

Appropriate sales tax, 24% service fee, and delivery charges will be added to all orders.



OPEN FOR ORDERS DAILY FROM
6:30 AM-10:00 AM
IN-ROOM DINING SERVICE DIAL 3332

THE LIGHTER SIDE

CURED SALMON TOAST

Locally Cured Salmon | Multigrain Baguette | Avocado
Cream Cheese | Pickled Shallots | Capers Simple
Greens 18

GREEK YOGURT PARFAIT Brown Palace
Granola | Choice of Fresh Berries or Seasonal Flavor
15

OATMEAL Organic Steel-Cut Oats | Horchata Spice
Coffee-Macerated Raisins | Pepitas 11

FRUIT PLATE & YOGURT 14

SELECTION OF COLD CEREALS Brown Palace
Granola | Rice Krispies | Cheerios | Frosted Flakes
Fruit Loops | Total | Shredded Wheat 8 Add Berries or
Bananas 5

ALL ABOUT THE EGG

All Egg Breakfasts Include Choice of Whole Eggs
or Egg Whites Breakfast Potatoes or Fruit Cup |
Rye, Sourdough or Multigrain Toast

THREE-EGG OMELETTE Denver | Ham &
Cheese | Vegetarian 18 Crab Oscar 20

ALL-AMERICAN

Two Eggs Any Style | Choice of Sausage Patty,
Smoked Bacon, Cured Ham or Chicken Sausage 18

POACHED EGG BENEDICT

Traditional Style 20
Smoked Salmon 22

CONTINENTAL Choice of Two Bakery Items |
Fresh Fruit | Juice Brown Palace Coffee or Tea 19

THE SWEETER SIDE

**BUTTERMILK PANCAKES | BRIOCHE
FRENCH TOAST | WAFFLE**

Sweet Butter | Vermont Maple Syrup 16
Add Whipped Cream and Berries 3

KITCHEN FAVORITES

STEAK & EGGS Flatiron Steak | Two Eggs |
Breakfast Potatoes 23

BREAKFAST HASH

Housemade Corned Beef or Prime Rib
with Green Chili
Served with Two Eggs | Potatoes | Peppers &
Onions 19

SIDES

FRUIT OR GREEK YOGURT | 5
BREAKFAST POTATOES | 5
CUP OF STEEL-CUT OATMEAL | 6
PANCAKE | 5 EGG YOUR WAY | 4
FRESH BERRIES | 7
CURED HAM | SMOKED BACON |
PORK SAUSAGE PATTY |
CHICKEN-APPLE SAUSAGE | 7

BEVERAGES

JUICE | OJ, Pineapple, Apple, Grapefruit, Cranberry, V8
5

STILL WATER | Brown Palace Artesian, Icelandic
5

SPARKLING WATER | San Pellegrino 8

COFFEE | Sm 7 Lg 9
CAPPUCCINO OR LATTE | 6
ESPRESSO | 3

FRESH MILK | Whole, 2%, Almond, Skim, Soy
5

SOFT DRINKS | Pepsi, Diet Pepsi, Sierra Mist,
Iced Tea
5

WINE | BEER | LIQUOR

EXTENSIVE SELECTION - PLEASE ASK FOR DETAILS

SEE REVERSE SIDE FOR DINNER OPTIONS

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OPEN FOR ORDERS DAILY FROM

5:30 PM – 10:00 PM

IN-ROOM DINING SERVICE DIAL 3332

APPETIZERS

CHARCUTERIE BOARD

Local Domestic Cheeses | Seasonal Accompaniments | House made Crostini
28

CRAB CAKES *

Lump crab | Remoulade Sauce
19

ESTER'S BEET HUMMUS

Housemade Melba Toast and Crackers | Vegetable Crudites
18

NEW ENGLAND SEAFOOD CHOWDER

Oyster Crackers
11

TAVERN'S FRENCH ONION SOUP

Garlic Bread Crouton | Provolone & Parmesan Crust
11

GOAT CHEESE & TOMATO DIP

Fried Brussels Sprouts | Housemade Crackers | Herb Aioli
20

ALL NATURAL CHICKEN WINGS

Buffalo | Bleu Cheese or Ranch
18

BUFFALO CHICKEN DIP

Shredded Chicken with Frank's Hot Sauce | Creamy Cheese with Cheesy Crust | Served with Carrots and Celery | Crackers
18

SANDWICHES

Served with a Choice of Classic Fries | Sweet Potato Fries | Side Salad

COLORADO FITCH RANCH GRASS-FED BURGER

Half-pound Patties | Cheddar Cheese | Lettuce | Tomato | Onion | Brioche Bun
22

Additional Toppings \$1 each:

Bacon | Avocado | Fried Egg | Sautéed Mushrooms | Jalapeno

THE DOWNTOWN CLUB

Turkey Breast | Ham | Bacon | Swiss Cheese | Lettuce | Tomato | Herb Aioli | Sourdough
18

DELI STYLE PASTRAMI

Marble Rye | Mustard | Swiss Cheese | Housemade Dill Relish Sauce
21

SALADS

TAVERN COBB SALAD

Mixed Greens Blend | Ham | Turkey | Diced Bacon | Bleu Cheese | Avocado | Tomato | Hard Boiled Egg | Bleu Cheese Dressing
18

TRADITIONAL CAESAR SALAD

Romaine Lettuce | Parmesan | Focaccia Croutons | Caesar Dressing
14

THE CHOPPED WEDGE

Iceberg | Bacon | Tomato | Red Onion | Bleu Cheese Crumbles

ENTREES

SHIP TAVERN'S FAMOUS PRIME RIB

Au Jus | Horseradish Cream | Baked Potato | Seasonal Vegetable
12oz 48 | 16oz 60 | 20oz 72

STREAK FRITES

Tenderloin | French Fries | Chimichurri
49

GRANDMA CARSON MEATLOAF

Mashed Potatoes | Seasonal Vegetables
32

FISH AND CHIPS

Steak Fries | Homemade Tartar Sauce
25

ORK TENDERLOIN with APPLE GLACE

Pierogi | Seasonal Vegetables
34

VEGETABLE RAVIOLI

Butternut Squash Filled Ravioli | Seasonal Vegetables
25

SEAFOOD PASTA

Mussels | Clams | Shrimp | Served in Tomato Broth with Fettucine
32

CHICKEN PICCATA

Chicken Cutlets Sautéed with Lemon | Garlic | Capers with Fettucine
32

DESSERTS

DECADENT CHOCOLATE CAKE

Ganache | Maraschino Cherry | Gold Dust 11

KEY LIME MERINGUE TART

Individual Sized | Key Lime Custard | Swiss Meringue 11

BLACK BOTTOM PIE

Whipped Cream | Caramel | Chocolate Shavings 11

MILE HI CHEESECAKE

Whipped Cream | Mango Sauce 11

OLD FASHIONED ICE CREAM SUNDAE

Pineapple Compote | Glazed Strawberries | Vanilla Bean Ice Cream | Whipped Cream 11

WINE | BEER | LIQUOR

EXTENSIVE SELECTION – PLEASE ASK FOR DETAILS

** 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.