

poke ïïï Δ gluten free

ISLAND POKE BOWL

sticky rice bowl with kimchi, kaiware, edamame, cucumber, wakame, chili mango, pickled ginger, wasabi, yuzu shoyu sesame dressing & crispy glass noodles

- † ahi tuna...24
- † unagi eel...25
- † octopus...23
- † crispy tofu...16
- † organic salmon...22

sandwiches ïïï french fries or purple kale slaw

GRILLED CHEESE | TOMATO SOUP

sharp cheddar, tomato jam, brioche | 17

BISON BURGER

pepper jack, arugula, tomatoes, pickled onions, russian dressing, pepper bacon & challah roll
colorado bison...23 or local black angus beef...19

CUBANO

cured country ham, salami, mortadella, pickles & swiss cheese on sea salt flatbread with spicy pepper relish & basil aioli | 19

noodles ïïï

NOODLE BOWL

ramen bowl with peas, shoots, tea egg, shiitake mushrooms, scallions, jalapeño, roasted vegetable broth & crispy nori cloud | 18
Add: shrimp...7 bacon belly...5 crispy tofu...5 salmon...9 duck egg...5

BEEF CHEEK & PORCINI RAVIOLI

pearl onion, roasted curry cauliflower, shaved parmesan, mushroom consommé | 28

BUCATINI

hand shucked lobster & shrimp, spinach, garlic. lemon, saffron & parsley | 29

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

mules & margs

THE VAIL MULE | 26

Served in your own Vail copper cup. You keep it, \$10 refills anytime, any day!
Choose any of the mules listed below

The Classic Mule | Kettle One Vodka, Ginger Beer, Fresh Squeezed Lime Juice

The Kentucky Mule | Bulleit Rye

The Dark Mule | Ron Zacapa 23yr Aged rum

The Mezcal Mule | Illegal Mezcal Tequila

MOUNTAIN MARG | 16

Don Julio Reposado, Grand Marnier, House made sour

THE EXPERTS ONLY MARG | 16

Don Julio Reposado, House Made Sour, Hand Cut Spicy Serrano Peppers, Pomegranate Juice, Agave Nector

ITALIAN MARG | 15

Patron Silver, Amaretto Disaronno, House made sour

crafted cocktails

TOP SHELF BACON INFUSED BLOODY MARY | 18

Ketel One vodka infused in house with bacon “goodness,” House made Bloody Mary Mix, Candied bacon strip, Shrimp, Pickle

BERRY PICKER MOJITO | 15

Stoneyard Colorado Rum, Mint and Berry infused simple syrup, Fresh Lime juice

PAINKILLER | 15

Ron Zacapa 23yr Aged Rum, Pineapple, Orange Juice, Coconut Cream, Nutmeg

PISCO PUNCH | 13

Pisco Porton, Pineapple Juice, Fresh Lime Juice

SMOKE SHOW PALOMA | 15

Dobel Diamante Reposado, Ancho Reyes, Fresh Squeezed Lime Juice, Izze Grapefruit Soda, Mezcal Rinse

PAPER PLANE | 14

Bulleit Bourbon, Amaro Nonino, Aperol, Fresh Lemon Juice

COLORADO OLD FASHIONED | 16

Breckenridge Bourbon, Muddled Orange, Luxardo Cherry, Bitters

POMEGRANATE BELLINI | 13

Prosecco, Pomegranate Juice, Lemon Twist

munchies & shares ïïï

CHILLED STRAWBERRY SOUP

lime panna cotta with house cultured yogurt, mint fluff & curry shortbread | 12

CHARCOAL ROASTED SCALLOP Δ

apple tarragon slaw, white celery, parsnip & horseradish | 19

WILD BOAR QUESADILLA

braised wild boar shoulder, roasted apples, cheddar cheese, spicy sofrito & dolomite pine cone syrup | 18

SHRIMP N' GRITS Δ

sweet shrimp, cheesy grits, chorizo brussels sprouts, cheeto dust | 18

FRIED OCTOPUS Δ

radish, dill & potato confit, ham cracklings, crunchy garlic, fried lemon | 17

WINGS {12} Δ

maple chipotle barbecue, jardinière, buttermilk dressing | 15

MEZZE Δ

avocado & white bean hummus, spicy olives, chickpea wafers | 18

SALUMI & CHEESE

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

HOUSE MADE ARTISAN BREAD | 7

poutine ïïï Δ gluten free

† truffle oil, parmesan & sea salt | 12

† barbacoa beef & morel mushroom ragu, jack cheese | 15

† shrimp fries with bacon, jalapeño & velvet cheese sauce | 16

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

flatbread ïïï Δ available gluten free

CHEVRÈ

goats cheese, bacon, mozzarella, roasted peppers, oven cured tomatoes, balsamic syrup & arugula | 16

FORESTIERE

forest mushrooms, brie, sage, pecorino & roasted garlic | 15

SALTY PIG

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

CITRUS

fire roasted chicken with broccoli, anchovy, lemon, mozzarella & garlic ricotta | 16

salads ïïï

SIMPLE GREENS Δ

toy box tomatoes, scarlet radish, cucumber, sunflower seeds, honey balsamic dressing | 12

ARUGULA Δ

crispy artichokes, green beans, grapefruit, olives, toy box tomatoes, ricotta salata & lemon olive oil | 18

COBB Δ

herb & lemon grilled chicken, avocado, pepper bacon, farm egg, organic blue cheese, buttermilk dressing | 19

SUMMER TOMATO Δ

local heirloom tomatoes, burrata mozzarella, herb salad, red onion, balsamic vinegar, kitchen basil & mandarin orange geleé | 19

CAESAR Δ

little gem romaine, treviso, white anchovies & parmesan frico | 15
Add chicken...6 shrimp...9 crispy tofu...5 organic salmon...9

Δ available gluten free

brew

drafts

THE TAVERN LOCAL HANDLE
BRECKENRIDGE VANILLA PORTER | 6
LEFT HAND MILK STOUT | 6
BUD LIGHT | 5
VAIL BREWING CO IPA | 7
STELLA ARTOIS | 6
FAT TIRE | 6
SHOCKTOP | 6

bottles

colorado brews

ODELL MYRCENARY DOUBLE IPA | 7
ODELL 90 SHILLING | 6
ODELL EASY STREET WHEAT | 6
BRECKENRIDGE MANGO MOSAIC | 6
LEFT HAND TRAVELIN' LIGHT KOLSCH | 6
AVERY IPA | 6
OSKAR BLUES DALE'S PALE ALE | 6
OSKAR BLUES MAMA'S LIL PILS | 6
COORS BANQUET | 5
COORS LIGHT | 5
DRY DOCK APRICOT BLONDE | 6

vail valley brews

BONFIRE BREWING BRUSH CREEK
BLONDE ALE | 7
BONFIRE BREWING
FIRESTARTER IPA | 7
CRAZY MOUNTAIN AMBER ALE | 6

other brews

BALLAST POINT GRAPEFRUIT SCULPIN | 7
FULL SAIL SESSION LAGER | 6
MILLER LITE | 5
BUDWEISER | 5
MICHELOB ULTRA | 5
HEINEKEN | 6
AMSTEL LIGHT | 6
PACIFICO | 6
STELLA ARTOIS CIDRE | 6
KALIBER NON-ALCOHOLIC | 6
PBR | 3

vino by the glass

bubbles

VEUVE CLICQUOT, "yellow label" | 20
NV Champagne, FRA
DOMANDA, Prosecco | 12
NV Asti, ITA
NAVERAN, Rose | 12
Catalonia, SPA

whites

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

reds

STORYPOINT, Cabernet | 12
Lake County, CA
NEWTON RED LABEL, Cabernet | 16
Napa Valley, CA
TERRAZAS DE LOS ANDES, 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
SANFORD, Pinot Noir | 20
Sta. Rita Hills, CA
COLUMBIA WINERY, Merlot | 13
Columbia Valley, WA

large plates iii

ALASKAN LINE CAUGHT HALIBUT

creamed corn & scratch made rigatoni, grilled leeks, roasted red pepper jus & crispy tuscan kale | 35

ROCKY MOUNTAIN FISH & CHIPS Δ

cornmeal dusted rainbow trout, coleslaw, spicy tartar sauce | 26

BLACK ANGUS 20oz PORTERHOUSE STEAK

summer vegetable trilogy, black truffle tater tots, walnuts & gorgonzola | 58

BEELER'S NATURAL "HELUKA" PORK SPARERIBS Δ

korean BBQ glaze, smoked sweet potato, shrimp & pineapple fried rice | 32

LAMB T-BONE

charred asparagus salad, merguez sausage, manchego gnudi | 38

VERLASSO SALMON Δ

spring pea risotto, green olive & anchovy gremolata, lemon oil | 28

ROASTED JIDORI NATURAL CHICKEN

basil gnocchi, fava bean, creamy forest mushrooms | 29

WAPITI ELK

coffee cured elk loin with charred spring onion, pickled huckleberries & curry quinoa cous cous | 39

sweets iii

BOURBON PEACH TRIFLE

almond sponge cake, bourbon peach compote, mascarpone custard | 11

FRIED BLACKBERRY PIE

white chocolate ice cream, cinnamon sugar | 10

S'MORES CRACK JAR

chocolate pudding, toasted marshmallow mousse, graham cracker | 12

COCONUT CHEESECAKE Δ

mango salad, lime gelee, coconut macaroon | 11

Δ available g luten free

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

vegan selections

starters iii

HOUSE MADE ARTISAN BREAD
extra virgin olive oil, balsamic vinegar | 7

CHILLED STRAWBERRY SOUP
mountain berry salad | 12

CONFIT Δ
radish, dill & potato confit, crunchy garlic,
fried lemon | 15

MEZZE Δ
avocado & white bean hummus, spicy
olives,
chickpea wafers | 18

KENNEBEC FRIES Δ
sea salt | 10

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

Δ gluten free

leaves iii

SIMPLE GREENS Δ
toy box tomatoes, scarlet radish,
cucumber, sunflower seeds,
honey balsamic dressing | 12

SUMMER TOMATO Δ
local heirloom tomatoes, herb salad, red
onion, balsamic vinegar,
kitchen basil & mandarin orange geleé 17

ARUGULA Δ
crispy artichokes, green beans, grapefruit,
olives, toy box tomatoes
& lemon olive oil | 18

main s iii

ISLAND STYLE RICE BOWL Δ
sticky rice bowl with kimchi, kaiware,
edamame, cucumber, wakame, chili
mango, pickled ginger, wasabi, yuzu
shoyu sesame dressing, crispy glass
noodles & tofu | 17

BROWN RICE NOODLE BOWL Δ brown
rice ramen noodles with peas, shoots, tea
egg, shiitake mushrooms, scallions,
jalapeño, roasted vegetable broth & crispy
nori cloud | 18

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 seafoods and herbs from our garden, all stand as testament to our commitment to offering healthful, from scratch cooking.

vegan vegan vegan vegan vegan



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