X SALOON MENU X

APPETIZERS

SHRIMP CEVICHE	
fresh mango, cucumber, jicama, pico de gallo, lime-marinated shrimp, served with tortilla chips	13.
KALE & AVOCADO DIP served with sweet peppers, jicama & tortilla chips for dipping	11.
PAN SEARED EDAMAME roasted garlic, peanuts, togarashi salt, Thai chili	9.
TRUFFLE FRIES truffle oil, parmesan cheese, parsley, rosemary and thyme	8.
TOMBOY WINGS tossed with prickly pear hot sauce with bleu cheese dressing	13.
SAN JUAN NACHOS tortilla chips, cheddar cheese sauce, chili, pico de gallo, and sour cream	12.
SMOKED RAINBOW TROUT DIP	

house made with artisan crackers, fresh vegetables

VODKA, HOUSE-MADE

BLOODY MIX, BACON,

SHRIMP, CELERY, OLIVES &

PEPPERS

FARMER'S MARKET SALAD

organic farm to table produce provided by southwest farmers cooperative sourced locally around the cortez, co region, ~ please ask your server for details ~

11. BEET SALAD

rainbow beets, heirloom baby spinach, Jumpin' Good goat cheese, candied pecans, and raspberry vinaigrette

*CLASSIC CAESAR SALAD

house-made caesar dressing, croutons and shaved parmesan

BABY KALE & QUINOA SALAD

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

Telluride Legacy

TOMBOY MINING COMPAIN

Tomboy Mine was one of the world's great gold producers and contributed to the more than \$360 million in gold pulled out of the Telluride region. 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.

SOUP~DU~JOUR

PLEASE ASK YOUR SERVER



CHUCK'S

WITH"BAKED IN TELLURIDE" RUSTIC DINNER ROLL

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

SOBA NOODLE BOWL

ADD GRILLED CHICKEN~5. SHRIMP~6, ROASTED PORK 5

pork broth with buckwheat soba noodles, kale & cabbage blend, roasted shiitake mushrooms and onion, edamame, topped with fried egg, thin sliced jalapeno and sesame seeds 14.

SANTA FE CHOPPED SALAD. grilled BBQ chicken, black beans, corn, tomato, jicama, toma cheese, tortilla strips, jalapeno ranch 16.

EL DIENTE BRISKET "THE TOOTH"

colorado dry rub & mesquite smoked beef brisket stacked on texas toast with signature bbq sauce, served with tomatillo-cilantro slaw and sweet pickle chips 14.

CARNITAS PLATE

classic slow roasted pork, pico de gallo, warm corn tortillas, served with $fresh\ grilled\ corn\ and\ tomatillo-cilantro\ slaw$ 15.

SHRIMP TACOS

three white corn tortillas filled with grilled shrimp, tomatillo-cilantro slaw, pico de gallo, guacamole, and pickled radish

CHICKEN POT PIE

fire-roasted chicken, carrots, peas, onions, in a mushroom velouté with puff-pastry, and side salad tossed with sherry vinaigrette 14.

MAC 'N CHEESE WITH SHORT RIB

rigatoni pasta, three cheese blend, tossed with braised short rib, served with side salad tossed with sherry vinaigrette

BURGERS & SANDWICHES

ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES SUBSTITUTE TRUFFLE FRIES or HOUSE SALAD 2.

*TELLURIDE BURGER

New York Black Wax Cheddar, lettuce, tomato, onion, pickle 15.

*TOMBOY BURGER

bacon, avocado, pepper jack cheese, roasted poblano pepper, lettuce, tomato, onion and pickle 17.

HOUSE~MADE VEGGIE BURGER

cous-cous, black beans, garbanzo beans, mushrooms and bell pepper, on flat bread with lettuce, tomato, onion, and local jumpin' good goat cheese 14.

BUFFALO PASTRAMI REUBEN

local buffalo pastrami, tomatillo cole slaw, smoked cheddar cheese, and spicy thousand island dressing 15.

PORK SCHNITZEL STACK

pretzel-crusted pork loin with toma cheese, stone ground mustard, apple and red onion slaw, dill pickles, on a pretzel bun 15.

AJAX CHICKEN WRAP

pineapple-chipotle marinated chicken, guacamole, sunflower seeds, lettuce, diakon sprouts, tomato, onion, in a sun-dried tomato tortilla with side of chipotle aioli 13.



EL DIENTE

THE TOOTH

DESSERTS

CHOCOLATE CARAMEL **BROWNIE**

caramel swirled brownie topped with crumbled butterfinger candy bar, vanilla ice cream, caramel sauce, and whip cream

MOLTEN CHOCOLATE LAVA CAKE

served with vanilla ice cream, and topped with whip cream 8.

WARM APPLE COBBLER served with vanilla ice cream 8.

FRIED CHEESECAKE flash-fried new york style cheesecake, finished with fresh strawberries and whipped cream

7. ~ASK YOUR SERVER ABOUT SORBET & GELATO~

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

DINNER MENU

AVAILABLE AFTER 5PM

ENTRÉES

CHIPOTLE GRILLED SHRIMP

served with rice pilaf, pineapple-chipotle salsa, and seasonal vegetables

BABY BACK RIBS

marinated in TBC Face Down Brown Ale, slathered in BBQ sauce, served with truffle fries

WESTERN SLOPE ROASTED CHICKEN

slow roasted half spring chicken with lemon-thyme jus served with garlic mashed and seasonal vegetables

COLORADO RAINBOW TROUT

pepita crusted and pan-roasted, served with yam crisps, rice pilaf, finished with tequila cilantro butter

BUFFALO MEATLOAF

spiced, fresh ground Colorado Bison, smothered in wild mushroom gravy, tobacco onion garnish with garlic mashed and seasonal vegetables

GRILLED NEW YORK STRIP

12oz chargrilled, finished with red wine demi-glace and fresh herbs served with garlic mashed and seasonal vegetables

22.



Tomboy Tavern now Offering Beer Flights

Tomboy Tavern features 18 beers on tap, 11 from the great state of Colorado. The Beer Flights below include four 6-ounce pours. Create your own custom flight, or choose from themed flights built by the Tomboy bar staff. Cheers!

<u>SUMMER FLIGHT</u>

traveler grapefruit ale, avery white rascal, new belgium snapshot wheat, new belguim skinny dip

COLORADO CRAFT FLIGHT

avery white rascal, tbc tempter IPA an face down brown, left hand milk stout

<u>IPA FLI</u>GHT

tbc tempter IPA, deschutes fresh squeezed IPA, colorado native double IPL, oskar blues imperial red IPA

Mixology in Telluride

FIRE ON THE MOUNTAIN

jalapeño infused blue agave tequila, triple sec, agave syrup, fresh lime juice, served on the rocks with chipotle smoked sea salt rim

DESPERADO

sauza blue tequila, caramelized pineapple puree and lime juice, ancho reyes chile liqueur, domaine canton ginger liqueur, served chilled in a martini glass with a chili salt rim, topped with angostura bitters

11.

PROSPECT COOLER

fresh muddled cucumber and lime, gin, rosemary-thyme syrup, shaken, poured, topped with house soda blend

PAIR OF FOURTEENERS

house-infused vanilla bean vodka, fresh pear juice, shaken, poured over ice, toasted vanilla-sugar rim

RAINBOW SEASON

coconut rum liqueur, fresh coconut water, fresh squeezed lime, shaken, served in a martini glass with a lime twist and toasted coconut garnish

BANGKOK BURNER

house-infused thai chili vodka, fresh passion fruit puree, lemon juice, honey syrup, shaken, served in a champagne flute, garnished with fresh thai chili



San Miguel Valley Bank is Robbed

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.

Tomboy Corners the U.S. Copper Market

26.

Tomboy is serving mule drinks in copper mugs resulting in a shortage on copper across the state. All mules feature Peachstreet Distillers, a local distillery in Palisade, CO. These mugs are available for purchase. Please ask your server or

MOSCOW MULE ~ KENTUCKY MULE ~ U.K. MULE



12. MULE WITH COPPER CUP

CREDIT CARD OR I.D. REQUIRED FOR DEPOSIT

Stellar Craft Beer Selection at Tomboy Tavern

Telluride Associated Press (TAP)

Tomboy Tavern in Mountain Village features a collection of native Colorado craft beer and beers from around the world. Tomboy is the only destination in Telluride with this variety of draft beer. A true ale-house by anyone's standards.

6.

9.

10.

New Belgium Brewing Co. Fort Collins Skinny Dip Summer Seasonal

Fat Tire Amber Ale	5.
Ranger IPA	6.
Snapshot Wheat	5.5
Colorado Brews	
TBC Tempter IPA, Telluride	6.5
TBC Facedown Brown, Telluride	6.
Avery White Rascal, Boulder	6.
Left Hand Milk Stout Nitro, Longmont	7.
Oskar Blues Imperial Red IPA, Longmont	7.
Colorado Native Double IPL, Golden	6.
Coors Light, Golden	5.
Other Brews	
Illusive Traveler Grapefruit Ale, Wisconsin	6.
Deschutes Fresh Squeezed IPA, Oregon	6.
Shiner Bock, Texas	5.5
Sierra Nevada, California	6.
PBR	4.
Pacifico	5.5
Crispin Apple Cider, California	6.

B Y T H E GLASS WINES

SPARKLING & OTHER

Prosecco ~ Mionetto ~ Veneto, Italy	8.
Rose ~ My Essential ~ Providence, France	8.
WHITE	A Com
Sauvignon Blanc ~ Rodney Strong ~ Sonoma, California	10.
Chardonnay - Rodney Strong ~ Sonoma, California	10.
RED	
Pinot Noir ~ Erath ~ Oregon	12.
Cabernet Blend ~ Telluride Red ~ Napa Valley, California	15.

Merlot ~ Rodney Strong ~ Sonoma, California Malbec ~ Reserve Gauchezco ~ Mendoza, Argentina