

## TAPAS

In Spain the word '*tapa*' means 'lid' or 'cover', a small plate on top of your drink to keep out dirt, dust and insects. At Tastes we offer Tapas from around the world. It's a fun way to taste small portions of different foods and share with your friends.

### Vegetarian

<b>Hummus</b> Plain & Roasted Red Pepper w/ Black Olives & Pita Chips _____	<b>4.50</b>
<b>International Olive Tray</b> Castelvetrano, Kalamata, Petite Nicoise, Spanish Queen _____	<b>6.00</b>
<b>Mediterranean Mix</b> Eggplant, Artichoke, Red Pepper, Garlic, Olives, Sundried Tomatoes & Crostini _____	<b>5.50</b>
<b>Potato Latkes</b> Potato Cakes w/ Sour Cream & Apple Sauce _____	<b>6.00</b>
<b>Ravioli</b> _____	<b>4.50</b>
<b>5 Cheese Saccotini</b> w/ Pesto _____	
<b>Butternut Squash Ravioli</b> w/ Sage Butter _____	
<b>Quiche</b> Broccoli & Cheddar on a bed of Mixed Greens _____	<b>6.75</b>
<b>Tri-Color Olive Tapenade</b> on Crostini _____	<b>4.00</b>
<b>Veggie Crepe</b> Eggplant, Artichoke, Red Pepper, Olives, Sundried Tomato, Garlic _____	<b>7.00</b>

### Seafood

<b>Bloody Mary Shrimp Cocktail</b> Shrimp in Virgin Horseradish Bloody Mary Mix _____	<b>9.00</b>
<b>Crab Cake</b> w/ Greens & Horseradish Sauce _____	<b>8.00</b>
<b>Garlic Shrimp</b> in a Butter Sauce w/ Brown Bread _____	<b>7.50</b>
<b>Herring</b> in White Wine Sauce w/ Crostini _____	<b>5.00</b>
<b>Norwegian Smoked Salmon</b> w/ Capers, Horseradish Sauce & Breadsticks _____	<b>7.00</b>
<b>Spanish White Anchovies</b> w/ Crostini _____	<b>5.50</b>
<b>Tuna Yakitori</b> Seared Yellowfin Tuna w/ Mango Salsa _____	<b>6.50</b>

### Meat

<b>Brie Stuffed Dates</b> wrapped in Jamon Serrano w/ a Balsamic Cream _____	<b>6.00</b>
<b>Charcuterie Plate</b> Gourmet Meats w/ Balsamic Cipollini Onions, Cornichons, Mustard & Bread _____	<b>15.00</b>
<b>Chorizo &amp; Manchego</b> w/ Spanish Queen Olives & Bread _____	<b>8.50</b>
<b>Meatballs</b> _____	<b>4.50</b>
<b>Curry</b> w/ Belgian Curry Sauce & Pineapple _____	
<b>Meatballs</b> w/ Bing Cherries & Sour Cream _____	
<b>Salami &amp; Chorizo</b> w/Cornichon, Cipollini Onion & Bread _____	<b>6.00</b>
<b>Smoked Chicken Crepe</b> w/ Sautéed Mushrooms Roasted Red Pepper & Beurre Blanc Sauce _____	<b>7.00</b>

### Other

<b>Nut Tray</b> w/ Smoked Almonds, Mixed Nuts & Pistachios _____	<b>4.50</b>
<b>Olive Oil Bread Dip</b> Assorted Breads w/ Olive Oil, Balsamic Vinegar & Herbs _____	<b>3.50</b>
<b>Warm Pistachios</b> _____	<b>3.50</b>

## TAPAS EXTRAS

**1.00**

Bread Bowl, Bread Sticks, Crostini, Dried Fruit, Mixed Nuts, Spanish Queen Olives, Pita Bread

**CHEESE****5**

**Blue D'Auvergne** French Blue Cheese w/ Figs, Honey & Bread  
**Brillat Savarin** French Triple Crème Cow's Milk Cheese w/ Strawberries & Crostini  
**Cahill Whiskey Irish Cheddar** Colorful Cow's Milk Cheese w/ Smoked Almonds & Bread  
**Cacao Cardona** American Goat's Milk Cheese Rubbed in Cacao w/ Dried Pears, Walnut & Bread  
**Chimay** Belgian Semi-Soft, Trappist Cheese w/ Dried Cranberries w/ Mixed Nuts & Bread  
**Goat Cheese with Cranberry & Cinnamon** Mild Goat Cheese w/ Walnuts & Bread  
**Gouda** Dutch Hard 3-Year Reserve Cheese w/ Grapes, Mixed Nuts & Bread  
**Humboldt Fog** California Soft Ripened Goat's Milk Cheese w/ Dried Mango & Crostini  
**Manchego** Spanish Raw, Unpasteurized Sheep's Milk w/ Dried Pears, Marconas Almonds & Bread  
**Rustico Black Peppercorn** Italian Semi-soft Sheep's Milk Cheese w/ Dried Pears, Mixed Nuts & Bread

**PATE****6 ea / 2 for 10**

**Mousse de Canard au Port** (Duck Liver & Duck Mousse) w/ Cornichon, Cipollini Onion & Bread  
**Truffles Mousse** (Chicken & Duck) w/ Cornichon, Cipollini Onion & Bread

**PLATES TO SHARE**

**Antipasto Plate** 2 Cheeses, 2 Meats, Mediterranean Antipasto Mix, Olives & Bread **22**  
**Cheese Plate** Five Cheeses w/ Nuts, Dried and Fresh Fruit & Bread **23**  
**Swiss Cheese Fondue** for 2-4 people **14**

**SOUP & STEW****5**

**African Peanut Soup** Chicken, Fire Roasted Tomatoes, Onion & Spinach in a Rich Chicken Stock  
**Ale Chili** Tastes' Signature Stew w/ Pork Loin, Fire Roasted Tomatoes, Onions, Black Beans & Beer  
**Cream of Asparagus Soup** w/ Asparagus Spear  
**Gypsy Soup** Serrano Ham, Chorizo, White Beans, Red Peppers, Onion, Garlic & Roasted Tomatoes

**SALAD****6**

**Strawberry Salad** Smoked Chicken, Spinach, Strawberries, Almonds, Poppy Seed Dressing & Crostini

**PANINI****7**

**Grilled Cheese Panini** Gruyere & Brie Cheese w/ Chipotle Aioli or Hummus  
**Salmon Panini** Gruyere Cheese, Spinach & Tomatoes, Horseradish Sauce & Capers  
**Smoked Chicken Panini** Gruyere Cheese, Spinach & Chipotle Aioli  
**Veggie Panini** Gruyere Cheese, Grilled Eggplant & Roasted Red Pepper w/ Pesto

<b>DESSERT</b>		<b>Sm/Lg</b>
<b>Affogato</b> Vanilla Gelato topped w/ a shot of Espresso & Whipped Cream		5.00/6.50
<b>Apple Crisp</b> Granny Smith Apples w/ Cranberry's, my mother found this recipe in the NY Times in 1965		6.50
<b>Carrot Cake</b> The best carrot cake we found in Denver		6.00
<b>Cherries Jubilee</b> Vanilla Gelato topped w/ warm Cherries & Whipped Cream		5.25/6.75
<b>Chocolate Chocolate Cake</b> A deep, dark flourless chocolate cake topped w/ warm Belgian Choc & Berries		6.50
<b>Chocolate Fondue</b> w/ Fresh Strawberries		6.00
<b>Crepes</b> Lemon & Sugar OR Belgian Chocolate & Walnuts OR Strawberries & Whipped Cream		5.00
<b>Dame Blanche</b> Vanilla gelato w/ melted Belgian Chocolate & Whipped Cream		5.25/6.75
<b>Gelato: Tahitian Vanilla</b> Rich & Creamy	1 Scoop	3.50
<b>Profiteroles</b> Belgian Cream Puffs topped w/ Belgian Dark Chocolate & Whipped Cream		5.50
<b>Seasonal Sorbets</b> Ask your server for flavors	1 Scoop	3.50

Add to any Dessert

**A la Mode** (Gelato or Sorbet) \_\_\_\_\_ 2.00

**COFFEE Nespresso Grand Crus from Switzerland (no refills) 3.00**

**Caffe Forte** Purebred & Roasted  
**Decaffeinato** Silky & Aromatic  
**Espresso Ristretto** Full-bodied & Persistent

**SPECIALTY COFFEES Nespresso Grand Crus from Switzerland (no refills)**

<b>Iced Coffee</b> Caffe Forte & Ice		3.50
<b>Americano</b> One Shot of Espresso & Hot Water		3.50
<b>Con Panna</b> Espresso w/ Whipped Cream		4.00
<b>Latte</b> Espresso & Steamed Milk		3.50
<b>Macchiato</b> Espresso & a Dollop of Foamed Milk		3.50
<b>Almond Liqueur Coffee</b> Amarghina Almond Liqueur, Whipped Cream		6.00
<b>Café Caribbean</b> Black Seal Rum, Maple Syrup, Whipped Cream		6.00
<b>Cream Liqueur Coffee</b> Drumgray Cream Liqueur, Whipped Cream, Cocoa Powder		6.00
<b>Dutch Coffee</b> Boomsma Gin, Sugar, Whipped Cream		6.00
<b>Irish Coffee</b> Bushmills Irish whiskey, Sugar, Whipped Cream		6.00
<b>Kioki Coffee</b> Café Boheme Coffee Liqueur, Brandy, Whipped Cream		6.00
<b>Mint Coffee</b> Crème de Menthe, Whipped Cream		6.00

**COFFEE EXTRAS**

<b>Add 2nd Shot of Espresso</b>		1.00
<b>Add Whipped Cream to Any Coffee</b>		1.00
<b>Add Vanilla or Hazelnut to Any Coffee</b>		1.00

**TEA & HOT CHOCOLATE**

<b>Hot Tea</b>		2.75
English Organic Breakfast, Earl Grey, Orange Dulce, Green Tea Tropical, Chamomile Citrus, Mint Mélange		
<b>Iced Tea Black (Seasonal)</b>		2.75
<b>Belgian Hot Chocolate w/ Whipped Cream on the side</b>		4.00

**WATER**

<b>San Pellegrino Water</b>	Italy	750 ml	4.75
<b>Voss Water</b> Still or Sparkling	Norway	330 ml	3.25

**SODA/SPARKLING**

<b>Barritt's Ginger Beer</b>	Bermuda	Ginger Beer	3.00
<b>Boylan's Cane Cola</b>	New Jersey	Cola, Diet Cola	3.00
<b>Dr Brown's</b>	New York	Black Cherry or Cream or Ginger Ale	2.50
<b>Orangina</b>	France	Orange	2.75
<b>Limonata</b>	Italy	Lemon	2.75
<b>Izze Sparkling Fruit Juice</b>	Colorado	Clementine or Pomegranate or Blackberry	3.00
<b>Rieme Sparkling Fruit Juice</b>	France	Lemonade or Blood Orange	3.75

**JUICE & OTHER BEVERAGES**

		<b>Sm/Lg</b>
<b>Milk</b> Whole only		2.50/4.00
<b>Nantucket Nectar</b> Apple OR Peach Orange OR Pineapple Orange Banana		3.00