

STARTERS

Chips & Salsa 4.95

House-roasted tomato, garlic, and ancho

Chips, Guacamole & Salsa 11.95

Chips & Queso 8.95

add chorizo +3

Tap House Trio 15.95

House-made salsa, guacamole and queso (add chorizo +3)

Juanita's Baked Wings 15.95

Slow baked for hours with our signature rub and house made sauce on the side. Fall off the bone fantastic.

Roasted Shishito Peppers 12.95

With a light blend of Mexican spices, topped with pico de gallo and house made sauce on the side.

Aprés Nachos 12.95

A heaping serving of corn chips, smothered in queso then topped with guacamole, pico de gallo, black beans, green onion and our house cilantro sour cream.

add grilled jalapeños +2 / add chicken, carnitas or seasonal veggies +4
add barbacoa, buffalo or carne asada* +5.50

Tex-Mex Cheesy Fries 14.95

a generous portion of our signature fries, smothered in queso then topped with pico de gallo, green onion and cilantro sour cream.

add chicken or carnitas +4 / add barbacoa, buffalo or carne asada* +5.50

The Best of the Würst

Locally sourced traditional and gourmet sausages w/ a side of sauerkraut, gherkins and select mustards. Choose from:

Spicy Italian | Guinness Beer Brat | Smoked Elk Jalapeno Cheddar

Smoked Buffalo Brat | Wild Boar with Apricots and Cranberry

Rabbit & Rattlesnake Jalapeño | Jalapeno Cheddar Brat

Choose (2) \$14 Choose (3) \$17 Choose (4) \$21 Choose (5) \$25

TAP HOUSE FAVORITES

Breck Burger* w/ Fries

Grass fed Colorado Angus natural beef (no added hormones or antibiotics) served on a toasted brioche bun with lettuce, queso, pico de gallo and pickle spear all served on the side. All burgers can be served without bun on lettuce 17.50

add guacamole, fried onions or grilled jalapeños +2 each

top with Colorado Breck Bourbon Lamb, Buffalo, Barbacoa or Carnitas +3

Pulled Pork Sandwich w/ Fries

Served on a toasted brioche bun with beer battered onions and BBQ sauce. House made coleslaw on the side 17.50

Tap House Fish & Chips

A generous portion of wild caught Atlantic cod, served with our house made fries, coleslaw, malt vinegar and tartar sauce 18.50

QUESADILLAS

A blend of our Mexican cheeses, drizzled with cilantro sour cream sauce, topped with green onions and served with sides of salsa and guacamole (add grilled jalapeños +2)

The Original 12.95

Chef's Choice Sautéed Seasonal Vegetables 14.95

Chicken, Carnitas or Barbacoa 15.95

Shrimp or Mahi Mahi 16.95

TAP HOUSE TACO SALADS

Fresh field greens, jicama, radish, black beans, shredded cabbage, diced avocado, pico de gallo, and Oaxacan cheese topped with corn chips and cilantro-lime vinaigrette.

**Carnitas, Carne Asada*,
Shredded Chicken, or
Sautéed Vegetables** 15.00

**Carne Asada,
Mahi (blackened or battered),
or Shrimp (grilled or battered)** 16.00

SIGNATURE TACOS

Signature house flour tortilla garnished with cabbage, radish, pico de gallo, Cotija cheese topped with a cilantro sour cream sauce

Three tacos served with your choice of TWO sides

Beer-Battered or Blackened Mahi Mahi 17.95

Beer-Battered Shrimp or Cilantro Tequila Lime Grilled Shrimp 17.95

Marinated and Grilled Carne Asada* 16.95

Slow Braised Shredded Chicken 15.95

Slow Braised Carnitas 15.95

Chef's Choice Sautéed Seasonal Vegetables 13.95

Mix and Match Option 19.95

Sides

Coleslaw | Spanish Rice | Refried Beans | Fries

Mexican Street Corn | Brussels Sprouts with Chorizo

Bowls

Make any signature taco platter a bowl. Just choose your protein and two sides
add chips +2

Gluten-Free Options

Choose your taco on corn tortilla or romaine lettuce leaf

SPECIALTY TACOS

Three tacos served with your choice of TWO sides (mix and match +2)

Sides

Coleslaw | Spanish Rice | Refried Beans | Fries

Mexican Street Corn | Brussels Sprouts with Chorizo

Bowls

 Make any specialty taco platter a bowl. (add chips +2)

Colorado Breck Bourbon Lamb

Slow braised Colorado lamb marinated with rosemary, citrus, garlic and Breckenridge Bourbon. Topped with tomato spinach florentine, drizzled with Cotija cheese and a balsamic reduction 19

Colorado Bourbon Buffalo

Colorado Buffalo slow-braised in a Serrano and Buffalo Trace Bourbon mix, topped with a blend of seasonal veggies and drizzled with queso 19

Bulleit Bourbon Barbacoa

Slow-braised beef in a mild blend of Mexican chiles, garlic and onions, pico de gallo with a beer-battered onion, Cotija cheese and Bulleit Bourbon sauce 19

ALA CARTE

Any Specialty Taco 5.50

Beer-Battered or Tequila

Lime Shrimp Taco 4.95

Beer-Battered or

Blackened Mahi Mahi

Taco 5.50

Slow-Braised Chicken

Taco 3.95

Marinated & Grilled

Carne Asada Taco 4.95

Slow-Braised Carnitas

Taco 4.95

Chef's Choice Sautéed

Seasonal Vegetable

Taco 3.50

Any Side 4.00

Spicy Queso Dip 4.00

add chorizo +3

French Fries

Small 4.00

For the Table 9.00

Tortillas (3) 2.00

Guacamole

Small 4.00

Large 8.00

BEVERAGES

Coke Products – Classic, Diet, Dr. Pepper, Sprite, Ginger Ale, Lemonade or Fuze tea 3.50 w/ free refills

Juice – Cranberry, Orange, Grapefruit, Pineapple 3.95

Shirley Temple – Sprite, grenadine, and maraschino cherry 4.50

Roy Rogers – Coke, grenadine, and maraschino cherry 4.50

KIDS MENU

Chicken Fingers w/ fries 9.95

Cheese Quesadilla w/ fries 9.95

Macaroni & Cheese w/ fries 9.95

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A 20% gratuity may be added to parties of 6 or more and split checks. A 3% surcharge will be added to mitigate costs associated w/ the registered historic building. Thank you!