



APPETIZERS

FRIED PICKLES

Breaded dill pickle chips with ranch

11

CHIPS + SALSA

8

Add guac for 3.99

MOZZARELLA STICKS

Served with marinara sauce

11

SLOPPY TOTS

Basket of tots smothered in green chili and cheddar jack cheese

13

SOUTHWEST EGGROLLS

Seasoned white chicken, spinach, corn, black beans, jalapeno, green, red, and banana peppers

11

JUMBO PRETZELS

Two pretzels with beer cheese

12

BYO QUESADILLA

Cheddar and jack cheese in a flour tortilla with sour cream and salsa on the side

10

Add:

Jalapeños, Tomatoes, Onions, Diced Green Chilies, Sautéed Mushrooms, Onions, Pico De Gallo, Crunchy Cajun Onions, Bacon

1.25 each

Chicken or Shaved Ribeye

8

BONE-IN WINGS

5 for 9

10 for 18

BONELESS WINGS

7 for 8

14 for 16

House Dry Rub

Garlic Ranch Dry Rub

Barbeque

Whiskey Barbeque

Traditional Buffalo

Spicy Buffalo

Jamaican Inferno

Carolina

SALADS

Add a Chicken Breast or Burger Patty +8

Make any salad a wrap and get a side of fries at no additional cost. Premium sides incur their standard pricing upcharge.

TACO SALAD

Chopped romaine, tomatoes, onions, shredded cheddar jack cheese and seasoned ground beef topped with crushed tortilla chips. Served with a side of salsa. \$15

COBB

Chopped romaine, ham, turkey, bacon, tomatoes, onions, bleu cheese crumbles, shredded cheese and a hardboiled egg. Choice of dressing. \$17

CHOPPED

Chopped romaine, bacon, tomatoes, onions, shredded cheese and a hardboiled egg. Choice of dressing. \$15

CHICKEN CAESAR SALAD

Chopped romaine, parmesan cheese, croutons, sliced grilled chicken and caesar dressing. \$15

BUFFALO CHICKEN SALAD

Grilled or breaded chicken sliced then tossed in our in-house Traditional Buffalo sauce, placed atop a bed of chopped romaine topped with carrots, tomatoes, onions, a hardboiled egg, shredded mixed cheese and chopped bacon. Choice of dressing. \$17

SANDWICHES

All sandwiches are served with Seasoned French Fries | Substitute Tots, Sweet Potato Tots, Onion Rings, Frings, or Asparagus +2.75 Side Salad or a Caesar Salad +3.50 | Substitute a Gluten Free Bun +3

CHATFIELD SPICY

CHICKEN SANDWICH

Hand-pounded and breaded chicken breast that is deep fried before being dipped in Chef Mikey's house-made hot sauce. Placed on a bed of house slaw and topped with dill pickles and pickled onions. \$15

BLT

Bacon, lettuce and tomato served on toasted white bread with mayo. \$13
Add avocado for \$3!

FRENCH DIP

Sliced roast beef and Swiss cheese on a toasted hoagie roll. Served with a savory au jus for dipping. \$17

PASTRAMI REUBEN

Pastrami, sauerkraut, Swiss cheese and 1000 island dressing on toasted rye bread. \$17

TURKEY MELT

Sliced turkey breast served atop toasted white bread with melted pepper jack cheese and bacon, and served with a side of our in-house Spicy Ranch. \$15

BBQ PHILLY

Shaved ribeye, pepper jack cheese, red onion, bacon, crispy Cajun onions, and our in-house whiskey BBQ sauce served on a philly roll. \$16

TAVERN CLUB

Ham, turkey, bacon, American cheese, lettuce, tomato and mayo on toasted white bread. \$13

DAILY SPECIAL

Ask your server!

BURGERS

Our Burgers are made with USDA Angus Beef and cooked to your liking

All burgers are served with Seasoned French Fries

Substitute Tots, Sweet Potato Tots or Onion Rings +2.75 Side Salad or Caesar +3.50

Add a Gluten Free Bun +3 | Substitute a Chicken Breast or Garden Burger at no additional cost!

SW BURGER*

Cheddar cheese, bacon, BBQ sauce and an onion ring. Garnished with lettuce, tomato and onions. \$18

GUAC*

Bacon, pepper jack cheese and guacamole. Garnished with lettuce, tomato and onions. \$18

CANYON PATTY MELT*

Caramelized onions, Swiss cheese and 1000 Island dressing served on toasted white bread. \$16

BCB*

Bacon and your choice of American, Swiss, cheddar, pepper jack, provolone, or bleu cheese. Garnished with lettuce, tomato, and onions. \$15

THE 'YORKER*

Pastrami, an 8oz beef patty, cheddar cheese, slaw, bacon, and Tavern Sauce. \$19

MUSHROOM*

Marinated and sautéed mushrooms and Swiss cheese. Garnished with lettuce, tomato, and onions. \$16

BUILD YOUR OWN!

All build-your-own burgers come with lettuce, tomato, and onions unless requested otherwise. Substitute a chicken breast or Garden Burger at no extra cost. Pricing starts at \$13.

Protein:

Fried egg, bacon, ham +2
Extra patty or chicken breast +8
Pork Green Chili +2.50

Cheese:

American, Cheddar, Pepper Jack, Bleu, Swiss, or Provolone +1.25

Additional Options:

Jalapeños, Avocado, Sauerkraut, Crunchy Onions, Fried Onion Ring, Sautéed Mushrooms, Sautéed Onions, Dill Pickle, Grilled Green Chili Strip +1.25

TAVERN FARE

GRILLED CHICKEN

Two seasoned chicken breasts served with seasonal vegetables. \$18

BCR WRAP

Bacon, chicken, ranch, lettuce and tomatoes in a tomato basil tortilla. Served with fries. \$16

VEGGIE WRAP

Romaine, tomatoes, carrots, onions, and avocado with your choice of dressing. \$11

Any Additional Sauces +\$.75 | 18% gratuity will be added to parties of 6 or more, at your server's discretion.

A \$3.50 split plate upcharge fee will automatically be applied to any shared entree.

CHICKEN FINGERS

All white meat chicken breaded and served with fries and your choice of dipping sauce. \$16

FISH & CHIPS

Fried cod with tartar and fries. \$18

CATCH OF THE DAY

Chef's choice of a fresh, off-menu sea-based option. **Prices vary based on current market**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions

Draft Beer

Bud Light
Coors Light
Michelob Ultra
Shocktop
Voodoo Ranger IPA
Stella Artois
Avalanche Amber
Hop Peak IPA

Rotating Drafts

Ask your server!



Wine

Whites

Chardonnay
Sonoma Cutrer Chardonnay
Pinot Grigio
Sauvignon Blanc

Reds

Merlot
Cabernet
Meiomi Pinot Noir

Blush

White Zinfandel

Sparkling

Opera Prima Brut

WATERTON

TAVERN

ROXBOROUGH, CO

Tavern Shots

Grape Ape

360 Grape Vodka, Blue Curacao,
Sour Mix, cranberry juice.
\$7

Klondike Bar

Frangelico Hazelnut Liqueur, Irish
Cream, Goldschlager Cinnamon
Schnapps.
\$7

Colorado Apple

Tin Cup whiskey, Apple Pucker,
cranberry juice.
\$8

Orange Julius

Orange vodka, Vanilla vodka,
triple sec, orange juice, whipped
cream.
\$7

Golden Apple

Captain Morgan Spiced Rum,
Apple Pucker, pineapple juice.
\$8

Pickle Shot

Our famous in-house specialty!
\$5

Cocktails

Tavern Paloma

Exotico Blanco tequila, grapefruit juice, fresh lime juice, splash of lemon lime soda
and a Tajin salt mix rim.
\$9

Orange Mule

Deep Eddy Orange vodka, dash of bitters, fresh lime juice and ginger beer. Served
in a copper mug.
\$8

Colorado Mule

Tin Cup whiskey, dash of bitters, fresh lime juice and ginger beer. Served in a
copper mug.
\$8

The Bees Knees

Drumshanbo Gunpowder Irish gin, fresh lemon juice and Colorado wild mountain
honey. Shaken and poured on the rocks, or served up in a martini glass.
\$11

Roxborough Punch

Rum Haven Coconut Water rum, triple sec, fresh lime juice, bitters, pineapple
juice, a splash of grenadine and topped with soda water.
\$8

Chatfield Sweet Tea

Deep Eddy Sweet Tea vodka, triple sec and lemonade.
\$7

Tavern Marg-tini

Exotico Blanco tequila, fresh citrus juice and Grand Marnier.
\$12

Family Old Fashioned

Family Jones American Whiskey, bitters, simple syrup, muddled orange and cherry.
\$12