

ajax

TAVERN - BOULDER

raw bar & seafood



Chilled Shrimp gf, df cocktail sauce, mignonette, tabasco	28	Smoked Salmon Rilette + house smoked, creme fraiche, capers, house lavash	21
Hamachi Tartare + gf, df yuzu, scallion, jalapeno, tapioca rice crackers	25		

for the table

Ajax Truffle Fries v grana padano, parsley, truffle aioli	12	Burrata + castelvetrano tapenade, crispy prosciutto, crostini	17
Charred Shishitos gf, df chili garlic sauce, citrus aioli	14	Pork Belly + df spiced mango chutney, frisee, pickled red onion	19

charcuterie

Platter 31

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



soup and salad

Onion Soup Gratinee crostini, provolone, gruyère	14	Caesar Salad gem lettuce, grana padano, torn croutons, caesar dressing	17
Beet & Pear gf, v, n roasted baby beets, hibiscus poached pears, endive goat cheese, pistachios	18	Harvest Squash Salad gf, n, v frisee & arugula, pomegranate seeds, candied walnuts, seeds, ricotta salata, honey dijon vinaigrette	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, iceberg, tomato, fries . <i>sub: veggie burger</i> add: bacon jam +2 truffle fries +4 mushroom duxelles +2	28	Roasted Half Chicken gf, rosemary salt, pomme puree, chimichurri	35
Cauliflower Roast sundried tomato pesto, harissa, pine nuts	26	Steak Frites + ribeye steak, hunter's sauce, truffle aioli, frites truffle fries +4	54
Wagyu Bolognese wagyu beef, pancetta, cavatelli, parmesan	36	Braised Short Rib gf	44
Butternut Squash Ravioli v taleggio, roasted squash, wild mushrooms, spiced pepitas, sage brown butter	28	Ora King Salmon + gf, roasted cabbage, smoked shallot soubise, pancetta beurre blanc	37
		Crispy Pork Chop + bone in chop, mustard jus, frisee & fennel salad	42



Frites 6 Pomme Puree 7 Wild Mushrooms 7
Caraway Carrots 7 Crispy Brussel Sprouts pancetta, grana padana 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.

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white & rosé

Pascal Jolivet, The Coast, Sancerre Loire Valley, France	GL 19 BTL 84
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 25 BTL 109
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
Chateau De Chaintre, Macon- Chaintre 2023 Chaintre, France	BTL 82
Bassermann-Jordan, Riesling Pfalz, Germany	BTL 42
L'Atelier Bertrand Pouilly- Fume “French Flair” Loire Valley, France	BTL 109
Villa Sandi, Il Brut Prosecco Italy	GL 11 BTL 44
Gratien & Meyer, Brut Rosé Crémant de Loire, France	GL 12 BTL 48
Charles Lafitte Brut, Champagne France	GL 16 BTL 84
Lallier, Champagne France	BTL 142
Ruinart, Blanc de Blancs, Champagne France	BTL 295
Billecart-Salmon, Brut Champagne France	BTL 205
Veuve Clicquot, Champagne France	BTL 215
Moet & Chandon, Brut Imperial France	BTL 221
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 154
reds	
Caparzo, Rosso di Montalcino, Sangiovese Tuscany, Italy	GL 17 BTL 72
Famille Perrin, Rhone Reserve Rhône, France	GL 11 BTL 46
Château Jacques Moulin-a-Vent, Beaujolais Beaujolais, France	GL 19 BTL 78
Marques de Caceres, Rioja Rioja, Spain	GL 12 BTL 48
Elk Cove, Pinot Noir Willamette Valley, Oregon	GL 16 BTL 64
Daou Reserve Cabernet Sauvignon Paso Robles, California	GL 16 BTL 64
Silverado Vineyards, Mt George, Merlot Napa, California	BTL 89
Terrazas de los Andes Reserve, Malbec Lujan de Cuyo, Argentina	BTL 39
Caymus Cabernet Sauvignon Napa Valley, California	BTL 270
Domaine Marc Roy Gevrey, Burgundy France	BTL 235

draft beer

4 Noses, Flatiron Fog Hazy IPA 4 Noses Brewery Boulder, CO	9
Upslope, American Lager Upslope Brewing Denver, CO	9
Avery, White Rascal Avery Brewing Co. Boulder, CO	9
Dry Dock, Blood Orange 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
Coors Light, American Lager Coors Brewing Co. Denver, CO	9
Cerveceria, Venga Mexican Lager Cerveceria Colorado Denver, CO	9
Dry Dock, Tropical Sour Dry Dock Brewing Co. Denver, CO	9
Prost, Pilsner Prost Brewing Co. Denver, CO	9
Voodoo Ranger, 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 Extra, 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
Upslope, Craft Light N/A Upslope Brewing Boulder, CO	9
Guinness O.O, N/A Guinness Brewery Dublin, Ireland	9