

Tower Tap and Grill

6900 Tower Rd 80249-6333 · +13032004885 · Updated: Jan 14, 2026

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SMALL PLATES 7

Tower Dip	\$14.00
artichoke, spinach, mascarpone, parmesan, roasted red pepper, grilled flatbread	
Chicken Wings	\$17.00
tossed in choice of buffalo, bbq, sweet chili, garlic parmesan, or mango habanero	
Street Tacos	\$14.00
pork carnitas, queso fresco, red onion, quajillo salsa, cilantro, lime	
Green Chili Nachos	\$13.00
house pork green chili, queso, black beans, pico, guacamole, salsa, sour cream, add grilled chicken or pork carnitas - \$3	
Chicken Tenders	\$15.00
choice of buffalo, ranch, honey mustard, or bbq dipping sauce	
Crispy Brussels	\$12.00
critus glaze, sweet peruvian peppers, remoulade dipping sauce	
Pepperoni Flatbread	\$14.00
zesty pepperoni, tomato sauce, mozzarella, parmesan	

SOUP + SALAD 3

Pork Green Chili	\$6.00
tender pork and roasted colorado chilis, served with crispy tortilla strips	
Chicken Caesar*	\$17.00
grilled chicken, romaine, house dressing, grana padano, garlic brioche croutons *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 food borne illness especially if you have medical conditions.	
Classic Cobb	\$17.00
mixed greens, grilled chicken, egg, bacon, avocado, bleu cheese, red onion, bleu cheese dressing	

BIG PLATES 3

Ribeye*	\$38.00
roasted garlic mashed potatoes, mushroom, orleans butter, sautéed spinach & onion *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 food borne illness especially if you have medical conditions.	

Salmon **\$28.00**
pan seared atlantic salmon, mango salsa, chive potato cake, roasted asparagus *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 food borne illness especially if you have medical conditions.

Half Chicken **\$25.00**
roasted lemon herb chicken, natural jus, mushroom, roasted garlic mashed potato

HANDHELDS 6

Bison Burger* **\$19.00**
bison patty, smoked gouda, arugula, truffle aioli. *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 food borne illness especially if you have medical conditions.

Tap Out Burger* **\$18.00**
grilled angus patty, cheddar, lettuce, tomato, onion. *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 food borne illness especially if you have medical conditions.

Black + Bleu Burger* **\$18.00**
blackened Angus patty, bacon, bleu cheese, carmalized onion, baby greens. *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 food borne illness especially if you have medical conditions.

Veggie Burger **\$16.00**
quinoa roasted garlic patty, cucumber, garlic mayo, lettuce, tomato

Spicy Chicken Sandwich **\$17.00**
grilled chicken breast, bacon, pepper jack, grilled chicken breast, bacon, pepper jack roasted poblano, avocado, chipotle mayo

Turkey Club **\$16.00**
turkey, bacon, cheddar, swiss, avocado, lettuce, garlic mayo, dijon, sourdough

SIDES 6

Garlic Mashed Potatoes **\$7.00**

French Fries **\$7.00**

Sweet Potato Fries **\$7.00**

Roasted Asparagus **\$7.00**

House or Caesar Salad **\$7.00**

Cheesy Mac **\$7.00**

COLORADO BEER ON TAP 10

Steamworks Colorado Kölsch **\$8.00**

New Belgium Mountain Time Lager	\$8.00
Avery Brewing White Rascal Belgian Wheat 	\$8.00
Great Divide Denver Pale Ale	\$8.00
Denver Beer Denver Gold Amber	\$8.00
Ska Brewing Modus Hoperandi IPA	\$8.00
Odell Brewing Mountain Standard IPA	\$8.00
New Belgium Voodoo Juicy Haze IPA	\$8.00
Odell Brewing 90 Schilling Ale	\$8.00
Left Hand Brewing Nitro Milk Stout	\$10.00

BOTTLED + CANNED 12

Coors Banquet	\$6.00
Coors Light	\$6.00
Blue Moon Belgian White	\$7.00
Miller Lite	\$6.00
Sam Adams Boston Lager	\$7.00
Colorado Native Amber	\$7.00
Fat Tire Amber Ale	\$7.00
Angry Orchard Hard Cider	\$7.00
Pacifico Clara	\$7.00
Corona Extra	\$7.00
Heineken	\$7.00
Heineken 0.0 NA	\$7.00

WINE 16

Lamarca Prosecco, Italy	\$23.00
Whispering Angel Rosé, France	\$11.00
Costello del Poggio Moscato, Italy	\$10.00
Menage a Trois Pinot Grigio, California	\$9.00
Chateau St. Michele Riesling, Columbia Valley	\$10.00

Kim Crawford Sauvignon Blanc, New Zealand	\$16.00
Lola Chardonnay, Sonoma	\$12.00
Sonoma Cutrer Chardonnay, Russian River	\$17.00
MacMurray Ranch Pinot Noir, Central Coast	\$10.00
Erath Resplendent Pinot Noir, Oregon	\$13.00
Rodano Chianti, Tuscany,	\$9.00
Piattelli Malbec, Argentina	\$10.00
Juggernaut Cabernet Sauvignon, California	\$12.00
Oberon Cabernet Sauvignon, Napa Valley	\$16.00
Apothic Red Blend, California	\$9.00
Chateau Souverain Merlot, California	\$12.00