

elevated continental BREAKFAST BUFFET

DAILY 7:30 AM – 10:30 AM

LUNCH

to start

MOZZARELLA & TOMATO 14 ^{GF VEG}

Sliced Fresh Mozzarella, Heirloom Tomato Wedges, Extra Virgin Olive Oil, Fresh Basil, Roasted Garlic, Pistachio Dust, Balsamic Reduction

CHARCUTERIE & CHEESE 23

Chef's Selection of Meats and Cheeses, Mustard, Pickles, Lavash

CRISPY BRUSSELS 13 ^{VEG}

Fried Brussel Sprouts, Ginger Soy Marinade, Kimchee, Mint, Cilantro, Peanut, Fried Onion, Shishito Pepper, Sriracha Aioli

SHRIMP DIABLO* 16

Sautéed Shrimp, Diablo Sauce, Kimchee, Cucumber, Sesame, Lettuce

PRETZEL 12 ^{VEG}

Jumbo Pretzel, White Cheese Sauce, Mustard

CAJUN CAULIFLOWER 13 ^{DF | VEG | V}

Crispy Fried Cauliflower, House-Made Cajun Seasoning, Ranch

flatbread 21

No Substitution. All Flatbreads can be Prepared Vegetarian

ARTICHOKE & CHEESE

Artichoke Hearts, Burrata, Mozzarella, Bacon, Shaved Parmesan

SALTY FIG

Fig Jam, Prosciutto, Brie, Goat Cheese, Arugula, Red Onion, Balsamic Reduction

UP IN SMOKE

House-Blend BBQ Sauce, Five-cheese Blend, Pulled Pork, Bacon, Pickled Red Onion, Tomato

FROMAGE BLANC

Farmer Cream Cheese Base, Fontina Cheese, Andouille Sausage, Roasted Garlic, Honey Glazed Onions

BIANCO ^{VEG}

Red Onion, Parmesan, Manchego, Rosemary, Crushed Pistachios

sandwich

House Salad 4 | Gluten Free Bun 3

UNDER DA SEA* 17

6oz Blackened Atlantic Salmon Filet, Sriracha Aioli, Peach and Mango Salsa, Kalera Lettuce, Brioche Bun

PULLED PORK PHILLY 17

Pulled Pork, Bell Pepper, Onion, Cremini Mushrooms, Provolone Cheese Sauce, Hoagie

PEPPER & PEPPER 16 ^{VEG}

Roasted Pepper & Tomato Soup with Pepper Jack Grilled Cheese

MOTHER DAUGHTER* 18

Cajun Fried Chicken Breast, Sunny Egg, Pimento Cheese, Bacon Jam, Tomato
Make her Angry 3

TOM'S BABY* 30

House-Blend Half Pound Wagyu Patty, Battered Fried Onion, Kalera Lettuce, Tomato, American & Pepper Jack Cheese, Bacon, Gold Rush Dressing, Gold Flakes
Add Fried Egg 3

In 1887, two lucky prospectors working in the Gold Flake Mine on Farncomb Hill near Breckenridge made a discovery beyond their wildest dreams—a 13.5-pound chunk of solid, glistening gold. After one of the miners, Tom Groves, reportedly swaddled it in a blanket to carry it safely back to town, the nugget quickly became known as "Tom's Baby."

salad 16

Add Salmon*, Grilled Chicken, Steak* or Shrimp* 9

BURRATA AND BEETS ^{GF | VEG}

Heirloom Tomato Wedges, Burrata Cheese, Beets, Arugula, Radish, Candied Pecans, Fresh Basil, Honey Balsamic

CITRUS GRAIN BOWL ^{GF | VEG}

Ancient Grains, Spinach, Roasted Corn, Black Beans, Tomatoes, Avocado, Cojita Cheese, Three Citrus Vinaigrette

SOUTHERN CHOP ^{GF | VEG}

Chopped Greens, Cherry Tomato, Avocado, Red Onion, Queso Fresco, Radish, Tortilla Strips, Gold Rush Dressing

DINNER 5 PM – 10 PM

MENU AVAILABLE | SEASONAL OFFERINGS | RESERVATION

APRES DAILY 3:30PM – 4:30PM

ALA CARTE MENU AVAILABLE | GREAT OFFERINGS!

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

Gluten Free GF Vegetarian VEG Vegan V Dairy Free DF Please Inform Us With Any Additional Allergy

DRAFT 16oz. 9

DOMESTIC / IMPORTS

DOGFISH HEAD 60 MINUTE Indian Pale Ale

DOGFISH HEAD HAZY O' Indian Pale Ale

SIERRA NEVADA HAZY LITTLE THING Indian Pale Ale

COORS LIGHT Pilsner

MICHELOB ULTRA Pilsner

PACIFICO Mexican Pilsner

CRAFT / LOCAL

UPSLOPE CITRA Pale Ale

BRECKENRIDGE BREWERY AVALANCHE Amber Ale

NEW BELGIUM FAT TIRE Amber Ale

BRECKENRIDGE BREWERY HOP PEAK Indian Pale Ale

NEW BELGIUM VODOO RANGER Indian Pale Ale

AVERY BREWING WHITE RASCAL Wheat

FOUNDER'S UNDERGROUND MOUNTAIN Brown Ale

GUINNESS Irish Stout

SEASONAL ROTATOR Daily Selection

DESCHUTES Fresh Squeezed Indian Pale Ale **OUTRANGE BREWERY** Seasonal

PUG RYAN Pilsner **BRECKENRIDGE** Vanilla Porter **UPSLOPE** Lager

ROADHOUSE BREWING COMPANY Pilsner **AVERY BREWING PATROL DOG** Pale Ale

CAN 12OZ. 8 | 16OZ. 9 | 19.2OZ. 14

DOMESTIC / IMPORTS

SIERRA NEVADA HAZY LITTLE THING Hazy IPA 19.02oz

BUD LIGHT Pilsner 16oz

PABST BLUE RIBBON Lager 16oz

COORS LIGHT Pilsner 16oz

STELLA ARTOIS Belgian Pilsner 16oz

MODELO Mexican Pilsner 16oz

SIERRA NEVADA Pale Ale 16oz

OSKAR BLUES MAMA'S PILS Pilsner 12oz

BLUE MOON Wheat 16oz

ANGRY ORCHARD Cider 12oz

TWISTED TEA Hard Iced Tea 16oz

CRAFT / LOCAL

BRECKENRIDGE BREWERY AVALANCHE Amber 19.2oz

NEW BELGIUM VODOO RANGER JUICY HAZE Hazy Indian Pale Ale 19.2oz

BRECKENRIDGE JUICE DROP HAZY Indian Pale Ale 19.2oz

ROADHOUSE BREWING COMPANY Pilsner 16oz

NEW BELGIUM VODOO RANGER Indian Pale Ale 19.2oz

AVERY BREWING ELECTRIC SUNSHINE Tart Ale 12oz

DALES Pale Ale 19.2oz

OUTRANGE BREWERY Seasonal 16oz

SELTZER

NUTRL WATERMELON Seltzer 12oz

TRULY WILD BERRY | STRAWBERRY LEMONADE Seltzer 16oz

WHITE CLAW MANGO Seltzer 12oz

BRECKENRIDGE GOOD COMPANY BLACK CHERRY Seltzer 19.2oz

BEER

COCKTAILS

signature cocktails

RESPECT YOUR ELDER 15

Empress Gin, St. Germain Elderflower Liqueur, Grapefruit, G.H. MUMM Brut Rosé

ICED & SPIKED 15

Bacardi Spiced Rum, Whistle Pig Maple Syrup, Lavazza Espresso, Crème de Menthe Cream Floater

I'M ON FIRE 16

Jalapeno-Infused Espolon Tequila, Grapefruit, Simple Syrup, Fever Tree Grapefruit Soda

STRAWBERRY FIELDS 15

Grey Goose Strawberry and Lemongrass Essence Vodka, PAMA Liqueur, House-Made Sour

FAMOUS BACON BLOODY 24oz 25

Bacon-Infused Tito's Vodka, Signature Spiced Rim, Bacon, Seasonal Garnish

WINTER MULE 15

Absolut Elyx Vodka, PAMA Liqueur, Lime, Ginger Beer

RAINY STREET 16

Grey Goose Watermelon Basil Essence Vodka, Cucumber, Lemon, Simple Syrup

TIME AFTER THYME 18

Thyme-Infused St. Germain, G.H. MUMM Champagne, Lemon

APEROL SPRITZ 16

Aperol, Breckenridge Pear Vodka, Mionetto "IL" Prosecco

MIMOSA 13

Mionetto "IL" Prosecco, Orange | Peach | Cranberry | Pineapple | Grapefruit

WINTER WARMERS

FIRE & ICE 15

Fireball Whisky, Rumpel Minze Liqueur, Lavazza Hot Cocoa, Lavazza Espresso

ALMOND JOY 16

Malibu Coconut Rum, Disaronno Amaretto Liqueur, Lavazza Hot Cocoa, Whipped Cream, Cocoa Powder

FREEDOM TODDY 14

Breckenridge Bourbon, Dom Canton Liqueur, Lemon Juice, Honey

CIMARRON CIDER 15

Absolut Vanilla Vodka, Bacardi Spiced Rum, Apple Cider

IRISH COFFEE 15

Teeling Whiskey, Irish Cream, Lavazza Coffee, Whipped Cream

SPICED CHOCOLATE 15

Casadorez Blanco Tequila, Kahlua, Lavazza Hot Cocoa, Cayenne

FULL LIQUOR SELECTION AVAILABLE
ask server or bartender

classics

ON THE ROCKS 17

BOULEVARDIER

Campari, Maker's Mark Bourbon, Martini & Rossi Sweet Vermouth

SEVENS OLD FASHIONED

Cinnamon Chile Infused Breckenridge Bourbon, Bitters, Simple Syrup

HEAVENLY MANHATTAN

Angel's Envy Bourbon, Martin & Rossi Sweet Vermouth, Bitters, Smoke

BRAMBLE ON

Bombay Bramble Gin, Chambord, Lemon, Cinnamon Infused Simple Syrup

PEAK SOUR

Patron Silver Tequila, House-Made Sour Mix, Malbec Floater

MARGARITA 16

PASSION FRUIT

Casamigos Blanco Tequila, Passion Fruit Puree, Cinnamon Infused Agave, House-Made Sour, Grand Marnier

ELDERFLOWER

Patron Silver Tequila, St. Germain Elderflower Liqueur, Grand Marnier, House-Made Sour, Agave

MARTINI 18

BLACK DIAMOND

Grey Goose Vodka, Absolut Vanilla Vodka, Kahlua, Half and Half, Lavazza Espresso

SUGAR COOKIE

Absolut Vanilla Vodka, Rum Chata, Irish Cream
Make It Dirty – Double Shot Lavazza Espresso \$2

BLUEBIRD

Botanist Gin, Blueberry Puree, Honey, Lemon

GRAND EMPRESS-ION

Empress Gin, Cointreau, Lime, Bitters

WESTERN SLOPE

High West Double Rye Whiskey, Lavender, Honey

BRAZOS DERBY

Texas Straight Bourbon, Grapefruit, Honey, Rosemary

TITO'S FIRE CRACKER

Experience an All-In-One Instagram-able Cocktail & Meal!
Best in Breckenridge! 38 oz. 57

Bacon-Infused Tito's Vodka & Signature Blend Bloody Mary Mix topped with Sticky-icky BBQ Ribs, Crisp & Crunchy Cajun Rub Wings, Plump and Juicy Jalapeno & Cheddar Elk Brat, Succulent & Satisfying Seasoned Shrimp, Fantastically Tangy Fruits, Sweet & Sour Pickled Vegetables & finished with a Creamy, Mouthwatering Selection of Skewered Cheeses.

CANNED COCKTAILS 15

DOGFISH HEAD CUTWATER

WINE

RED

CABERNET SAUVIGNON

G | B

STERLING VINTNER'S COLLECTION

| 38

Central Coast, California

HESS SHIRTAIL RANCHES

| 47

North Coast, Lake County, California

J LOHR PURE PASO

17 | 68

Paso Robles, Central Coast, California

JUSTIN

18 | 72

Paso Robles, Central Coast, California

PINOT NOIR

G | B

MARK WEST

| 39

California

FIRESTEED

| 39

Oregon

MEIOMI

15 | 60

Sonoma County, California

MALBEC

G | B

PORTILLO

13 | 52

Mendoza, Argentina

LAMADRID SINGLE VINEYARD RESERVA

| 56

Mendoza, Argentina

MERLOT

G | B

ESTANCIA

| 36

Central Coast, California

NOBLE VINES 181

14 | 56

Sonoma County, California

RED BLEND

G | B

Z. ALEXANDER BROWN UNCAGE

11 | 40

California

PESSIMIST

| 70

Paso Robles, California

COPPALA DIRECTOR'S CUT CINEMA

| 75

Alexander Valley, Sonoma County, CA

FULL WINE SELECTION AVAILABLE

ask server or bartender

WHITE

CHARDONNAY

G | B

KENWOOD

| 40

Monterey County, Sonoma County, California

BREAD & BUTTER

| 55

California

NEYERS

17 | 68

Russian River, Sonoma County, California

FLOWERS

18 | 72

Russian River, Sonoma County, California

SAUVIGNON BLANC

G | B

JUSTIN

| 38

Central Coast, California

KIM CRAWFORD

15 | 60

Marlborough, New Zealand

LOVEBLOCK

17 | 68

Marlborough, NZ

PINOT GRIGIO

G | B

SCARPETTA

15 | 60

Friuli-Venezia Giulia, Italy

REISLING

G | B

THE SEEKER

11 | 44

Germany

RELAX

15 | 60

Germany

ROSÉ

G | B

JUSTIN

8 | 38

Central Coast, California

CAMPO VIEJO

14 | 56

Cava, Spain

GERARD BERTARD COTES DES ROSES

15 | 60

Languedoc, South France

BUBBLES

LA MARCA

| 44

Prosecco, Italy

MIONETTO "IL"

12 | 48

Prosecco, Italy

G.H. MUMM PRESTIGE

20 | 72

Brut, Champagne, France

G.H. MUMM ROSE

20 | 80

Brut Rose, Champagne, France

