

SMALL PLATES



PORK BELLY BANH MI LETTUCE CUPS \$15.25

House-made pork belly, chili lime Asian slaw, pickled onions, sliced jalapeños, fresh cilantro, chili mayo.

CRISPY BRUSSELS SPROUTS (V) \$7

Red peppers, Asian vinaigrette.

FRIED DILL PICKLES (V) \$6

Hand breaded crispy fried pickle chips, green chili ranch.

MAC & CHEESE \$8

Pork green chili carnitas, mac & cheese, pico de gallo.

GINGER CHICKEN POTSTICKERS \$8

Arugula, Asian glaze, cilantro.

ADOBO CHICKEN NACHOS \$17 MARINATED STEAK NACHOS* \$17.25

Adobo chicken (or marinated steak tenderloin), tortilla chips, cheese, pico de gallo, fresh jalapeños, cilantro crema, guac.

WOK CHARRED SPICY EDAMAME (V) \$7.5

Hot chilis, garlic, jalapeños, kosher salt.

WINGS



XIANGXIANG CRISPY DUCK WINGS \$13

4 large drumsticks, hoisin glaze, Asian peanut slaw.

SRIRACHA BUFFALO WINGS \$13

Sriracha buffalo sauce, celery & carrots; your choice of blue cheese or green chili ranch.

HONEY BBQ WINGS \$13

Tom's sweet & smoky honey BBQ, mustard slaw.

NASHVILLE HOT WINGS \$13

Sweet and spicy cayenne seasoning, celery & carrots; your choice of blue cheese or green chili ranch.

TACOS

CHOICE OF CORN TORTILLAS, FLOUR TORTILLAS OR LETTUCE CUPS.
ADD SKILLET STREET CORN +\$5

ADOBO CHICKEN \$15 MARINATED STEAK* \$16.5

Chargrilled Adobo chicken or marinated steak tenderloin, guac, pico de gallo, cilantro, queso fresco, pickled onions, cilantro crema, lime & orange.



BUTTER-POACHED LOBSTER & SHRIMP \$22.5

Lobster & shrimp, shredded cabbage, pico de gallo, chipotle aioli, queso fresco, pickled onions, cilantro crema, lime & orange.

PORK BELLY BANH MI \$16.75

House-made pork belly, chili lime Asian slaw, pickled onions, Sliced jalapeños, cilantro, chili mayo.

BAJA FISH \$18

Crispy cornmeal dusted whitefish, guac, pico de gallo, cilantro, crunchy cabbage, marinated red onions, lime & orange.

SANDWICHES

TOTS, GARLIC FRIES, OR SWEET POTATO FRIES INCLUDED
LOADED FRIES OR TOTS +\$2

CARNITAS CUBAN \$16

Authentic carnitas, pit-smoked ham, Swiss cheese, yellow mustard, pickled onions, kosher dill, butter-toasted sourdough.

PRIME RIB PHILLY CHEESESTEAK DIP \$21.25

"Philly" style shaved prime rib, havarti, horseradish cream, butter-toasted brioche roll, beef demi-glaze.

BLT LOBSTER ROLL \$26.25

Cracked lobster, chopped celery, green onions, fresh lemon, mayo, Applewood smoked bacon, butter lettuce, roma tomatoes, butter-toasted brioche roll.

AUSTIN BLUES PULLED PORK BBQ \$15.25

Pit-smoked pulled pork, BBQ sauce, Granny Smith apple, mustard slaw, butter-toasted brioche roll.

CHICKEN CLUB \$17.75

Roasted chicken, Applewood smoked bacon, fresh sliced avocado, cheddar cheese, mayo, butter lettuce, sliced tomatoes, brioche bun.

SLIDERS

TOTS, GARLIC FRIES, OR SWEET POTATO FRIES INCLUDED
LOADED FRIES OR TOTS +\$2

SRIRACHA BUFFALO CHICKEN \$16.5

Crispy chicken breast, Sriracha buffalo sauce, blue cheese dressing, sliced celery.

ALL AMERICAN CHEESEBURGER* \$15

Angus beef, melted American cheese, ketchup, mustard, pickles.

HONEY BBQ CHICKEN \$16.5

Crispy honey BBQ dipped chicken, mustard slaw, pickle slice.

PRIME RIB \$19.5

Slow roasted & shaved prime rib, beef-rosemary demi-glaze, natural havarti cheese, crispy haystack onions.



PIZZA

GLUTEN FREE CRUST +\$2

PEPPERONI \$16

House-made tomato sauce and Asadero cheese, topped with loads of pepperoni.

TOM'S LOADED \$19

House-made tomato sauce, pepperoni, smoked ham & bacon, red bell peppers, red onions, herb-roasted mushrooms, Asadero cheese.



BBQ CHICKEN \$18

Kansas City BBQ sauce, chargrilled chicken, Asadero, cheddar jack, romano, and parmesan cheeses, red onions, cilantro.

SALADS

AVOCADO SHRIMP \$18

Roasted & chilled shrimp, baby spinach, chopped hard-boiled egg, tomatoes, cucumbers, avocado, fried capers, remoulade dressing.

URBAN CHOPPED \$17

Romaine, baby kale, cabbage, bacon, ham, grilled chicken, edamame, cucumbers, tomatoes, goat cheese, green chili ranch, rosemary flatbread.

GINGER CHICKEN POT STICKER \$16.5

Romaine, baby kale, shredded cabbage, carrots, cucumbers, Sriracha, Asian glaze, Thai peanut sauce.



ROMAINE KALE GRILLED CHICKEN CAESAR \$16

Romaine & baby kale lettuce blend, shaved parmesan, Caesar dressing, lemon.

ENTREES



PICKLE BRINED CRISPY CHICKEN* \$20

Pickle brined, batter-fried original crispy or Nashville hot chicken, remoulade, green chili ranch sauce; comes with one side.

LOBSTER & SHRIMP MAC & CHEESE \$22

Rich, creamy mac & cheese with butter-poached lobster & shrimp.

LOW COUNTRY SHRIMP & GRITS \$22 ADD 3 MORE JUMBO SHRIMP +\$5

Jumbo grilled shrimp with cajun spices, creamy cheddar grits.

CRISPY CHICKEN & CORNBREAD PANCAKE \$17

Sweet cornbread pancake, batter-fried original crispy or Nashville hot chicken, salted caramel butter, maple syrup.

TOM'S "BIG & STICKY" RIB RACK HALF \$20 | WHOLE \$30

Hardwood smoked St. Louis ribs, double sauced, House-made BBQ sauce; comes with one side.

BIG @\$\$ EGG ROLL \$16

Adobo chicken, rice, shredded and seasoned vegetables, peanut sauce, cilantro, lime, green onions, Asian glaze; comes with one side.

TOM'S BUTCHER SHOP

COMES WITH ONE SIDE

NY STRIP* \$33

12 oz. thick-cut New York strip, perfectly seasoned and chargrilled to order.



CHIMICHURRI STEAK TENDERLOIN* \$28

Argentinian style marinated steak tenderloin, chargrilled, topped with chimichurri sauce.

FILET MIGNON* \$35

Lean and tender center-cut filet, seared on the outside, succulent on the inside.

SIDES

À LA CARTE \$5.5

Cheddar Grits, Tots, Garlic Fries, Sweet Potato Fries, Romaine Kale Side Salad

PREMIUM SIDES

UPGRADE +\$2 | À LA CARTE \$7.5

Mac & Cheese, Brussels Sprouts, Skillet Street Corn

LOADED FRIES OR TOTS \$7.5

Applewood Bacon, Cheddar, Chives

SMOTHER YOUR STEAK +\$3

Sautéed Mushrooms, Sautéed Onions, or Both

KICK IT UP A NOTCH

Top your steak with:
Grilled Shrimp +\$5
Half Rack of Ribs +\$8

BURGERS

TOTS, GARLIC FRIES, OR SWEET POTATO FRIES INCLUDED | LOADED FRIES OR TOTS +\$2

DOUBLE DOWN (2X THE BEEF, 2X THE CHEESE) +\$5

THE ELEVATION BURGER* \$16.5

Angus beef, American cheese, fried egg, crispy onions, lettuce, Applewood smoked bacon, jalapeños, BBQ sauce.

BACON AVOCADO* \$17

Angus beef, Applewood smoked bacon, avocado, cheddar cheese, mayo, butter lettuce, sliced tomatoes.

ALL AMERICAN* \$15

Angus beef, American cheese, mustard, ketchup, pickles.

BBQ BACON JALAPEÑO* \$16

Applewood smoked bacon, chipotle mayo, honey BBQ, grilled jalapeños, cheddar cheese.

TOM'S SIGNATURE DOUBLE* \$20

Two chargrilled Angus beef patties, two slices of American cheese, lettuce, sliced tomatoes, onions, mustard, ketchup.



DESSERT

PINEAPPLE UPSIDE DOWN CAKE \$9.5

Buttery cake, caramelized brown sugar, pineapple, mango, caramel sauce.

COLOSSAL CHEESECAKE \$9.5

Rich, creamy New York style cheesecake, graham cracker crust drizzled with raspberry coulis.

CAMPFIRE BROWNIE + COOKIE + S'MORES \$10

Oven-baked skillet with brownie batter in one half and chocolate chip cookie dough in the other, topped with toasted marshmallows, salted caramel sauce and chocolate sauce, side of graham crackers.



BEVERAGES

Soft Drinks	\$3.75	Hot Tea	\$3.75
Red Bull Energy Drinks	\$7	Iced Tea (herbal lemon, black)	\$3.75
Espresso, Cappuccino, Latte, Mocha	\$4.5	Juice	\$4.75
Coffee	\$3.75	Sparkling Water	\$5
		Bottled Water	\$5

MOST OF THE DAY BRUNCH

AVAILABLE TILL 2PM

TOM'S FAVORITES



CRISPY CHICKEN & CORNBREAD PANCAKES \$17

Sweet cornbread pancake, batter-fried original crispy or Nashville hot chicken, salted caramel butter, side of maple syrup.

URBAN BREAKFAST PLATTER* \$14.5

Two eggs your way, choice of Applewood smoked bacon or pork sausage links, butter-toasted wheat or sourdough, preserves; comes with one side.

BREAKFAST BURRITO* \$14.5

Scrambled eggs, cheddar & jack cheeses, your choice of bacon, sausage, carnitas, Adobo chicken or marinated tenderloin steak; smothered with pork green chili, topped with queso fresco, cilantro crema, and pico de gallo.

HUEVOS RANCHEROS LOCOS* \$14.5

Flour tortillas topped with refried beans, Asadero cheese, pork green chili, pico de gallo, queso fresco, and two eggs any style.

SIDES

À LA CARTE \$5.5

Asadero Hash Browns, Tots, Cheddar Grits, Applewood Bacon, Pork Sausage Links, Romaine Kale Side Salad

PREMIUM SIDES

UPGRADE +\$2 | À LA CARTE \$7.5
Carnitas, Marinated Steak Tenderloin

LOADED FRIES OR TOTS \$7.5

Applewood Bacon, Cheddar, Chives

PANCAKES & MORE

ADD A SIDE OF BACON OR SAUSAGE FOR \$4



LEMON POPPYSEED BLUEBERRY PANCAKES (V) \$11

These pancakes make it hard for other pancakes to get up in the morning! Served with sweet cream.

BUTTERMILK PANCAKES (V) \$10

Three perfectly light and fluffy pancakes, with butter and plenty of maple syrup. Nothing beats a classic.

SALTED CARAMEL

SKILLET FRENCH TOAST (V) \$11

Challah bread with a hint of orange and cinnamon, topped with a caramel drizzle and salted caramel butter; side of maple syrup.

OMELETS

4 EGG OMELETS, SERVED WITH BUTTER-TOASTED WHEAT OR SOURDOUGH WITH ASADERO HASH BROWNS, CHEDDAR GRITS, OR A ROMAINE KALE SIDE SALAD | EGG WHITES ONLY +\$2 | ADD A SIDE OF BACON OR SAUSAGE FOR \$4

THE BEACH BUM (V) \$15

Avocado, roasted mushrooms, diced tomatoes, cheddar & Swiss cheeses topped with cilantro crema.

3 LITTLE PIGS \$15

Applewood smoked bacon, pit-smoked ham, pork sausage, cheddar jack.

VEGGIE SPIRIT OMELET (V) \$15

Tomato, red pepper, roasted mushroom, onion, baby spinach, cheddar jack.

CREATE-YOUR-OWN \$14

CHOOSE ANY 3 TOPPINGS

ADDITIONAL TOPPINGS \$1.5 EACH

ADD A SIDE OF BACON OR SAUSAGE FOR \$4

Avocado

Roasted Mushrooms

Red Peppers

Shallots

Spinach

Tomato

Aged Cheddar

American Cheese

Cheddar & Jack Blend

Goat Cheese

Swiss Cheese

Pit-Smoked Ham

Applewood Smoked Bacon

Sausage

BENEDICTS

SERVED ON AN ENGLISH MUFFIN WITH ASADERO HASH BROWNS, CHEDDAR GRITS OR A ROMAINE KALE SIDE SALAD.

ADD A SIDE OF BACON OR SAUSAGE FOR \$4.

CLASSIC* \$13

Pit-smoked ham, poached eggs, Hollandaise sauce.

TREEHUGGER* (V) \$14

Sliced fresh avocado, poached eggs, Hollandaise sauce.

HUEVOS BENEDICTO \$15

Pork carnitas topped with roasted poblano peppers, jack and cheddar cheeses, poached eggs and green chili Hollandaise sauce.

BREAKFAST SANDWICHES

GIGANTE BREAKFAST CUBANO \$15

Authentic carnitas, pit-smoked ham, Asadero hash browns, two fried eggs, Swiss cheese, yellow mustard, pickled onion and kosher dill, piled inside butter-toasted sourdough.

BREAKFAST BLT \$15

Crispy bacon, two fried eggs, American cheese, sliced tomato, lettuce and mayo on butter-toasted sourdough. Choice of Asadero hash browns, cheddar grits or a romaine kale side salad.

BREAKFAST FIGGY PIGGY \$14

Applewood smoked bacon, two fried eggs, fontina, brie, havarti, Croatian fig jam on grilled sourdough. Choice of Asadero hash browns, cheddar grits or a romaine kale side salad.



DRAFTS

LARGE (22oz) +\$3.75 | BREWERY TOUR: ANY 4 DRAFTS (32oz TOTAL) \$18

TIVOLI BREWING

Tivoli Bohemian Girl German Pilsner 4.5% Denver, CO	\$9
Tivoli Fallen Hero Red Altbier 5.5% Denver, CO	\$9
Tivoli Brut-iful IPA 6% Denver, CO	\$9
Tivoli Road Runner American Style Red 5% Denver, CO	\$9
Tivoli Sigi's Wildhorse American Bock Ale 6.7% Denver, CO	\$9
Tivoli Helles Munich Lager 5.1% Denver, CO	\$9
Tivoli Jet IPA 9.5% Denver, CO	\$9

COLORADO BEER SELECTIONS

Denver Beer Co. Japance Off Saison 5.7% Denver, CO	\$9
Denver Beer Co. Pretzel Assassin Amber Lager 5% Denver, CO	\$9
Oskar Blues Dale's Pale Ale 6.5% Longmont, CO	\$9
Oskar Blues Beerito Mexican Lager 4.5% Longmont, CO	\$9
Odell 90 Shilling Amber Ale 5.3% Ft. Collins, CO	\$9
Breckenridge Brewery Vanilla Porter 5.4% Littleton, CO	\$9

COLORADO BEER SELECTIONS

Avery El Gose German Sour Ale 4.5% Boulder, CO	\$9
Avery Liliko'i Kepolo Belgium White w/ Passionfruit 5.4% Boulder, CO	\$9
Great Divide Colette Farmhouse Ale 7.3% Denver, CO	\$9
Great Divide Claymore Scotch Ale 7.7% Denver, CO	\$9
Blue Moon Belgian White 5.4% Golden, CO	\$9
New Belgium Fat Tire 5.2% Ft. Collins CO	\$9
MISC Samuel Adams Boston Lager 5% Boston, MA	\$9

MISC

Stella Artois Belgian Pilsner 5.2% Belgium	\$11
Guinness Stout 4.2% Ireland	\$11
Angry Orchard Crisp Apple Cider 5% Walden, NY (GF)	\$9
Tivoli Denver, CO	\$9
Oskar Blues Longmont, CO	\$9
Breckenridge Brewing Littleton, CO	\$9

We brew in house!

Ask your server about TOM'S SECRET STASH!

CANS & BOTTLE

LIGHT

Amstel 3.5% Netherlands	\$8.25
Bud Light 4.2% St. Louis, MO	\$5.95
Budweiser 5% St. Louis, MO	\$5.95
Coors 5% Golden, CO	\$5.95
Coors Light 4.2% Golden, CO	\$5.95

LIGHT

Corona Extra 4.5% Mexico	\$8.25
Corona Light 4% Mexico	\$8.25
Dos Equis Lager 4.2% Mexico	\$8.25
Modelo Especial 4.3% Mexico	\$8.25
Heineken 5% Netherlands	\$8.25

LIGHT

Michelob Ultra 4.2% St. Louis, MO	\$5.95
Miller Lite 4.2% Milwaukee, WI	\$5.95
Sol 4.5% Mexico	\$8.25
Pilsner Urquell 4.4% Czech Republic	\$8.25
Pabst Blue Ribbon 5% Los Angeles, CA (24oz can)	\$5.95

LT.

Stella Artois Belgian Pilsner 5.2% Belgium	\$8.25
Andechs Doppelbock 7.1% Germany	\$15
Chimay Blue Dark Ale 9% Belgium	\$15
Rochefort 10 Belgian Quaddrupel 11% Belgium	\$15

WINE

6oz | 9oz | BOTTLE

WHITE

J Cuvee 20 Brut Russian River	\$70
La Marca Prosecco Italy	\$13 \$18 \$35
Rosehaven Rosé California	\$11 \$16 \$35
Mirassou Moscato California	\$10 \$14 \$30
J Vinyards Pinot Gris California	\$13 \$18 \$40
Ecco Domani Pinot Grigio Italy	\$11 \$16 \$30

Whitehaven Sauvignon Blanc Marlborough, New Zealand	\$13 \$18 \$40
Jackson Estate Chardonnay Santa Maria Valley, CA	\$13 \$18 \$45
Three Thieves Chardonnay California	\$11 \$16 \$30
William Hill Chardonnay North Coast, CA	\$13 \$18 \$40

RED

Erath Pinot Noir Oregon	\$14 \$21 \$45
Carmel Road Pinot Noir Monterey	\$13 \$19 \$40
Red Diamond Malbec Mendoza, Argentina	\$11 \$16 \$35
14 Hands Red Blend Columbia Valley, CA	\$10 \$14 \$35
Charles & Charles Red Blend (Cab/Syrah) Washington	\$12 \$16 \$35

Columbia Winery Merlot Columbia Valley, WA	\$12 \$18 \$35
Story Point Cabernet Sauvignon California	\$11 \$16 \$35
Louis Martini Cabernet Sauvignon California	\$14 \$21 \$45
Joel Gott 815 Cabernet Sauvignon California	\$13 \$19 \$40

COCKTAILS

REGULAR SIZE | TOM'S SIZE (22oz)

Tom's FAVORITES

Long Island Hard Tea \$15 | \$25
New Amsterdam Vodka & Gin, Blue Chair Bay White Rum, Familia Camarena Tequila, citrus sour, splash of Coke, topped with Kraken Spiced Rum

Tom's FAVORITES

Mule Kick \$11 | \$16
New Amsterdam Vodka, house-made ginger brew

Tom's FAVORITES

Gin & Juice \$15 | \$30
Muddled strawberry & cucumber, Hendricks Gin, St. Germain, sweet & sour, splash of soda

Tom's Backyard Lemonade \$15 | \$25
Sailor Jerry Spiced Rum & lemonade, splash of cranberry

Jerry's Mai Tai \$15 | \$25
Sailor Jerry Spiced Rum, orange juice, pineapple juice, lime juice, grenadine

Mojo-jito \$15 | \$25
Blue Chair Bay White Rum, mojito simple syrup, fresh lime juice, mint leaves, topped with a splash of soda

Tom's Collins \$15 | \$25
Bacardi rum, cucumber, mint, lemon sour

Darker & Stormier \$15 | \$30
Kraken Black Spiced Rum & house-made ginger brew

GIN

Tom's Cup \$13.25 | \$24
New Amsterdam Gin, Pimm's, strawberry puree, ginger beer, simple syrup, lemon juice, cucumber, mint

VODKA

Grapefruit Drop Martini \$15 | \$25
Deep Eddy Grapefruit Vodka, simple syrup, splash of grapefruit juice, sugared rim

Peach Cosmo \$15 | \$24
Three Olives Vodka, peach liqueur, Mirassou moscato, sweet & sour

RUM

Aspen Cooler \$15.5 | \$28
Blue Chair Bay White Rum, OJ, pineapple juice, cream of coconut, acai liquor

Blackbeard \$12 | \$20
Captain Morgan Spiced Rum, ginger ale, fresh blackberries

Love Drunk Punch \$12 | \$20
RumHaven Coconut Water Rum, pineapple juice, splash of soda 95 calories (LC)

Cocomojito \$12 | \$20
RumHaven Coconut Water Rum, lemonade, soda water, mint leaves 120 calories (LC)

Whiskey Business \$15 | \$24
Jack Daniels whiskey, St. Germain, prickly pear juice, cranberry juice

Green TEAser Shot \$11
Jameson, Peach Schnapps, sweet & sour mix

SANG.

Sangria Rojo \$15 | \$30
Red wine, brandy, peach schnapps, Chambord, orange juice, cranberry juice, apple juice

"Horny" Marg \$15 | \$27
Hornitos Plata Tequila, simple syrup, lime juice, salty rim

TEQUILA

Urban Marg \$14 | \$25
Familia Camarena Tequila, simple syrup, lime juice, salt rim

Cactus Ass Kick \$15 | \$30
Herradura Tequila, hibiscus syrup, prickly pear, lemonade

BRUNCH COCKTAILS

Urban Bloody Mary \$16 | \$26
New Amsterdam Vodka & house-made bloody mary mix

Bacon Bourbon Mary \$20 | \$30
Bacon Jim Beam bourbon whiskey, house-made bloody mary mix, cream cheese schmear

M'Lady Mimosa \$13 | \$18
La Marca prosecco & orange juice