

# ajax

TAVERN - BOULDER

## raw bar & seafood



**Chilled Shrimp** gf, df  
cocktail sauce, mignonette, tabasco

28

**Tuna Carpaccio**<sup>+</sup> gf, df  
watermelon leche de tigre, avocado, chili

22

**Hamachi Tartare**<sup>+</sup> gf, df  
yuzu, scallion, jalapeno, tapioca rice crackers

25

## for the table

**Ajax Truffle Fries** v  
grana padano, parsley

12

**Charred Shishitos** gf, df  
chili garlic sauce, citrus aioli

14

**Melon & Goat** gf, n  
prosciutto, local goat cheese, cucumber, pistachios

19

**Burrata**<sup>+</sup> v  
heirloom tomato, shallot vinaigrette, breadcrumbs

17

**Pork Belly & Watermelon**<sup>+</sup> df  
hoisin, yuzu, frisee

19

## charcuterie

**Petite Platter** 31 / **Grand Platter** 41

chef's assorted cured meats and artisanal cheese, seasonal accoutrements



## soup and salad

**Onion Soup Gratinée**  
crostini, provolone, gruyère

14

**Tuna Nicoise Salad** gf  
frisee, green beans, hardboiled egg, seared tuna, green goddess

26

add to any salad: grilled chicken breast +7 jumbo shrimp +11 seared salmon +12 grilled steak +14

**Caesar Salad**  
gem lettuce, pecorino, torn croutons, caesar dressing

17

**Mountain Greens** gf, v, n  
gem lettuce, champagne vinaigrette, radish, fennel, pistachios, snap peas, parmesan

18



## mains

**Ajax Wagyu Double Cheeseburger**<sup>+</sup>  
american cheese, ajax dub sauce, romaine, tomato, fries . *sub: veggie burger*  
add: bacon jam +2 truffle fries +4 mushroom duxelles +2

28

**Cauliflower Roast**  
sundried tomato pesto, harissa, pinenuts

26

**Wagyu Bolognese**  
wagyu beef, pancetta, cavatelli, parmesan

36

**Sweet Corn Ravioli** v  
corn puree, basil, pepitas, brown butter

29

**Roasted Half Chicken** gf,  
rosemary salt, pomme puree, chimichurri

35

**Steak Frites**<sup>+</sup>  
ribeye steak, hunters sauce, truffle aioli, frites  
truffle fries +4

54

**Scallops**<sup>+</sup>  
spinach bechamel, snap peas, radish, frisee

39

**Ora King Salmon**<sup>+</sup> gf, n  
cauliflower puree, romanesco, cherry pine nut relish

37

**New Zealand Lamb Rack**<sup>+</sup>  
spiced mango chutney, lime yogurt, crispy onions

48

Frites 6 Pomme Puree 7 Wild Mushrooms 7

Crispy Brussel Sprouts pancetta, grana padana 8 Haricot Verts almond brown butter 8

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

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

<sup>+</sup> 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.

20% gratuity added to parties of 6 or more  
Our front of house staff participate in a tip pool. Gratuities will be equitably distributed among staff.

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## white & rosé

|                                                                       |                |
|-----------------------------------------------------------------------|----------------|
| <b>Domaine Bailly-Réverdy, Sancerre</b><br>Loire Valley, France       | GL 14   BTL 56 |
| <b>Domaine Bernard Defaix, Chablis</b><br>Chablis, France             | GL 15   BTL 60 |
| <b>Castelfeder Pertico, Pinot Grigio</b><br>Veneto, Italy             | GL 12   BTL 44 |
| <b>Familia Torres, Albarino</b><br>Rias Baixas, Spain                 | GL 13   BTL 52 |
| <b>Flowers, Chardonnay</b><br>Sonoma Coast, California                | GL 17   BTL 68 |
| <b>Cloudy Bay, Sauvignon Blanc</b><br>Marlborough, New Zealand        | GL 22   BTL 88 |
| <b>Kistler Les Noisetiers, Chardonnay</b><br>Sonoma Coast, California | BTL 155        |
| <b>Veyder-Malberg, White</b><br>Wachau, Austria                       | BTL 87         |
| <b>Olivier Leflaive Les Sétilles, Burgundy</b><br>Bourgogne, France   | BTL 50         |
| <b>Bassermann-Jordan, Riesling</b><br>Pflaz, Germany                  | BTL 42         |
| <b>Robert Mondavi, Fume Blanc</b><br>Napa Valley, California          | BTL 56         |
| <b>Villa Sandi, Il Brut Prosecco</b><br>Italy                         | GL 11   BTL 44 |
| <b>Gratien &amp; Meyer, Brut Rosé</b><br>Crémant de Loire, France     | GL 12   BTL 48 |
| <b>Lallier, Champagne</b><br>France                                   | GL 12   BTL 48 |
| <b>Ruinart, Blanc de Blancs, Champagne</b><br>France                  | BTL 295        |
| <b>Billecart-Salmon, Brut Champange</b><br>France                     | BTL 195        |
| <b>Veuve Clicquot, Champange</b><br>France                            | BTL 215        |
| <b>Château Peyrassol Réserve, Rosé</b><br>Côtes de Provence           | GL 13   BTL 52 |
| <b>Whispering Angel, Rosé</b><br>Côtes de Provence                    | BTL 57         |
| <b>Domaine Ott, Rosé</b><br>Côtes de Provence                         | BTL 110        |

## reds

|                                                                          |                |
|--------------------------------------------------------------------------|----------------|
| <b>Val di Suga Rosso di Montalcino, Sangiovese</b><br>Tuscany, Italy     | GL 19   BTL 78 |
| <b>E. Guigal, Cotes de Rhone Rouge</b><br>Côtes du Rhône                 | GL 11   BTL 40 |
| <b>Château Jacques Moulin-a-Vent, Beaujolais</b><br>Beaujolais, France   | GL 19   BTL 76 |
| <b>Marques de Caceres, Rioja</b><br>Rioja, Spain                         | GL 12   BTL 44 |
| <b>Elk Cove, Pinot Noir</b><br>Willamette Valley, Oregon                 | GL 16   BTL 64 |
| <b>Daou Reserve Cabernet Sauvignon</b><br>Paso Robles, California        | GL 16   BTL 64 |
| <b>Antinori, Merlot</b><br>Piave, Italy                                  | BTL 55         |
| <b>Terrazas de los Andes Reserve, Malbec</b><br>Lujan de Cuyo, Argentina | BTL 32         |
| <b>Caymus Cabernet Sauvignon</b><br>Napa Valley, California              | BTL 270        |
| <b>Domaine Marc Roy Gevrey, Burgundy</b><br>France                       | BTL 215        |

## draft beer

|                                                                          |   |
|--------------------------------------------------------------------------|---|
| <b>Avery, Highliner IPA</b><br>Avery Brewing Co.   Boulder, CO           | 9 |
| <b>Coors Light, American Lager</b><br>Coors Brewing Company   Denver, CO | 9 |
| <b>Avery, White Rascal</b><br>Avery Brewing Co.   Boulder, CO            | 9 |
| <b>Dry Dock, Apricot Blonde</b><br>Dry Dock Brewing Co.   Denver, CO     | 9 |
| <b>Odell 90 Shilling, Amber Ale</b><br>Odell Brewing   Fort Collins, CO  | 9 |

## canned beer

|                                                                            |   |
|----------------------------------------------------------------------------|---|
| <b>Avery, Bright Peak IPA</b><br>Avery Brewing Co.   Boulder, CO           | 9 |
| <b>Avery, Yuzilla</b><br>Avery Brewing Co.   Boulder, CO                   | 9 |
| <b>Cerveceria, Venga Mexican Lager</b><br>Cerveceria Colorado   Denver, CO | 9 |
| <b>Dry Dock, Tropical Sour</b><br>Dry Dock Brewing Co.   Denver, CO        | 9 |
| <b>Odell, Guava Spritz</b><br>Odell Brewing   Fort Collins, CO             | 9 |
| <b>Voodoo, Imperial IPA</b><br>Voodoo Brewing Co.   Denver, CO             | 9 |
| <b>Great Divide Titan, IPA</b><br>Great Divide Brewing Co.   Denver, CO    | 9 |
| <b>Great Divide Pale Ale</b><br>Great Divide Brewing Co.   Denver, CO      | 9 |
| <b>Denver Beer Co, Princess Yum Yum</b><br>Denver Beer Co.   Denver, CO    | 9 |
| <b>Heineken, Pale Lager</b><br>Heineken Co.   Netherlands                  | 8 |
| <b>Corona Light, Mexican Lager</b><br>Grupo Modelo   Mexico                | 8 |
| <b>Stella Artois, Pale Lager</b><br>Anheuser-Busch   St Louis, MO          | 8 |
| <b>Michelob Ultra, Light Lager</b><br>Anheuser-Busch   St Louis, MO        | 8 |

## seltzer & cider

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| <b>High Noon, Hard Seltzer</b><br>E & J Gall Winery   Modesto, California | 10 |
| <b>Wild Basin, Hard Seltzer</b><br>Oskar Blues Brewery   Longmont, CO     | 10 |
| <b>Stem Cider, Hard Cider</b><br>Stem Ciders   Denver, CO                 | 10 |

## non-alcoholic

|                                                                |   |
|----------------------------------------------------------------|---|
| <b>Gruvi, N/A Juicy Dayz IPA</b><br>Gruvi Brewing   Denver, CO | 8 |
| <b>Heineken N/A</b><br>Heineken Co.   Netherlands              | 9 |
| <b>Golden N/A</b><br>Samuel Adams   Boston, MA                 | 9 |