

Apres

TRUFFLE FRIES	17
<i>Parmigiano reggiano</i>	
MARINATED OLIVES	7
MARCONA ALMONDS	7
MUSSELS MARINERE	10/20
<i>White wine, garlic, red chile</i>	

Raw Bar

Peekytoe Crab Cocktail

4 oz. 25

Smoked Steelhead Trout Roe

1 oz. 25

American White Sturgeon Caviar

1 oz. 65

Littleneck Clams

1/2 dozen 12

1/2 #Peel& Eat Shrimp

You peel 19 We peel 21

Chilled Maine Lobster

Half 20 Whole 40

1/2# Alaskan King Crab Legs

23

Ajax Plateau

12 oysters, 6 clams, 6 shrimp, 1/4# crab
65

CHICKEN LIVER PÂTÉ	14
<i>House preserves, grilled crostini</i>	
MAC & CHEESE	11
<i>Orecchiette, gruyere, white cheddar</i>	
BEER STEAMED CLAMS	12
<i>Pilsner, garlic, grilled sourdough</i>	
BAKED AVALANCHE CHEVRE	14
<i>Roasted elephant garlic, grilled sourdough</i>	

Happy Hours

3-6pm Daily

AJAX DOUBLE BURGER & PINT \$15

DRAFT BEER \$3

OYSTERS \$2

Ajax Favorites

ONION SOUP GRATINÉE	14
<i>As it should be</i>	
GREEN GAZPACHO	11
<i>Add peekytoe crab</i>	
TAVERN SALAD	11
<i>Butter lettuce, fines herbs, Dijon vinaigrette</i>	
LAMB BOLOGNESE	19
<i>Pappardelle pasta, parmigiano</i>	
FARRO & QUINOA SALAD	13
<i>Asparagus, shaved fennel, lemon</i>	

House Cocktails 12.5

Bellini

Ask your server about today's flavor

Strawberry Lemonade

Organic lemonade, fresh strawberries, house infused vodka

English Mojito

Tanqueray 10, Cucumber, Mountain Mint, Lemon Soda

Rocky Mountain Mule

Stranahan's Whiskey, Aperol, ginger beer and fresh Lime

Smoky Peach

Espolon Tequila, peach puree, fresh lime, chipotle simple syrup

Pisco Sour

Barsol Pisco, fresh lime, vanilla-basil simple syrup, egg white

Flowing Freely

Budweiser (Missouri) 4	Left Hand Milk Stout (Colorado) 5.5
Hoegaarden (Belgium) 5.5	Kingpin Double Red Ale (Oregon) 5.5

Bottled Up

Bud Light (Missouri) 5	Guinness (Ireland) 6
Coors Light (Colorado) 5	Fat Tire (Colorado) 5
Corona (Mexico) 6	Ranger IPA (Colorado) 5
Heineken (Netherlands) 6	Rogue Dead Guy Ale (Oregon) 5
Easy Street Wheat (Colorado) 5	Sessions Black Lager (Oregon) 5

Not quite in a bottle...

Dale's Pale (Colorado) 5
New Castle (England) 6
PBR (Wisconsin) 2
Stella Artois (Belgium) 6

6/22/11

Wines By The Glass

SPARKLING

Bisson, Prosecco, Veneto, Italy, '10	9/45
Louis Bouillot, Cremant Rosè, <i>Perle D'Aurore</i> , Burgundy, France, NV	10/50
Ca'Montanari, <i>Opera 02</i> , Lambrusco di Modena, Emilia-Romagna, Italy, NV	12/48
Henriot, Brut, <i>Souverain</i> , Champagne, France, NV	18/90
Veuve Cliquot, Brut Rosè, Champagne, France, NV	22/110

WHITE

Paul Mas, Picpoul de Pinet, Coteaux de Languedoc, France, '09	8/32
Gunderloch, Riesling, <i>Jean-Baptiste</i> , Rheinhessen, Germany, '09	9/36
Margerum, Pinot Gris, <i>Klickitat</i> , Washington, '09	10/40
Abbazia di Novacella, Kerner, Alto Adige, Italy, '09	11/44
Zantho, Sauvignon Blanc, Burgenland, Austria, '09	12/48
Pazo san Mauro, Albarino, Rias Baixas, Spain, '09	13/52
Cornin, Beaujolais Blanc, Chardonnay, Burgundy, France, '08	14/56
Patz & Hall, Chardonnay, Sonoma Coast, California, '08	16/64

ROSÈ

Gurrutxaga, Bizkaiko Txakolina, Txakoli, Spain, '10	9/36
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RED

Palacios Remondo, Tempranillo/Garnacha, <i>Vendimia</i> , Rioja, Spain, '09	8/32
Caldora, Montepulciano d'Abruzzo, Italy, '09	9/36
August Kessler, Spätburgunder (Pinot Noir), Rheingau, Germany, '07	10/40
Montes Alpha, Carmenere, Colchagua Valley, Chile, '07	11/44
Mas Carlot, Syrah/Mourvedre, Costeries de Nimes, France, '09	12/48
Trig Point, Cabernet Sauvignon, <i>Diamond Dust</i> , Sonoma, California, '07	14/56
Mikulski, Pinot Noir/Gamay, Passetoutgrain, Burgundy, France, '08	15/60
Robert Sinskey, Cabernet Blend, <i>POV</i> , Napa Valley, California, '07	18/72

SANGRIA

Red Wine, Cranberry Juice, Strawberries, Passion Fruit	9 /45 (Pitcher)
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