

Appetizers

JUMBO LUMP CRAB CAKE*

Frisée Salad | Remoulade Sauce
17

LOBSTER & ARTICHOKE ARANCINI

Sun-Dried Tomato Pesto | Basil
18

SEARED SHRIMP SKEWERS

Chimichurri | Roasted Lemon | Feta Cheese
18

CHEESE OR CHARCUTERIE PLATE

Assorted Cheeses or Cured Meats | Baguette
Fresh & Pickled Vegetables | Seasonal Chutney
Whole Grain Mustard
20

BROWN PALACE PRETZEL

Beer Cheese Fondue and Whole Grain Mustard
14

NEW ENGLAND SEAFOOD CHOWDER

Oyster Crackers
10

FRIED CHICKEN BITES

Seasoned with Honey Mustard or Nashville Hot
Waffle Fries | Bread & Butter Pickles
13

TAVERN'S FRENCH ONION SOUP

Garlic Bread Crouton | Provolone & Parmesan Crust
10

CHERMOULA HUMMUS

Fresh & Pickled Vegetables | Lavash Crackers
14

Salads

TAVERN COBB SALAD

Cured Ham | Roasted Turkey Breast | Country Bacon
Crumbled Blue Cheese | Avocado | Tomato
Hard-Boiled Egg | Blue Cheese Dressing
16

TRADITIONAL CAESAR SALAD

Romaine Hearts | Parmesan
Focaccia Croutons | Caesar Dressing
14

TAVERN WEDGE SALAD

Blue Cheese | Beer-Battered Fried Onions
Tomato | Chopped Bacon
14

APPLE-BERRY QUINOA SALAD


Seasonal Greens | Quinoa | Roasted Pearl Onions
Shaved Apple | Blueberries | Feta Cheese
Dried Cranberries | Balsamic Vinaigrette
16

AVAILABLE DRESSINGS:

Buttermilk Ranch | Blue Cheese | 1000 Island | Balsamic Vinaigrette
Roman Caesar | Olive Oil & Aged Balsamic Vinegar

ADD TO ANY SALAD:

Grilled Chicken Breast 7 | Salmon 8 | Shrimp 9 | New York Steak* 11

 Available to be prepared Gluten-Free

*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Sandwiches

OPEN-FACED PRIME RIB SANDWICH* (X)

Light Rye Bread | Au Jus | Prepared Horseradish
22

CHICKEN CIABATTA SANDWICH (X)

Grilled Boneless Chicken Breast | Buffalo Mozzarella | Roasted Tomato
Herb Aioli | Spicy Greens
17

THE DOWNTOWN CLUB (X)

Shaved Smoked Turkey Breast | Bacon | Swiss Cheese | Sliced Tomato | Butter Lettuce
Herb Aioli | Sourdough or Whole Wheat Toast
16

COLORADO GRASS-FED BEEF BURGER* (X)

Choice of: Cheddar, Swiss, Provolone or Crumbled Blue Cheese
17

Additional Toppings 1 Each

Smoked Bacon | Sautéed Mushrooms | Avocado | Jalapeño
Caramelized Onions | Fried Egg

EGGPLANT CAPRESE SANDWICH (X)

Fresh Mozzarella | Fried Eggplant | Tomato Pesto | Olive Tapenade | Open-Faced Focaccia Bread
15

CLASSIC REUBEN (X)

Shaved Corned Beef | Swiss Cheese | Sauerkraut | 1000 Island Dressing
Whole Grain Mustard | Light Rye Bread
17

TAVERN-STYLE CHEESESTEAK* (X)

Shaved Prime Rib | Caramelized Onions | Mushrooms | Peppers | Beer Cheese Sauce | Semolina Hoagie
17

BROWN PALACE LOBSTER SALAD (X)

Herb Aioli | Tomato | Avocado | Lettuce | Buttered Brioche Roll
23

Served with Choice of: French Fries | Waffle Fries | Brown Palace Chips | Sweet Potato Fries

Add On: Tuscan Greens | Meyer Lemon Oil | Sun-Dried Tomato | Cucumbers 5

Truffle Fries | Parmesan Cheese 5

Onion Rings 5 | Coleslaw 4 | Fresh Fruit Salad 4

(X) Available to be prepared Gluten-Free

*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Signature Cocktails

GRAND MANHATTAN

Woodford Reserve Kentucky Bourbon
Carpano Antico | Barrel-Aged Cherry Bitters
18

BARREL-AGED OLD FASHIONED

Michter's Straight Rye | Demerara Sugar
Angostura White Oak Rum
17

FISH HOUSE PUNCH

Ron Zacapa Solera Rum | Hennessy VS Cognac
Peach Liqueur | Lemon Juice | Lime Juice
16

SMOKE & MIRRORS

Johnnie Walker Black Scotch | Lemon Juice
Q Grapefruit Soda
16

THE PALACE MULE

Grey Goose Vodka | Q Ginger Beer | Lime Juice
14

TO KILL A MAI TAI

Casamigos Blanco Tequila | Dry Curacao
Hazelnut Syrup | Lemon Juice
15

ISABELLE SPRINGER

Leopold's Navy Strength Gin
St. Germain | Chandon Brut
15

OLD CREOLE

Rhum J.M Agricole | Green Chartreuse
Peychaud's Bitters
15

BLACKBERRY BRAMBLE

Sipsmith Gin | Muddled Blackberries | Lemon Juice
14

THE ROYAL SOVEREIGN

Buffalo Trace Bourbon | Aperol
Pedro Jimenez Sherry | Lemon Juice
14

COSMONAUT

Tito's Handmade Vodka | Lemon | Aperol | Housemade Orgeat | Orange Blossom Water
16

Desserts

BROWN PALACE MACAROONS

A Tradition Since 1892
10

CARAMEL APPLE BOURBON PECAN PIE

Vanilla Cream
10

CHEESECAKE


Cherry Sauce | Dark Chocolate
10

CHOCOLATE CAKE

Caramel Sauce or Berry Coulis
10

A la Mode

3

 Available to be prepared Gluten-Free

*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Our History

The historic Brown Palace's Ship Tavern opened August 24, 1934 to celebrate the repeal of the Eighteenth Amendment and the end of Prohibition. The room was designed by Denver architect Alan Fisher and is one of the 7 oldest bars in Denver.

Prior to opening Ship Tavern the space was originally used as two shops and part of the first bar. In the 1910s, it was converted into The Lounge, which served High Tea and cocktails to ladies only.

The concept for Ship Tavern came about by accident when Claude "C.K." Boettcher procured a dozen replicas of famous seafaring vessels on a trip to Cape Cod and presented them to his wife Edna Boettcher as a gift. She was not thrilled with having to turn her Capitol Hill mansion, today's Governor's Residence, into a mini-museum for model sailing ships.

Fortunately she was aware of C.K.'s plans to open a new bar in his downtown hotel to mark the return of legal drinking and Edna leveraged the opportunity.

Her suggestion that the new establishment be designed in a maritime theme showcasing the model sailing vessels resonated with C.K. and Ship Tavern was launched.

The historically-correct and meticulously crafted scale models are still on display in the Tavern for all to enjoy. They include replicas of the Flying Cloud, the most well-known and beloved of the mid-nineteenth-century clipper ships; the Yacht America, the first Yankee vessel to capture the World Yachting Championship Cup from the British; and the Thomas Lawson, the only seven-masted clipper ship ever to sail the high seas. Exotic polished wood from around the world, authentic rigging on the center "Crow's Nest", nautical prints and maps, and an old ship's clock combine to create a seafaring ambiance unique to the Ship Tavern.

The Ship Tavern is the oldest of the hotel's three main restaurants and much of the décor has not changed. Today, guests come to enjoy the vintage pub atmosphere with live entertainment Wednesday through Saturday evenings, locally brewed beer, and the best prime rib in Denver.