

WINE

CABERNET SAUVIGNON

J LOHR PURE PASO	18 83
Paso Robles, Central Coast, CA	
JUSTIN WINE	22 94
Paso Robles, Central Coast, CA	
SILVER OAK	190
Alexander Valley, Sonoma County, CA	
JUSTIN ISOSCELES	203
Paso Robles, Central Coast, CA	
CAYMUS	219
Napa Valley, CA	
DARIOUSH	
278	
Napa Valley, CA	
NEWTON "THE PUZZLE"	407
Napa Valley, CA	

PINOT NOIR

MEIOMI	15 61
Sonoma County, CA	
ELOUAN	18 61
OREGON	
STOLLER FAMILY ESTATE	82
Dundee Hills, Willamette Valley, OR	
BELLE GLOS LAS ALTURAS	112
Monterey, Central Coast, CA	
CLOUDY BAY	139
Malborough, NZ	

MALBEC

PORTILLO	15 43
Mendoza, Argentina	
LUIGI BOSCA	75
Mendoza, Argentina	

MERLOT

SIMI	15 65
Sonoma County, CA	
DUCKHORN	93
Napa Valley, CA	

ZINFANDEL

THE PRISONER WINE COMPANY	80
CA	

RED BLEND

GHOST PINES	16 70
North Coast, CA	
TROUBLEMAKER	52
Central Coast, CA	
JUSTIN JUSTIFICATION	168
Paso Robles, Central Coast, CA	
OPUS ONE Napa Valley, CA	MP

CHARDONNAY

NEYERS	18 80
Russian River, Sonoma County, CA	
FLOWERS	21 91
Russian River Valley, CA	
JORDAN CHARDONNAY	118
Russian River, Sonoma County, CA	

SAUVIGNON BLANC

LADOUCETTE DEUX TOURS	16 64
FRANCE	
LOVEBLOCK	18 70
Malborough, NZ	
COMTE LAFOND	149
FRANCE	
CLOUDY BAY	96
Malborough, NZ	
CAKEBREAD CELLARS	111
Napa Valley, CA	

PINOT GRIGIO

SCARPETTA	16 70
Friuli-Venezia Giulia, IT	
SANTA MARGHERITA	79
ITALY	

REISLING

THE SEEKER	15
60	
Germany	
ROSÉ GERARD BERTRAD	18 70
COTES DES ROSES	
Languedoc, South of France, France	
JUSTIN	44

SPARKLING

MIONETTO	13 44
Prosecco, Italy	
GH MUMM	20 80
Brut, Champagne, France	
GH MUMM ROSE	80
Brut Rose, Champagne, France	
MOET IMPERIAL	165
Brut, Champagne, France	
VEUVE CLICQUOT	180
BRUT YELLOW LABEL	
Brut, Champagne, France	
DOM PERIGNON	MP
Champagne, France	

COCKTAILS

SIGNATURE COCKTAILS

WHITE CHRISTMAS 17
Grey Goose Vodka, Kahlua, Rumble Minze, Half and Half
THE SNOWY BOTANICAL 16
Hendricks Gin, Rosemary Simple Syrup, Lemon, Soda Water
60th SOUR 22
Breckenridge Bourbon, Lemon, Lime, Cinnamon, WhistlePig Maple Syrup, Egg White
POMELO EN FUEGO 17
Jalepoño Infused Espolon Tequila, Grapefruit, Simple Syrup, Soda Water
SOUTHERN SUN 19
Patrón Tequila, Agave, Lime, Orange Juice, Cinnamon Sugar Rim
ROOT BEER FLOAT 15
Absolut Vanilla Vodka, Root Beer, Whipped Cream
BEE'S KNEES 14
The Botanist Gin, Honey Simple, Lemon, Honeycomb Garnish

SEVENS CLASSICS

FAMOUS BACON BLOODY 200Z 25
Bacon Infused Titos Vodka, Bacon, Spiced Rim, Seasonal Garnish
PAMA MULE 17
Absolut Elyx Vodka, Pama, Lime, Ginger Beer
RAINY STREET 18
Watermelon Basil Grey Goose Vodka, Simple Syrup, Lemon, Muddled Cucumber
TIME AFTER THYME 19
Thyme Infused St. Germain, Mumm Champagne, Lemon
WHY NOT ESPRESSOTINI 19
Vanilla Infused Grey Goose Vodka, Kahlua, Simple Syrup, Half and Half, Espresso
THE CURE ALL 20
Breckenridge Bourbon, Angostura Bitters, Orange Bitters, WhistlePig Maple Syrup, Bacon

SIP BY THE FIRE

FIRE AND ICE 16
Fireball, Rumble Minze, Hot Cocoa, Coffee
SEVENS COCOA 16
Malibu Rum, Disaronno, Hot Cocoa, Whipped Cream, Cocoa Powder
IRISH COFFEE 15
Jameson Whiskey, Baileys, Coffee, Whipped Cream
CIMARRON CIDER 15
Absolut Vanilla, Santa Teresa Rum, Apple Cider
WINTER SCARVES 16
Grey Goose Vodka, Benedictine Liqueur, Lemon Wheels, Fresh Ginger, Cinnamon Stick
FREEDOM TODDY 15
Breckenridge Bourbon, Dom Canton, Lemon Juice, Honey Comb

BEER

BY THE DRAFT

UPSLOPE CITRA	Pale Ale	16oz. 10
UPSLOPE CRAFT	Lager	
MICHELOB ULTRA	Pilsner	
BRECKENRIDGE AVALANCHE	Amber Lager	
COORS LIGHT	Pilsner	
BRECKENRIDGE AGAVE WHEAT	Wheat	
AVERY WHITE RASCAL	Wheat	
BRECKENRIDGE BUMPS & JUMPS	Session IPA	
SIERRA NEVADA HAZY LIL' THING	Hazy IPA	
DOGFISH HEAD HAZY-O!	Hazy IPA	
DOGFISH HEAD 60 MINUTE	IPA	
NEW BELGIUM VODOO RANGER	IPA	
BRECKENRIDGE VANILLA PORTER	Porter	
ROTATING	Rotating Seasonal Options Available	

BY THE CAN

STELLA ARTOIS	Belgium Pilsner	12oz. 9	16oz. 10	19.02oz. 14
MODELO	Mexican Pilsner			
PACIFICO	Mexican Pilsner			
COORS BANQUET	Lager			
COORS LIGHT	Pilsner			
BLUEMOON	Wheat			
BRECKENRIDGE JUICE DROP	Hazy			
SIERRA NEVADA	Pale Ale			
NEW BELGIUM VODOO RANGER	IPA			
ODELL SIPPIN' PRETTY	SOUR			
ANGRY ORCHARD	Cider			

TRULY SELTZERS

	12oz. 9	16oz. 10
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Seasonal flavors

CANNED COCKTAILS

DOGFISH HEAD	16
Vodka Soda	
Vodka Lemonade	
CUTWATER CANNED COCKTAILS	
Tequila Paloma	
Vodka Mule	

CONTINENTAL STYLE

breakfast

7:30AM - 10:30AM | 15

SMALL PLATES

Available 11:00am - 4:00 p.m | 5:30pm - 10:00pm

AUSTIN CURDS | 14 Fried Cheese Curds, Shishito Peppers, Manchego, Chili Oil, Scallions, Pork Belly, "Y'all Sauce"

CRISPY BRUSSELS | 16 Smoked Bacon Vinaigrette, Granny Smith Apple, Tarragon, Parmesan, Horseradish Cream, Fried Onions

CHARCUTERIE | 36 Chefs Choice of Meats and Cheeses, Pickled Vegetables, Mustard, Fig Jam, Dolmas, Honey Comb

SAUSAGE BOARD | 32 Chefs Choice of Sausage, Sauerkraut, Whole Grain Mustard, Pickles

CRISPY CALAMARI | 19 Tossed with Giardiniera and served with Lemon Aioli

OCTOPUS | 27 Spanish Octopus, Spanish Chorizo, Fingerling Patatas Bravas, Kalamata, Manchego, Crème Fraiche, Chive

FLATBREADS | 22

Available 11:00am - 4:00 p.m | 5:30pm - 10:00pm

SHRIMP SCAMPI White Sauce, Roasted Garlic, Scallion, Herbs, Fontina, Parmesan

BAKED POTATO Fried Potatoes, Bacon, Chives, Cheddar, Mozzarella, Herbed Sour Cream

THE GODDESS Goat Cheese Spread, Pepitas, Feta, Red Onion, Beets, Spinach, Green Goddess

BBQ CHICKEN Chicken, Fontina, BBQ Sauce, Red Onion, Bacon, Roasted Garlic, Tomatoes

AND NOW FOR THE RULES!

No Cash Transactions | No Individual Split Checks, Maximum 2 Cards
Groups of 6 or more receive 20% Automatic Gratuity | Restrooms Are Located Downstairs We Apologize For Any Inconvenience

SANDWICHES | 19

Available 11:00am - 4:00 p.m

THE SALMON BURGER Dill Tzatziki, Fresh Cucumber, Red Onion, Heirloom Tomato, Arugula, Caper Cream Cheese, Challah Bun Make it a Veggie Burger Garden Patty topped with a Fried Green Tomato

THE MOTHER DAUGHTER Pimento Cheese, Crispy Cajun Chicken, Sambal Maple, Sunny Egg, Iceberg Lettuce, Pickle, Challah Bun Make Her Angry B Tossed in Nashville Hot Sauce

THE FRENCH PHILLY Grilled Steak and Provolone Cheese, French Onion Jus, Sourdough

THE STEAK SANDWICH Horseradish, Pickled Red Onion, Arugula, Baguette

THE BURGER | 30

Available 11:00am - 4:00 p.m

Wagyu and Bison, American and Cheddar Cheese, Bacon, Pickles, Heirloom Tomato, Red Onion, Arugula, Roasted

BURGER TOPPINGS | 11
Shaved Truffles & Herbed Goat Cheese
Shrimp & Chorizo Butter
Lobster & Herbs
Hash Brown, Bacon & Sunny Egg
Fried Green Tomato & Pimento Cheese

GREENS & GRAINS | 17

Available 11:00am - 4:00 p.m | 5:30pm - 10:00pm

Add Salmon, Grilled Chicken, Steak or Shrimp to any salad or bowl | 9

WINTER HOUSE SALAD Goat Cheese, Dried Cherries, Spinach & Arugula, Pepitas, Candied Walnuts, Balsamic Dressing

WEDGE Pork Belly, Pickled Red Onion, Heirloom Tomatoes, Cambozola, Blue Cheese Dressing

GRAIN BOWL Ancient Grains, Boiled Egg, Avocado, Grilled Corn, Red Pepper, Cherry Tomato, Roasted Brussels, Champagne Vinaigrette

ENTREES

Available 5:30 p.m - 10:00 p.m

"SHRIMP & GRITS" | 40 Shrimp, Lobster, Spanish Chorizo, Peas, Roasted Red Pepper, Tomatoes, Shallot, Garlic, Paprika, Herbed Saffron Polenta, Ham Hock Gravy

GRILLED NEW YORK STRIP | 45 Duck Fat Fingerling Potato, Braised French Top Carrots, Wild Mushroom Compound Butter, Roasted Garlic Demi

CATCH OF THE DAY | MP

FETTUCCINI | 30 Basil Pesto, Burnt Tomato, Goat Cheese, Pancetta, Broccolini, Aged Balsamic

BLACKENED SHRIMP SKEWER | 40 Maque Choux, Apple Cider and Green Onion Slaw, Grilled Asparagus & Lemon Burre Blanc

FILET OSCAR | 62 6oz Beef Filet topped with Crab Meat and Lemon Burre Blanc, Cheddar Mashed Potatoes & Roasted Brussel Sprouts

Champagne & Caviar MP
Chef's Choice of Caviar, House Truffle Chips, Crème Fraiche, Hard Boiled Egg Whites and Yolks, Capers, Red Onions, Chives

BRECK'S 60th ANNIVERSARY BURGER 60

8oz Wagyu Beef, Cambozola Cheese, Shaved Truffles, Duck Egg, Foie Gras Butter, Parmigiano Reggiano, Duck Fat Fries



MARKET STEAK

Available 5:30 p.m - 10:00 p.m

STEAKS OF THE DAY | MP

A LA CARTE SIDES

Crispy Brussels with Parmesan & Balsamic 9

Cheddar Mashed Potatoes 9

Garlic and Chili Flake

Broccolini 6

Lobster Mac and Cheese 13

Cajun Cream Corn 9

Sautéed Spinach with Truffle 13

STEAK TOPPINGS

Roasted Wild Mushrooms with Rosemary Demi Sauce 8

Shaved Truffles and Herbed Goat Cheese 12

Foie Gras Butter, Duck Egg and Shaved Parmesan 12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness