9
balance | ginseng, melon, chia seed, basil | 8
summer | strawberry, blossom honey, orange, aloe | 9
carrot slushie | 6
add spirulina or bee pollen | 2

leaves ïïï

SIMPLE GREENS Δ

toy box tomatoes, scarlet radish, cucumber, sunflower seeds, honey balsamic dressing | 13

WINTER BEETS Δ

grapefruit, haystack crispy tofu, arugula, balsamic syrup & spiced pearl onions | 16

GREEK Δ

select lettuces with heirloom tomatoes, olives, cucumbers, tabbouleh & falafel | 16

mains ïïï

NOODLE BOWL

rice noodles with scallions, field peas, shiitake mushrooms, tofu & vegetable broth | 23

RADIATORE

extruded eggless quinoa pasta with tomatoes, arugula & herb crumbs | 21



TAVERN ON THE SQUARE SITS WHERE THE BASE OF THE ORIGINAL GONDOLA ONCE STOOD.

During the 1968-69 season, Bell Gondola installed the first Lionshead Gondola, a six-cabin tramway for the newly developed Lionshead Base. That same year, President Gerald Ford first traveled to Vail. The President was so impressed that he began to make annual trips, later purchasing property at Vail.

tavern

ON THE SQUARE

Our mindfulness & wellness inspired spa “Superfoods” cuisine is a tribute to the healthy lifestyle of the Colorado Rockies and it’s people. Local honey from our hives, acai, spirulina, ginseng, flaxseed, chia seed, chickpeas, cacao, protein powder, aloe, pollen, kale, house cured pastured meats, sustainable seafood, and herbs from our garden stand as testament to our commitment to offering healthful from scratch cooking.

vegan vegan vegan vegan vegan