



TABLE MOUNTAIN INN

Hotel ☎ Restaurant ☎ Catering ☎ Golden, CO

FOOD & BEVERAGE

With its vibrant Santa Fe décor and fresh locally sourced Southwestern cuisine, [Table Mountain Grill & Cantina](#) – located at the historic Table Mountain Inn in Golden, Colorado – feels like dining in a good friend’s home. Everything can be enjoyed either in the lively cantina, vibrant restaurant or on the delightful patio – a favorite of locals. Weekly events include Margarita Monday, Taco Tuesdays and Wine Down Wednesday. Margarita Alley, a special happy hour that takes place on the enchanting Kokopelli Patio, is held monthly. Executive Chef Mitchell O’Shea, who honed his skills at the lauded Biltmore Estate (among other places), uses the freshest local ingredients to create an authentic Southwestern menu that has something for everyone.

Brunch and Dinner

Brunch is served all day, including appetizers such as House Cured Mezcal Grav Lox, Chile Cream Cheese, Pickled Vegetables, and Navajo Flatbread; or Snake Bites: Roasted Lime Cilantro Cream Cheese Stuffed Jalapeños, Applewood Smoked Bacon, and Blackberry Dipping Sauce. More substantial fare is available, including everything from the Cowboy Hash Skillet with Carne Asada, Two Eggs, Monterey Jack Cheese, Breakfast Potatoes, Ranchero Sauce, and Pico De Gallo to delectable Taos Benedict and Banana Bread French Toast made from house-made banana bread, in addition to classic lunch items like the Hand-Crafted TMI Burger, sandwiches, salads, wraps and more. For dinner, patrons can choose a meat from the grill such as grilled Western Bison and have it served with two sides of their choice. Chef’s favorites include Duck Two Ways roasted with Coriander and Cumin and served with Natural Jus, Confit and Seared Sweet Potato-Kale Hash; Garlic and Herb Grilled Prairie Flank Steak, Fried Smashed Rosemary Potatoes, Grilled Asparagus; and Cornmeal-Dusted Rocky Mountain Rainbow Trout with Lime Butter Sauce, Tri-Color Smashed Potatoes and Vegetables. Dessert is an indulgent pleasure at Table Mountain Grill & Cantina. Diners can select homemade Banana Bread with Cajeta and Cinnamon Ice Cream or opt for New Mexico Style Buttermilk Pie with Fresh Strawberries and Cream or the whimsical Chocolate “Taco” stuffed with Chocolate Mousse, Whipped Cream, Almonds and Fresh Berries – among others. Many of the restaurant’s dishes are gluten-free or can be made gluten-free on request.

Margaritas & Cocktails

From Table Mountain Grill & Cantina’s signature Mesa Margarita (served either on the rocks or frozen) to the eye-opening breakfast margarita to the Signature Hibiscus Coin (Herradura Silver, House Brewed Hibiscus Iced Tea, Fresh Lime, Cointreau) to the wide selection of local craft beers and their renowned wine list, it’s no wonder that the grill is a go-to destination for Golden and beyond.

Happy Hour

Monday through Thursday from 3 to 6 p.m. and again from 9 to 11, Happy Hour finds locals and guests rubbing elbows and enjoying home-like comfort and good conversation. House Mesa Margaritas are available for \$7 (Honcho) or \$5 (Pepe) and all beers are \$1 off. Well cocktails and a curated selection of wines by the glass are \$5. Cantina tacos (available all day) are \$3.49 each or \$2 on Taco Tuesdays.

Catering

Table Mountain Inn Catering serves events from 10 to 10,000 people anywhere in the Denver-metro area. Their full-service catering menus can provide a scrumptious selection of breakfast, lunch and dinner in buffet or plated-style meals.

In-Room Dining

Available from 7:00 AM to 10:00 PM, seven days a week, Table Mountain Inn's room service brings the Grill & Cantina's fresh cuisine to guest rooms.

For further information on Table Mountain Inn, please visit <https://www.tablemountaininn.com/>.

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