

Now Open for Takeout or Curbside Pickup – 4pm to 9pm  
Call us at 303.574.1300 *or find us on GrubHub.com for delivery!*

STARTERS

Tower Dip	a classic, artichoke, spinach, mascarpone, parmesan, roasted red pepper, grilled flatbread	9.5
Chicken Wings	crispy wings tossed with your choice: buffalo, bbq, garlic parmesan or lemon pepper	12
Chicken Tenders	your choice of buffalo, ranch, bbq, or honey mustard dipping sauces	11
Brussels Sprouts	crispy sprouts with a citrus glaze, remoulade dipping sauce	10
Hummus Plate	hummus made in house, with tomato cucumber salad, olive oil drizzle & grilled flatbread	8.5
Pepperoni Flatbread	zesty pepperoni, tomato sauce, mozzarella, parmesan	14

SALAD & SOUP

TT Green Chili	our almost famous house-made green chili with tender pork, roasted chiles, crispy tortilla	5 / 7
House Salad	mixed greens, tomato, cucumber, red onion, carrot, brioche croutons, choice of dressing	9
Chicken Caesar*	romaine, Grana Padano cheese, garlic brioche croutons, house-made Caesar dressing	14.5
Classic Cobb	romaine, bleu cheese, red onion, tomato, bacon, avocado, egg, grilled chicken, bleu cheese dressing	16

HANDHELDS *Served with your choice of fries, sweet potato fries*  
*Substitute truffle parmesan fries, garden salad or Caesar salad for* 2

Bison*	Tower Tap’s signature bison patty, smoked gouda, baby greens, truffle aioli, brioche bun	16
Tap-Out Burger*	grilled angus burger, lettuce, tomato, onion, cheddar, brioche bun	14
Black n Bleu*	blackened angus burger, bacon, bleu cheese, caramelized onion, baby greens, brioche bun	15
Swiss & Shroom*	sautéed mushrooms, Swiss, bacon, garlic mayo, brioche bun	15
Vegetable-tarian	quinoa roasted garlic patty, lettuce, tomato, cucumber, garlic mayo, brioche bun	14.5
Spicy Chicken	grilled chicken breast, roasted poblano, bacon, Swiss, avocado, chipotle mayo, brioche bun	15
French Dip	shaved roast beef, caramelized onion, horseradish cream, provolone, hoagie roll, house jus	16.5
Turkey Club	turkey, cheddar, Swiss, avocado, tomato, lettuce, garlic mayo, Dijon, bacon, toasted sourdough	14

PLATES

Half Chicken	roasted lemon herb chicken, garlic mashed potato, cremini mushrooms, natural jus	20
Ribeye*	roasted garlic mashed, Orleans butter, baby portobello mushroom, sautéed spinach and onion	29
Mac & Cheese	cavatappi, creamy 4 cheese sauce, bacon, tomato, jalapenos, grilled chicken, garlic bread crumbs	18

Sides      garlic mashed 5 / truffle parm fries 6 / french fries 5 / sweet potato fries 5 / cheesy mac 6

DESSERTS

Brownie a la Mode	fresh baked Ghirardelli triple chocolate brownie, vanilla ice cream, caramel sauce, candied pecans	6
Salted Caramel Cheesecake	NY style cheesecake, blueberry compote, raspberry drizzle	6
Vanilla Bean Ice Cream	vanilla bean ice cream, chocolate and caramel sauces, whipped cream	4.5

We are proudly use local purveyors Redbird Farms, Aspen Baking,  
Frontiere Natural Meats and Gold Canyon Beef

*Parties of 6 or more subject to a 20% gratuity*

\*These items may be served raw or undercooked based on your specifications or contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase foodborne illness, especially if you have medical conditions.

### ON TAP

Colorado Kölsch	Steamworks Brewing / a German Kölsch fashioned ale featuring a light and crisp style	6.5
Mountain Time Lager	New Belgium / crisp, clean and bright American-style lager	6
White Rascal	Avery Brewing / Belgian-style unfiltered white ale, spiced with coriander and orange	7
Easy Street	Odell / unfiltered American-style wheat – smooth, slight fruit flavor, distinctly cloudy	6
Denver Pale Ale	Great Divide / American pale ale, opens with big citrus and pine notes, dry finish	6
Pretzel Assassin	Denver Beer / crisp and refreshing Vienna lager	6.5
90 Shilling	Odell / amber ale with a distinct burnished copper color and deeply pleasant aroma	6
Odell IPA	Odell / Colorado’s classic IPA made bolder and flavorful	6
Voodoo Juicy Haze IPA	New Belgium / Citrusy IPA with tropical aromas, crisp flavors, and a smooth finish	6.5
Nitro Milk Stout	Left Hand Brewing / dark & delicious with hints of brown sugar, vanilla, and coffee	7
Seasonal Rotators	ask your server or bartender about the current tasty adult beverages on hand	

### IN BOTTLES

Coors banquet, Coors light, Heineken, Corona Extra & light, Blue Moon, Fat Tire, Heineken 0.0%	5.5
CIDER & SELTZER - Angry Orchard cider, Truly assorted flavors, Upslope local juniper lime or pomegranate Acai seltzer	6.5

### SIGNATURE COCKTAILS

Tower Bloody Mary	house bloody mary mix, spicy pickle infused vodka, Left Hand Milk Stout float	
Huckleberry Lemonade	44 North huckleberry vodka, fresh lemons, mint	
Paloma	Mile High Spirits Ciudado tequila, ruby red grapefruit juice, fresh lime, salted rim	
Ruby Red Spritzer	Deep Eddy ruby red vodka, St. Germaine elderflower liqueur, lemon, soda water	
Denver Mule	Fireside whiskey, ginger beer, lime juice	

### WHITE WINES

Prosecco, Lunetta (375ml)	Italy	7
Muscato, Costello Del Poggio	Italy	8 /29
Rosé, Fabre’ en Provence	France	9 / 33
Pinot Gris, Chateau Ste. Michelle	Washington	8 / 29
Sauvignon Blanc, Kim Crawford	New Zealand	11 / 41
Chardonnay, Lola	Sonoma	9 /33
Unoaked Chardonnay, Mer Soleil	California	11 / 41

### RED WINES

Chianti, Rodano	Tuscany	9 / 33
Pinot Noir, MacMurry Ranch	Central Coast	10 / 37
Pinot Noir, Erath	Oregon	11 / 41
Malbec, Kaiken Reserva	Argentina	11 / 41
Côtes Du Rhône, M. Chapoutier	France	12 / 45
Red Blend, Daou Pessimist	Paso Robles	11 / 41
Cabernet Sauvignon, Oberon	Napa	12 / 45
Red Blend, Dreaming Tree Crush	California	10 / 39

San Pellegrino Sparkling Water	500ml	5
Coffee, Hot Teas, Milk, Juice	orange, cranberry, apple, or grapefruit	3
From the Fountain.....	Coke, Diet Coke, Sprite, Dr. Pepper, Barq’s Root Beer, Ginger Ale, Iced Tea, Lemonade	3