

ajax

TAVERN - BOULDER

raw bar & seafood

West Coast Oysters ⁺ gf, df cocktail sauce, mignonette, tabasco	24/48	Hamachi Crudo ⁺ gf, df citrus, ponzu, avocado, herbs	24
East Coast Oysters ⁺ gf, df cocktail sauce, mignonette, tabasco	24/48	Petite Platter ⁺ gf oysters, chilled shrimp, hamachi crudo, lobster medallions, crab claws, cocktail sauce & mignonette	130
Rockefeller Oysters roasted, herbs, parmesan	25	Grand Platter ⁺ gf oysters, chilled shrimp, hamachi crudo, lobster medallions, crab claws, cocktail sauce & mignonette	240
Chilled Shrimp gf, df cocktail sauce, mignonette, tabasco	28		



for the table

Ajax Truffle Fries v, gf grana padano, parsley	12	Tuna Tartare ⁺ gf, df tapioca pearl crackers, yuzu, scallion	21
Charred Shishitos gf, ve, df chili garlic sauce	14	Ajax Mussels gf chorizo, roasted tomato & garlic, toasted bread	19
Cauliflower au Gratin gf, ve, df crispy cauliflower in cashew “cheese” sauce	19	Beef Tartare ⁺ gf, df caper, shallot, egg yolk, , potato rosti	24

charcuterie

Petite Platter 26 / Grand Platter 36

calabrese, prosciutto, borola, & country pate served with: croistini, cornichons, fruit preserves add cheese +18: soft, semi hard, blue



soup and salad

Onion Soup Gratinée crostini, provolone, gruyère	14	Caesar Salad gem lettuce, asiago, torn croutons, caesar dressing	18
Harvest Salad gf, v carrot, pear, ricotta salata, champagne vinaigrette	19	Apple & Kale gf, v, n candied pecans, point reyes blue cheese, apple dressing	17
add to any salad: grilled chicken breast +7 jumbo shrimp +11 seared salmon +12 grilled steak +14			



mains

Ajax Wagyu Double Cheeseburger ⁺ american cheese, ajax dub sauce, romaine, tomato, fries . <i>sub: veggie burger</i> add: bacon jam +2 truffle fries +4 mushroom duxelles +2	27	Butternut Squash Ravioli v tallegio, roasted squash, wild mushrooms, spiced pepitas, sage brown butter	26
New Zealand Lamb Rack ⁺ dijon, herb breadcrumbs, smoked shallot soubise	48	Steak Frites ⁺ gf hanger steak, au poivre, bearnaise, frites truffle fries +4	52
Wagyu Bolognese wagyu beef, pancetta, fresh pappardelle, parmesan	36	Braised Short Rib gf white truffle grits, cipolini onions, jus	42
Roasted Half Chicken gf, df rosemary salt, green chili chicken jus	34	Seared Black Cod caper lemon butter, campari tomatoes	38

sides

Frites 6 House Chips 4 Pomme Puree 7 Asparagus 8 Sautéed Mushrooms 7 Haricot Verts 8
Bourbon Sweet Potatoes 8 Roasted Carrots 7

ve: vegan v: vegetarian gf: gluten-friendly n: contains nuts df: dairy-free

Please alert your server to any food allergies prior to ordering.

*These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.