

### STARTERS

<b>Salty Pretzel Bites</b> TIVOLI bohemian girl pilsner cheese dip	12.00
<b>Buffalo Cauliflower</b> pickled celery salad, gorgonzola	13.80
<b>Garlic Cheese Curds</b> TIVOLI helles lager mustard aioli	11.05
<b>Chips &amp; Dips</b> white cheddar queso, pico de gallo	13.70
<b>Nacho</b> TIVOLI bohemian girl pilsner cheese sauce, smoked cheddar, blistered sweet peppers, sour cream, pico de gallo, ancho chili, pulled chicken	19.10
<b>Shrimp Lettuce Wraps</b> TIVOLI outlaw lager spiked tempura, asain slaw, cilantro, chili sauce, peanuts, aioli	17.05
<b>Wings</b> TIVOLI jet ipa-whiskey bbq, sweet chili, carolina bbq or buffalo	18.10

### SALADS & SOUP

<b>Tivoli Helles Lager Cheese Soup</b> pretzel croutons, peppered bacon	9.20
<b>Wedge</b> baby iceberg, peppered bacon, gorgonzola, candied pecans	18.00
<b>Caesar</b> baby romaine, whipped parmesan, garlic baguette	16.40
<b>Asian Bowl</b> kung pao broccoli, napa slaw, baby peppers, peanuts, mandarin orange, won tons, kim chee, toasted sesame dressing	17.25

Add Chicken 6, Salmon 8, Brisket 9, Shrimp 9

### FLATBREAD

<b>Cheese</b> 4 cheese blend, pesto, spinach, roasted artichoke add pepperoni 3	12.60
<b>Shrimp</b> 4 cheese blend, tomato, red onion, garlic shrimp, pesto	21.55
<b>Nashville Hot</b> chicken, bacon, hot sauce, 4 cheese blend, cheddar	20.00

### BREAKFAST until 10am

<b>Skillet</b> root veg-potato hash, egg, sour dough, arugula	14.00
<b>Meat Skillet</b> skillet and choice of brisket, bacon, bison brat	15.50
<b>Challah French Toast</b> hazel nut chocolate, berries, whipped cream	14.00
<b>Breakfast Flatbread</b> scrambled eggs, guacamole, cheese blend, bacon	16.40
<b>Breakfast Burrito</b> brisket, eggs, cheese blend, guacamole, potato, pico de gallo	17.45

### BURGERS & SANDWICHES

BURGERS & SANDWICHES COME WITH ARUGULA SALAD ADD FRIES 2  
OUR BURGER BUNS ARE MADE WITH SPENT GRAIN, A BI-PRODUCT OF THE BREWING PROCESS

<b>American Burger</b> bread & butter pickle, lettuce, tomato, red onion, cheddar	18.50
<b>Bacon Blue Burger</b> gorgonzola aioli, thick bacon, pickled onion, crispy onion	19.65
<b>Turkey Burger</b> taphouse blend of turkey, cheddar, apple, white beans topped with arugula, avocado mayonaise	19.25
<b>Tivoli Burger</b> smoked brisket, bacon, cheddar, beer braised onion, helles lager-mustard aioli	20.15
<b>Grilled Cheese</b> smoked brisket, bacon, cheddar, smoked cheddar, gorgonzola, bbq chips	18.50
<b>Buffalo Cauliflower Wrap</b> cauliflower, pickled celery, blue cheese aioli, lettuce, peppers	17.95
<b>Shrimp Tempura Wrap</b> shrimp, cabbage, cilantro, chili sauce, kim chee	20.60
<b>Chicken</b> avocado-green chili mayo, cheddar, peppers, lettuce, tomato, bahn mi bread	18.30
<b>Beer Brat</b> pickled, beer braised & crispy onions, TIVOLI bohemian cheese sauce	13.65

### MAIN

<b>Salmon</b> kung pao broccoli, quinoa-edamame salad, kim chee-sesame sauce	26.85
<b>Baby Back Ribs</b> TIVOLI jet ipa-whiskey bbq sauce, ancho chili fries, apple slaw	18.75
<b>Half Roasted Chicken</b> carolina bbq sauce, ancho chili fries, apple slaw	23.75
<b>Flank Frits</b> beef flank steak, ancho fries, spinach charred peach salad	27.80

### SWEETS

<b>Fried Ice Cream</b> cornflake breaded, berry-chili sauce, hazelnut chocolate sauce	10
<b>Carrot Cake</b> bacon, maple-bourbon caramel, whipped cream	10

### BREAKFAST SIDES until 10am

<b>Thick Cut Bacon</b>	5
<b>Sour Dough Toast</b>	3
<b>Root Vegetable-Potato Hash</b>	4
<b>Muffin- ask for today's offering</b>	4
<b>Pound Cake- ask for todays offering</b>	4
<b>Greek Yogurt- fresh berries- granola</b>	7

### TIVOLI DRAFT

<b>Bohemian Girl Pilsner</b> 4.5% Tivoli Brewing, Denver	10.5
<b>Hefe Hefeweizen</b> 5% Tivoli Brewing, Denver	10.5
<b>Outlaw Lager</b> 4.2% Tivoli Brewing, Denver	10.5
<b>Roadrunner Red Ale</b> 5% Tivoli Brewing, Denver	10.5
<b>JET IPA (brewed on site)</b> 6.4% Tivoli Brewing, Denver	10.5
<b>Helles Lager</b> 5.1% Tivoli Brewing, Denver	10.5

### OTHER DOMESTIC DRAFT

<b>Soft Parade Fruit Ale</b> 7.5% Shorts, Bellaire, Mi.	10.5
<b>Two Hearted Ale IPA</b> 7% Bell's Brewery, Kalamazoo, Mi.	10.5
<b>Coors Light</b>	10
<b>Blue Moon</b>	10.5
<b>Mich Ultra</b>	10

### BOTTLES & CANS

<b>Spiked Snow Melt Seltzer</b> 5% Upslope, Boulder	10
<b>90 Minute IPA</b> 9% Dogfish Head, Delaware	10
<b>Superfan IPA</b> 6.5% Odd 13, Lafayette, Co.	11
<b>Stella Artois</b>	10
<b>PBR</b>	10
<b>Budweiser</b>	8.5
<b>Coors</b>	8.5
<b>Corona</b>	9
<b>Heineken</b>	9
<b>Heineken N/A</b>	9
<b>Modelo Negro</b>	9

### HAPPY HOUR 9:30-MIDNIGHT

<b>Draft Beer</b>	6
<b>House Red or White Wine</b>	6
<b>Pretzel Bites</b>	8
<b>Buffalo Cauliflower</b>	8
<b>Cheese Curds</b>	8
<b>Chips &amp; Dip</b>	8
<b>Beer Cheese Soup</b>	6
<b>Burger</b>	9
<b>Grilled Cheese</b>	8
<b>Wedge</b>	10
<b>Caesar</b>	10

### COLORADO DRAFT

<b>Colorado Kolsh</b> 5.7% Steamworks Brewing, Durango	10.5
<b>Apricot Blonde</b> 5.3% Dry Dock, Aurora	10.5
<b>Graham Cracker Porter</b> 5.6% Denver Beer, Denver	10.5
<b>Pretzel Assassin Lager</b> 5% Denver Beer, Denver	10.5
<b>Collette Farmhouse Ale</b> 5.6% Great Divide, Denver	10.5
<b>Claymore Scotch Ale</b> 7.7% Great Divide, Denver	10.5
<b>Milk Stout</b> 6% Left Hand, Longmont	11
<b>Odell IPA</b> 7% Odell, Fort Collins	10.5
<b>90 Schilling Scottish Ale</b> 5.3% Odell, Fort Collins	10.5
<b>Drumroll Hazy IPA</b> 5.3% Odell, Fort Collins	10.5
<b>White Rascal Wheat</b> 5.6% Avery, Boulder	10.5
<b>Electric Sunshine Fruited Tart Ale</b> 5.1% Avery, Boulder	10.5
<b>The Pinstripe Red Ale</b> 5.2% SKA, Durango	10.5
<b>Avalanche Amber Ale</b> 5% Breckenridge	10.5
<b>Stem Cider Off Dry</b> 5.8% Stem Ciders, Denver	11

### WINE

<b>Clos Mare, Chardonnay</b> Central Coast, California	14/18/50
<b>Joel Gott, Barrel Aged Chardonnay</b> California	15/19.5/55
<b>Lagar da Condesa, Albarino</b> Rias Baixas, Spain	15/19.5/55
<b>Peirano Estate, Sauvignon Blanc</b> Lodi, California	14/18/50
<b>La GiANA, Pinot Grigio</b> Friuli, Italy	14/18/50
<b>Carneros Highway, Pinot Noir</b> Sonoma County, California	17/22/60
<b>Joel Gott, "815" Cabernet Sauvignon</b> Paso Robles, California	15/19.5/55
<b>Highway 12, Merlot</b> California	15/19.5/55
<b>Domaine Jean-Louis Chave, Syrah</b> Crozes-Hermitage, France	19/25/68
<b>Day, Zinfandel</b> Sonoma County, California	19/25/68
<b>Precision, Cabernet Sauvignon</b> Napa Valley, California	18/23.5/63