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## TIVOLI BREWING COMPANY TAPHOUSE

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### BREAKFAST UNTIL 11 AM

#### BREAKFAST BURRITO \$21.00

Bacon, sausage, scrambled eggs, cheese and potato wrapped in a warm flour tortilla, served with breakfast potatoes *TV*

#### BREAKFAST SANDWICH \$17.50

Choice of crispy bacon or sausage, egg and cheese on toasted brioche, served with breakfast potatoes

#### PANCAKE PLATTER \$18.00

Topped with seasonal berries, served with choice of crispy bacon or sausage, whipped butter and warm maple syrup

#### CLASSIC BREAKFAST \$18.00

Choice of crispy bacon or sausage, two eggs cooked to guest preference\* and sourdough toast, served with breakfast potatoes

#### ADD A SIDE:

#### BACON \$7.00

#### SOURDOUGH TOAST \$4.00

#### BREAKFAST POTATOES \$5.00

### STARTERS

#### WINGS \$21.00

Tossed in Buffalo sauce or naked, served with celery and house-made ranch *TV*

#### SALTY PRETZEL BITES \$15.50

Sprinkled with everything bagel seasoning served with beer cheese, grain mustard and gherkins

### STARTERS CONT'D

#### CHIPS & DIP \$17.00

Caramelized onion dip served with house-made chips

#### TOT-CHOS \$16.50

Bacon, warm queso, sour cream, pico de gallo and scallions on crispy tater tots

### SALADS & SOUPS

#### COBB \$23.00

Smoked turkey, bacon, egg, blue cheese crumbles, avocado and tomato with green goddess dressing *TV*

#### TOMATO BISQUE \$11.00

Topped with fresh basil and croutons

#### GRILLED CHICKEN CAESAR \$20.00

Parmesan, romaine, croutons and Caesar dressing with a lemon wedge

### FLATBREADS

#### CHICKEN PESTO \$21.50

Grilled chicken breast, mozzarella, tomato, basil pesto, crushed red pepper and fresh basil *TV*

#### MARGHERITA \$19.50

Fresh mozzarella, fresh basil and balsamic glaze

#### BUFFALO CHICKEN \$21.50

Grilled chicken, cheddar-jack, blue cheese crumbles, Frank's RedHot, ranch drizzle and fresh cilantro

### BURGERS & SANDWICHES

*Our burger buns are made with spent grain, a bi-product of the brewing process*

Burgers & sandwiches come with house-made chips upgrade to a house, Caesar salad or fries: \$2.50

#### TIVOLI BURGER\* \$24.00

Premium beef patty, smoked bacon, cheese, lettuce, sliced tomato, pickles on toasted brioche *TV*

## BURGERS & SANDWICHES CONT'D

### **BACON BLEU BURGER\* \$25.00**

Premium beef patty, crispy bacon, blue cheese crumbles, lettuce and sliced tomato on toasted brioche

### **AMERICAN BURGER\* \$22.00**

Premium beef patty, cheese, lettuce, sliced tomato, pickles, onions on toasted brioche

### **SMOKED TURKEY CLUB \$19.50**

Crispy bacon, Swiss, lettuce, sliced tomato and chive mayo on toasted sourdough

### **GRILLED CHICKEN SANDWICH \$21.00**

Crispy bacon, Swiss, lettuce, sliced tomato and honey mustard on toasted brioche

### **CRISPY CHICKEN RANCH WRAP \$21.00**

Crispy chicken tenders, cheese, lettuce, sliced tomato and buttermilk ranch in a warm flour tortilla

## MAINS

### **CHICKEN NACHOS \$23.00**

Tortilla chips topped with grilled chicken, warm queso, pico de gallo, jalapeños, cilantro, sour cream and guacamole *TV*

### **QUESADILLA \$21.00**

Marinated cilantro lime chicken, cheese, grilled peppers & onions, served with pico de gallo, salsa and sour cream

### **CHICKEN TENDERS \$21.00**

Served with choice of buttermilk ranch, BBQ sauce or honey mustard and fries

## COCKTAILS

### **HOUSE BLOODY MARY \$22.50**

Wheatley vodka, Demitri's Classic Bloody Mary Mix, celery, olive and lime

### **BACONIZED BLOODY MARY \$24.50**

Wheatley vodka, Demitri's Classic Bloody Mary Mix, celery, olive and lime With BBQ sauce, delicious crispy bacon and double baconed bloody hell salt rim

### **SUNRISE MIMOSA \$23.00**

Espolón Blanco tequila, orange juice and grenadine over sparkling wine

### **HOT HONEY OLD FASHIONED \$22.00**

Maker's Mark bourbon, hot honey syrup and barrel-aged bitters

### **POBLANO MARGARITA \$24.00**

Don Julio Blanco tequila, Ancho Reyes Verde liqueur, triple sec, lime juice, agave, fresh jalapeño slices

### **LOCAL APPLES \$23.00**

Traveller whiskey, cranberry juice and apple purée

### **APPLETON PEACH DAIQUIRI \$23.00**

Appleton Estate 8 Year Reserve rum, peach purée and lime juice

### **BLACKBERRY BRAMBLE \$23.00**

Aviation gin, blackberry purée, lemon juice and soda water

### **STRAWBERRY MULE \$22.00**

Wheatley vodka, strawberry purée and ginger beer

## ZERO PROOF

### **EARLY FLIGHT BLUES \$8.50**

Kiwi purée, sour mix and Red Bull Blue Edition

### **STRAWBERRY**

### **JALAPEÑO MOCKARITA \$8.50**

Strawberry purée, agave, jalapeño slices and sour mix

### **PASSIONATE PUNCH \$14.00**

Seedlip Grove 42, passion fruit purée and cranberry & apple juices

## DRAFT BEERS 16oz | 20oz

### OUTLAW MILE HI

LIGHT BEER \$10.50 | \$12.50

Denver, CO | 4.2% ABV | 10 IBU

### MOUNTAIN SQUEEZE

JUICY IPA \$10.50 | \$12.50

Denver, CO | 6% ABV | 30 IBU

EVERY IPA \$10.50 | \$12.50

Boulder, CO | 6.5% ABV | 69 IBU

EVERY WHITE RASCAL ALE \$10.50 | \$12.50

Boulder, CO | 5.6% ABV | 22 IBU

BO GIRL PILSNER \$10.50 | \$12.50

Denver, CO | 4.5% ABV | 30 IBU

HELLES LAGER \$10.50 | \$12.50

Denver, CO | 5.1% ABV | 25 IBU

MILE HIGH HEFEWEIZEN \$10.50 | \$12.50

Denver, CO | 5% ABV | 15 IBU

### BRECKENRIDGE AVALANCHE

AMBER ALE \$10.50 | \$12.50

Littleton, CO | 5% ABV | 19 IBU

ROADRUNNER RED AMBER \$10.50 | \$12.50

Denver, CO | 5% ABV | 20 IBU

### GREAT DIVIDE COLETTE

FARMHOUSE ALE \$10.50 | \$12.50

Denver, CO | 6.5% ABV | 17 IBU

### BLUE MOON

BELGIAN WHITE \$10.50 | \$12.50

Golden, CO | 5.4% ABV | 9 IBU

### OSKAR BLUES DALES

PALE ALE \$10.50 | \$12.50

Longmont, CO | 6.5% ABV | 65 IBU

### SIERRA NEVADA

HAZY LITTLE THING \$10.50 | \$12.50

Chico, CA | 6.7% ABV | 35 IBU

MODELO ESPECIAL \$10.50 | \$12.50

Mexico | 4.6% ABV | 18 IBU

MICHELOB ULTRA \$10.50 | \$12.50

St Louis, MO | 4.2% ABV | 10 IBU

COORS LIGHT \$10.00 | \$12.00

Golden, CO | 4.2% ABV | 10 IBU

## BOTTLES & CANS

COORS BANQUET 12OZ \$9.00

Golden, CO | 5% ABV | 15 IBU

BUD LIGHT 16OZ \$10.50

St. Louis, MO | 4.2% ABV | 6 IBU

BUDWEISER 16OZ \$10.50

St. Louis, MO | 5% ABV | 12 IBU

STELLA ARTOIS 16oz \$12.50

Belgium | 5% ABV | 25 IBU

CORONA EXTRA 16oz \$11.50

Mexico | 4.6% ABV | 19 IBU

### VOODOO RANGER

JUICY HAZE IPA 19.2oz \$13.50

Fort Collins, CO | 7% ABV | 50 IBU

10 BARREL PUB BEER LAGER 16oz \$11.50

Bend, OR | 5% ABV | 18 IBU

DRY DOCK APRICOT BLONDE \$10.50

Aurora, CO | 5% ABV | 17 IBU

### ODELL LAGERADO

CRISPY LAGER 12oz \$10.50

Fort Collins, CO | 5% ABV | 12 IBU

BELL'S TWO HEARTED IPA 19.2oz \$13.50

Kalamazoo, MI | 7% ABV | 60 IBU

ODELL 90 SCHILLING SCOTTISH ALE \$10.50

Fort Collins, CO | 5.3% ABV | 32 IBU

### SUN CRUISER

VODKA ICED TEA 12oz \$10.50

Boston, MA | 4.5% ABV

### ANGRY ORCHARD

CRISP APPLE HARD CIDER 12oz \$9.50

Walden, NY | 5% ABV

### TOPO CHICO

STRAWBERRY GUAVA 12oz \$10.50

Mexico | 5% ABV

DENVER BEER PRINCESS YUM YUM

RASPBERRY KÖLSCH 12oz \$10.50

Denver, CO | 5% ABV

## RED WINES 5oz | 8oz | Bottle

### SYCAMORE LANE

**\$12.50 | \$18.75 | \$50.00**

MERLOT | CALIFORNIA

Soft and ripe with blackberry, vanilla and baking spices

### MURPHY-GOODE

**\$14.50 | \$21.75 | \$58.00**

PINOT NOIR | CALIFORNIA

A perfect balance between vibrant dark fruit character and bright acidity with notes of vanilla and intense black cherry aromas and flavors

### J. LOHR ESTATES SEVEN OAKS

**\$14.50 | \$21.75 | \$58.00**

CABERNET SAUVIGNON | PASO ROBLES, CA

Fruit-forward with plum and black cherry and a hint of spice

### DECOY

**\$16.50 | \$24.75 | \$66.00**

RED BLEND | CALIFORNIA

Velvety tannins accentuate the generous fruit, with gorgeous flavors of black raspberry, cherry, cassis, briary spice and sweet French oak

## WHITE WINES 5oz | 8oz | Bottle

**CANYON ROAD \$12.50 | \$18.75 | \$50.00**

PINOT GRIGIO | CALIFORNIA

Hints of green apple, citrus, white peach and floral blossom

**JOEL GOTT \$14.50 | \$21.75 | \$58.00**

SAUVIGNON BLANC | CALIFORNIA

Aromas of white peach, honeydew melon, guava and passion fruit with citrus notes

**WILLIAM HILL \$14.50 | \$21.75 | \$58.00**

CHARDONNAY | CALIFORNIA

Bright, medium-bodied with ripe fruit flavors of ripe melon, mandarin orange, peach and tropical fruit

### CAMBRIA KATHERINE'S VINEYARD

**\$17.50 | \$26.25 | \$70.00**

CHARDONNAY | CALIFORNIA

Chardonnay marked by exceptional ripeness and smoky oak

## ROSÉ & SPARKLING

### 5oz | 8oz | Bottle

#### BIELER PERE ET FILS

**\$16.50 | \$24.75 | \$66.00**

ROSÉ | FRANCE

Ripe white peach, raspberry, cherry, herbal, orange blossom, sea salt and mineral core

**MIONETTO \$16.50 | \$24.75 | \$66.00**

PROSECCO | ITALY

Intense fruity bouquet with a hint of golden apples. It is very dry, fresh, light in body and well-balanced

Tivoli Brewing Company brings historic Colorado beers back to life. The Tivoli Beer story traces its roots to 1859 when German immigrant John Good founded a brewery in the newly settled town of Denver. Known as the Rocky Mountain Brewery, Sigi's Brewery, the Milwaukee Brewery, and in 1900 renamed Tivoli, the brewery would become one of the largest breweries in the West, selling its light golden lager nearly everywhere west of the Mississippi until closing its doors in 1969. In 2012, a group of Colorado Natives formed Tivoli Brewing Company to bring historic Colorado beers back to life.

**TV** = Tivoli Favorites

\* Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybean, sesame and sulfites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.

