

ajax

TAVERN - BOULDER

raw bar & seafood



Chilled Shrimp gf, df
cocktail sauce, mignonette, tabasco

28

Hamachi Crudo⁺ gf, df
watermelon leche de tigre, avocado, chili

24

Tuna Tartare⁺ gf, df
yuzu, scallion, jalapeno, rice crackers

21

for the table

Ajax Truffle Fries v
grana padano, parsley

12

Burrata⁺ v
heirloom tomato, shallot vinaigrette, crostini

17

Charred Shishitos gf, ve, df
chili garlic sauce

14

Pork Belly & Watermelon⁺ df
hoisin, yuzu, frisee

18

PEI Mussels
white wine, chorizo, herbs, crostini

19

charcuterie

Petite Platter 31 / Grand Platter 41

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



soup and salad

Onion Soup Gratinee
crostini, provolone, gruyère

14

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

17

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

18

Mountain Greens gf, v, n
gem lettuce, green goddess, radish, fennel, pistachios, snap peas, parmesan

18

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 . sub: *veggie burger*
add: bacon jam +2 truffle fries +4 mushroom duxelles +2

27

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

34

Summer Cavatelli v
roasted zucchini, corn, peas, cherry tomatoes, lemon oil

26

Steak Frites⁺
ribeye steak, hunters sauce, truffle aioli, frites
truffle fries +4

52

Wagyu Bolognese
wagyu beef, pancetta, cavatelli, parmesan

36

Scallops⁺ gf
spinach bechamel, snap peas, radish, frisee

39

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

28

Ora King Salmon⁺ gf
puttanesca, roasted campari tomatoes

36

New Zealand Lamb Rack⁺
spiced mango chutney, lime yogurt, crispy onions

48

sides

Frites 6 House Chips 4 Pomme Puree 7 Wild Mushrooms 7

Baby Zucchini's caper salsa verde 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.

⁺ 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.



ajax

TAVERN - BOULDER

white & rosé

Domaine Bailly-Réverdy, Sancerre Loire Valley, France	GL 14 BTL 56
Domaine Bernard Defaix, Chablis Chablis, France	GL 15 BTL 60
Castelfeder Pertico, Pinot Grigio Veneto, Italy	GL 12 BTL 44
Familia Torres, Albarino Rias Baixas, Spain	GL 13 BTL 52
Flowers, Chardonnay Sonoma Coast, California	GL 17 BTL 68
Cloudy Bay, Sauvignon Blanc Marlborough, New Zealand	GL 22 BTL 88
Kistler Les Noisetiers, Chardonnay Sonoma Coast, California	BTL 155
Veyder-Malberg, White Wachau, Austria	BTL 87
Olivier Leflaive Les Sétilles, Burgundy Bourgogne, France	BTL 50
Bassermann-Jordan, Riesling Pflaz, Germany	BTL 42
Robert Mondavi, Fume Blanc Napa Valley, California	BTL 56
Villa Sandi, Il Brut Prosecco Italy	GL 11 BTL 44
Gratien & Meyer, Brut Rosé Crémant de Loire, France	GL 12 BTL 48
Lallier, Champagne France	GL 12 BTL 48
Ruinart, Blanc de Blancs, Champagne France	BTL 295
Billecart-Salmon, Brut Champagne France	BTL 195
Veuve Clicquot, Champagne France	BTL 150
Château Peyrassol Réserve, Rosé Côtes de Provence	GL 13 BTL 52
Whispering Angel, Rosé Côtes de Provence	BTL 57
Domaine Ott, Rosé Côtes de Provence	BTL 110

reds

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

draft beer

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

canned beer

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

seltzer & cider

High Noon, Hard Seltzer E & J Gall Winery Modesto, California	10
Wild Basin, Hard Seltzer Oskar Blues Brewery Longmont, CO	10
Stem Cider, Hard Cider Stem Ciders Denver, CO	10

non-alcoholic

Gruvi, N/A Juicy Dayz IPA Gruvi Brewing Denver, CO	8
Heineken N/A Heineken Co. Netherlands	9
Golden N/A Samuel Adams Boston, MA	9