

Ship Tavern Classics

SHIP TAVERN CRAB CAKE

Frisée Salad | House Remoulade Sauce
18

SEAFOOD CHOWDER

Oyster Crackers
10

FRENCH ONION SOUP

Garlic Crouton | Gruyère & Parmesan Crust
10

PRIME RIB SANDWICH*

Rye Bread | Au Jus | Prepared Horseradish
23

COLORADO TROUT FISH & CHIPS*

Beer-Battered | Waffle Fries | Coleslaw | Grilled Lemon
House Remoulade Sauce
26

Starters

CHEESE & CHARCUTERIE BOARD (Serves 2-3)

Local & Domestic Cheese | Colorado Pork Pâté | Cured Meats
Seasonal Accompaniments | Housemade Country Bread
28

GIANT SOFT PRETZELS

Tavern Cheese Sauce | Whole Grain Mustard
14

BBQ BRISKET BAO BUNS

Vinegar Slaw | BBQ Sauce
11

ALL-NATURAL CHICKEN WINGS (X)

Choice of One Sauce: Nashville Hot | BBQ | Sweet Asian | Honey Mustard
Shishito Peppers & House Pickled Seasonal Vegetables
14

CHERMOULA HUMMUS

Fresh & Pickled Seasonal Vegetables | Lavash Crackers
15

SHRIMP SKEWERS (X)

Chimichurri | Roasted Lemon | Feta
18

(X) Signifies items that are 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.

Salads

COBB SALAD

Mixed Greens | Roasted Turkey | Ham | Bacon
Hard-Boiled Egg | Avocado | Blue Cheese Crumbles
Housemade Blue Cheese Dressing
17

GLACIER SALAD

House Blue Cheese Dressing
Blue Cheese Crumbles | Fried Onions
Heirloom Tomato | Chopped Bacon
14

CAESAR SALAD

Romaine | Shaved Parmesan
Focaccia Croutons
14

SEASONAL FARM SALAD

Chef's Market Salad of the Day
13

DRESSINGS

Ranch | Blue Cheese | Balsamic Vinaigrette | Caesar | Honey Mustard | 1000 Island

PROTEINS

Chicken Breast 7 | Shrimp 9 | Salmon* 10 | KC Strip* 12

Sandwiches

Served with Choice of:

Classic Fries | Waffle Fries | Brown Palace Chips | Sweet Potato Fries

FRIED CHICKEN BLT

Bacon | Bibb Lettuce | Heirloom Tomato
Green Tomato-Jalapeño Jam
Pimento Cheese | Ciabatta
17

GRILLED THREE-CHEESE SANDWICH

Pimento Cheese | Aged White Cheddar
Mushroom-Leek Jack | Focaccia Bread
14

Add Breaded Eggplant 2

Add Chilled Heirloom Tomato Soup &
Simple Green Salad 5

LOBSTER ROLL

Heirloom Cherry Tomato | Bibb Lettuce | Avocado
Herb Aioli | Potato Kaiser Roll
25

BROWN PALACE REUBEN

Thick-Cut House Corned Beef | Swiss Cheese
Braised Red Cabbage | 1000 Island
Whole Grain Mustard | Rye Bread
17

MILE HIGH BURGER*

Two Flying B Bar Ranch Beef Patties | House Burger Sauce
Aged White Cheddar | Pickles | Potato Roll
16

Additional Toppings 1 each

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

CLUB SANDWICH

Roasted All-Natural Turkey Breast | Bibb Lettuce
Tomato | Bacon | Herb Aioli | Swiss Cheese
Thick-Cut Sourdough Bread
16

FRENCH DIP BURGER*

One Flying B Bar Ranch Beef Patty | Shaved Prime Rib
Au Jus | Caramelized Onions | Swiss Cheese | Potato Roll
17


Add Extra Patty 3

TAVERN CHEESESTEAK

Shaved Prime Rib | Caramelized Onions
Peppers | Mushrooms | Tavern Cheese Sauce
18

SIDES 5

Side House Salad | Seasonal Farmer's Salad | Fresh Fruit | Tavern Mac & Cheese

 Signifies items that are 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 Bitters | Aged in White Oak Casks
17

FISH HOUSE PUNCH

Bacardi 8 Rum | Smith & Cross Jamaican Rum
Peach Liqueur | Lemon & 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
Housemade Hazelnut Orgeat | 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 Ximenez Sherry | Lemon Juice
14

COSMONAUT

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

Desserts

WARM FRUIT CRISP (X)

Seasonal Fruits | Oat Crumble
10
A la Mode
2

HOMEMADE CHOCOLATE CAKE

Dark Chocolate Cherries
Whipped Cream
10

BP MACAROONS (X)

Tradition Since 1892
10

MILE HIGH CHEESECAKE

Whipped Cream | Dark Chocolate
10
Seasonal Topping
2

TROPICAL CAKE

Layers of Mango | Blood Orange | Tropical Fruits
Lime Glaze | Coconut
12

ICE CREAM SANDWICH

Seasonal Rotation
9

(X) Signifies items that are 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.