

SOUPS

Crab & Lobster Bisque . . . 6

Cream, lobster and crab

Baked French Onion . . . 6

Caramelized onion in beef broth topped with melted swiss and smoked provolone cheese

Soup du Jour . . . 6

Fresh made creations from our chefs

Homemade Chili Crock . . . 7

Crock of chili with cornbread crostini and topped with melted cheddar cheese

STARTERS

Nachos . . . 13 (GF)

Add Chicken \$4 | Homemade Chili \$5 | Pulled Pork \$6

Corn tortilla chips layered with nacho cheese, corn, onion, peppers and black bean mix, lettuce, tomato, jalapenos, and topped with a spicy queso blanco cheese, served with sour cream and salsa

Jumbo Bavarian Pretzel . . . 13

A monster Bavarian pretzel served with stone ground mustard and queso blanco cheese

Pulled Pork Flatbread . . . 14

BBQ pulled pork over garlic cream cheese, banana peppers, cole slaw, drizzled with asian sauce

Loaded Carnivore Sidewinders . . . 16

Sidewinder fries topped with bacon, homemade chili, jalapenos, lettuce, tomato, onion, topped with queso blanco cheese

Crab Cake Appetizer . . . 16 (GF)

Handmade blend of backfin claw and lump crabmeat, lightly seasoned with Old Bay

Boneless Wings . . . 13

(10) boneless wings served with celery, bleu cheese or ranch. Sauces: hot, mild, Asian, boom-boom, sweet chili, BBQ, mango habanero, butter garlic

Asian Spring Rolls . . . 10 (GF)

(8) vegetable spring rolls served w/ sesame dipping sauce

Spinach & Artichoke Dip . . . 10

House-made creamy blend of spinach, artichoke hearts and Romano cheese topped with melted asiago cheese and served with tri-colored corn chips

SALADS

Add Chicken \$4 | Grilled Shrimp \$9 | Salmon \$13 | Filet \$16

Chicken Caesar Penne Salad . . . 14

Chopped romaine lettuce, grilled chicken, penne or (GF) gluten free penne, asiago cheese and Caesar dressing

BVT Cobb Salad . . . 17

Arugula and spinach mixed, tomato, cucumber, red onion, eggs, avocado, blue cheese crumbles, topped with bacon served with a balsamic vinaigrette

Ahi Tuna Shaker Salad . . . 19

Fresh Ahi tuna in a sesame ginger dressing, topped with arugula, cabbage, edamame, snow peas topped with fried wonton noodles

TAVERN FARE

*Served with fresh potato chips
Add \$3 for sidewinder fries, slaw or fruit*

(GF) gluten free buns are available, add \$3

Tri Blend Burger . . . 14

Fresh 8 oz blended burger of short rib, chuck, and brisket

Black Bean Burger . . . 13

6 oz blend of black beans, brown rice, corn, tomato, green chili, onion, bell pepper (This product contains wheat, not GF)

Monster Blizzard Burger . . . 24

Two fresh 8oz blended burgers of short rib, chuck and brisket, topped with candied bacon, pepper jack cheese, sidewinder fries topped with queso blanco cheese, lettuce, tomato, and onion

Chili Cheese Burger . . . 16

8 oz blended burger of short rib, chuck and brisket with chili, melted cheddar cheese, corn chips, jalapenos, lettuce, tomato, and onion

Turkey Burger . . . 14 (V)

5 oz turkey burger, topped with avocado, lettuce, tomato, and onion

Surf & Turf Quesadilla . . . 18

Short rib, shrimp, 3 cheese blend, caramelized onion, green pepper with house-made BBQ drizzle

BVT Caprese Chicken Sandwich . . . 14

Grilled chicken breast topped with fresh mozzarella cheese, homemade bruschetta blend, drizzled with basil aioli sauce, served on a brioche bun with lettuce, tomato, and onion

Philly Cheesesteak . . . 14

Philly style shaved beef with American and provolone cheese. Add additional toppings .50 each

Beyond Chicken Sandwich . . . 15 (V)

Plant based chicken patty, topped with spinach and onion jam, banana peppers and sliced avocado

Fish & Chips . . . 18

Two Yuengling beer battered haddock filets, cole slaw and tartar sauce

ENTREES

Served with Vegetable and Potato du Jour

Twin Crab Cakes . . . 32 (GF)

Handmade mix of backfin claw and lump crabmeat, lightly seasoned with Old Bay. Served with lemon pepper aioli

Beef Short Ribs . . . 33 (GF)

Braised beef short ribs in a burgundy glaze, carrots, snow peas

***Honey Garlic Stir Fry . . . 25**

Medallions of chicken, water chestnuts, snow peas, peppers, broccoli florets, sauteed in honey garlic sauce over wild rice

Drunken Salmon . . . 28

Pan seared filet of salmon topped with bourbon glaze

***Penne Ala Vodka . . . 19**

Add Chicken \$4 | (6) Shrimp \$9 | 4 oz Filet \$16
Penne tossed with a creamy vodka sauce, topped w/asiago cheese

BBQ Ribs ... Full Rack 35 / Half Rack 23 (GF)

In house, slow roasted pork ribs with BBQ sauce

***Stuffed Butternut Squash . . . 24 (V)**

Add Feta or Blue Cheese \$3 | Chicken \$6 | (6)

Shrimp \$9 | 4oz filet \$16

Half butternut squash stuffed with Israeli couscous, spinach, sun dried tomato, drizzled with roasted garlic, avocado and hummus sauce on a bed of spinach and arugula

***Entrées marked with asterisk do not include Vegetable du Jour or Potato du Jour**

BOULDER VIEW

T A V E R N

VODKA FLAVORS

Apple, Blood Orange, Blueberry, Caramel, Citrus, Cherry, Cranberry, Lemon, Mango, Orange, Peach, Pineapple, Sweet Tea, Strawberry, Raspberry, Vanilla

COCKTAILS

Adulting...*Skyy Infusion Strawberry Vodka, Kahlua, ice cream, strawberry puree & cream*

A Long Winters Nap...*Elijah Craig Bourbon, maple syrup, fresh lemon, splash of citrus & star anise*

Boulder Lake Lemonade...*Deep Eddy Sweet Tea Vodka with lemonade*

Blood Orange Cooler...*Skyy infusion blood orange vodka, ginger ale, splash of sour mix & cranberry juice*

Cherry Ginger Smash...*Bird Dog Black Cherry Whiskey, ginger liqueur, sierra mist, fresh muddled orange topped with an Amarena cherry*

Cranberry Pomegranate Sparkler...*Deep Eddys Cranberry Vodka, Pama liqueur, club soda & fresh lime*

Drivin' Me Bananas...*Captain Morgan Spiced Rum, Cruzan Banana Rum, coconut rum, cranberry & pineapple juice*

Lavender Collins...*Bombay Sapphire Gin, lavender syrup, sour mix, topped with club soda & twist of lemon*

Nuts & Berries...*Frangelico, Razzmatazz & cream*

Rosemary Fizz...*Titos Vodka, rosemary infused syrup & white cranberry juice*

Toasted By The Fire...*Amaretto, vanilla vodka, Godiva chocolate, topped with chocolate shavings*

MARTINIS

Black Cherry Cosmo...*Cruzan black cherry rum, triple sec, white cranberry juice with an Amarena cherry*

Chocolate Covered Banana...*Cruzan banana rum, Godiva chocolate, cream*

Crushed Pineapple...*Skyy Infusion Pineapple Vodka, splash of sour mix, vanilla syrup*

Elderflower Tini...*Stoli Vodka, St Germain Elderflower Liqueur, fresh squeezed lemon, splash of Sierra Mist*

Jack Frost Martini...*Cruzan Coconut Rum, Bacardi Rum, blue curacao, pineapple juice, coconut flakes*

Midnight in Manhattan...*Bulleit Bourbon, Sweet Vermouth, Amarena Cherry*

Pear Cosmo...*Grey Goose Pear Vodka, triple sec, white cranberry juice*

Purple Rain...*Blueberry vodka, raspberry vodka, blue curacao & cranberry juice*

Razzle Dazzle...*Raspberry vodka, Pama liqueur, cranberry juice & a splash of citrus*

Salted Caramel Tini...*Baileys Salted Caramel Irish Cream, caramel vodka, cream with a salted caramel rim*

Toasted Smores Tini...*Vanilla vodka, Godiva Chocolate, toasted marshmallow syrup, chocolate swirl & graham cracker rim topped with marshmallows*

MULES

Black Cherry Mule...*Bird Dog Black Cherry Whiskey, ginger beer with an Amarena cherry*

Cranberry Mule...*Deep Eddys Cranberry Vodka, ginger beer, fresh lime*

Dark & Stormy...*Myers dark rum, ginger beer & fresh lime*

Honey I'm Home...*Jack Daniels, honey, ginger beer & fresh lime*

The Lucky One...*Jameson Irish Whiskey, ginger beer, lime*

UNCORKED / BUBBLY

Pinot Grigio, Chardonnay, Riesling, Moscato, Sauvignon Blanc, White Zinfandel, Prosecco

Merlot, Cabernet, Pinot Noir, Malbec, Red Blend

BOTTLED BEER

CRAFT / PREMIUMS

Deschutes Fresh IPA (OR) . . . 6

Deschutes Fresh Squeezed (OR) . . . 6

Fathead Bumbleberry Ale (OH) . . 6

Fathead Strange Magic IPA (OH) . . . 7

Flying Dog Thunder Peel Hazy IPA (MD) . . . 7

New Belgium Fat Tire . . . Amber Ale (CO) . . . 6

New Belgium VooDoo Juicy Hazy IPA (CO) . . . 6

Rusty Rail Fog Monster New England IPA (PA) . . . 7

Rusty Rail Fools Gold Peanut Butter Hefe (PA) . . . 7

Sierra Nevada Hazy Little Thing IPA (CA) . . . 6

Sierra Nevada Pale Ale (CA) . . . 6

Southern Tier Seasonal (NY) . . . 6

Shiner Seasonal (TX) . . . 7

Wicked Weed Pernicious IPA (NC) . . . 7

DOMESTIC

Blue Moon / Blue Moon Light Sky . . . 5

Budweiser / Bud Light . . . 3.5

Coors Light . . . 3.50

Michelob Ultra . . . 4

Mike's Hard Lemonade . . . 4

Miller Lite . . . 3.5

Rolling Rock . . . 3.5

Yuengling Lager . . . 3.50

IMPORTS

Amstel Light (Netherlands) . . . 5

Corona / Corona Light (Mexico) . . . 5

Heineken / Heineken Light / Heineken 00 (N/A) (Netherlands) . . . 5

Labatt Blue / Labatt Blue N/A (Canada) . . . 4

Stella Artois (Belgium) . . . 6

Weihenstephaner Hefe Weiss . . . 7

DRAFT BEER

Barley Creek Seasonal (Tannersville, PA) . . . 7

Miller Lite / Yuengling Lager . . . 4

Guinness . . . 6

ASK ABOUT OUR ROTATING TAPS

Draft Sampler . . . 10

GLUTEN FREE

Angry Orchard Crisp Apple . . . 5 Aurochs Variety . . . 7

Aurochs Blonde Ale . . . 7 Blake's Seasonal Ciders . . . 6

Aurochs Session IPA . . . 7 White Claw (Variety) . . . 6

MOCKTAILS

ALCOHOL FREE

Flavored Iced Teas...*Strawberry, Mango, Peach*

Cherry Vanilla Fizz...*Blackberry & Vanilla syrup, club soda*

Lake Breeze...*Coconut syrup, cranberry & pineapple juice*

Not Your Toasted Almond...*Amaretto & vanilla syrup, cream*

BEVERAGES

Coffee, Tea, Homemade Unsweetened Iced Tea

Pepsi Products include: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Root Beer, Orange Crush, Tonic water, Club Soda, Sweet Lemon Iced Tea, Pink Lemonade