

continental style breakfast

7:30AM - 10:30AM | 15

small plates

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

AUSTIN CURDS | 13

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

CRISPY BRUSSELS | 10

Smoked Bacon Vinaigrette, Granny Smith Apple, Tarragon, Parmesan, Horseradish Cream, Fried Onions

CHARCUTERIE | 34

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

SAUSAGE BOARD | 20

Chefs Choice of Sausage, Sauerkraut, Whole Grain Mustard, Pickles

CRAB CAKES | 18

Pickled Red Onion, Frisee, Arugula, Preserved Lemon, Crispy Prosciutto, Chipotle Remoulade

OCTOPUS | 25

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

flatbreads | 21

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

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

BROCCOLI AND CHEESE

Grilled Chicken, Cheddar, Mozzarella, Cream Cheese, Charred Broccolini, Green Chili, Tomato, Fried Onions

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

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

THE SALMON BURGER | 16

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 | 18

Pimento Cheese, Crispy Cajun Chicken, Sambal Maple, Sunny Egg, Iceberg Lettuce, Pickle, Challah Bun

Make Her Angry +2

Tossed in Nashville Hot Sauce

THE FRENCH PHILLY | 16

Grilled Steak and Provolone Cheese, French Onion Jus, Sourdough

THE CUBAN HOT BROWN | 18

Open-Faced, Achiote Pulled Pork, Swiss, Whole Grain Mustard, House Dill Pickles, Tasso Ham, Sourdough topped with Sauce Mornay

THE BURGER | 28

Wagyu and Bison, American and Cheddar Cheese, Bacon, Pickles, Heirloom Tomato, Red Onion, Arugula, Roasted Garlic Aioli, Challah Bun

BURGER TOPPINGS | 10

Shaved Truffles & Herbed Goat Cheese

Shrimp & Chorizo

Butter Lobster & Herbs

Hash Brown, Bacon & Sunny Egg

Fried Green Tomato & Pimento Cheese

Wagyu Pastrami, Sauerkraut & Swiss

greens & grains | 16

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

Add Salmon, Grilled Chicken, Steak or Shrimp to any salad or bowl \$8

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" | 34

Shrimp, Lobster, Spanish Chorizo, Peas, Roasted Red Pepper, Tomatoes, Shallot, Garlic, Paprika, Herbed Saffron Polenta, Ham Hock Gravy

GRILLED NEW YORK STRIP | 42

Duck Fat Fingerling Potato, Braised French Top Carrots, Wild Mushroom Compound Butter, Roasted Garlic Demi

CUMIN- PEPITA CRUSTED HALIBUT | 36

Cilantro Lime Rice, Spanish Chorizo, Crispy Fried Onion, Chipotle Cream Sauce



SWEET POTATO GNOCCHI | 28

Sage Pesto, Burnt Tomato, Goat Cheese, Pancetta, Aged Balsamic

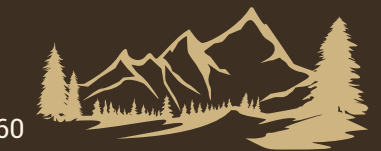
DEEP FRIED CHICKEN LEG QUARTER | 32

Jicama-Carrot Noodle Salad, Pickled Shishito Peppers, Steamed Rice, Nuoc Cham

PAN-SEARED PORK PORTERHOUSE | 38

Roasted Brussel Sprouts, Aged Cheddar Mash, Ancho Cherry Chutney and Apple Cider Gastrique

BRECK'S 60TH ANNIVERSARY BURGER 60



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

market steaks

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

STEAKS OF THE DAY- MP

Ask your Server about Today's Selection

A LA CARTE SIDES:

Crispy Brussels with Parmesan & Balsamic 8

Cheddar Mashed Potatoes 8

Garlic Broccolini 6

Lobster Mac and Cheese 12

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

CHAMPAGNE & CAVIAR MP

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

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

WINE

CABERNET SAUVIGNON

- J LOHR PURE PASO** 17 | 78
Paso Robles, Central Coast, CA
- JUSTIN WINE** 21 | 88
Paso Robles, Central Coast, CA
- SILVER OAK** | 178
Alexander Valley, Sonoma County, CA
- JUSTIN ISOSCELES** | 190
Paso Robles, Central Coast, CA
- CAYMUS** Napa Valley, CA | 205
- DARIOUSH** Napa Valley, CA | 260
- NEWTON "THE PUZZLE"** | 380
Napa Valley, CA

PINOT NOIR

- LA CREMA MONTEREY** 14 | 57
Sonoma County, CA
- ELOUAN OR** 17 | 57
- STOLLER FAMILY ESTATE** | 77
Dundee Hills, Willamette Valley, OR
- BELLE GLOS LAS ALTURAS** | 105
Monterey, Central Coast, CA
- CLOUDY BAY** Malborough, NZ | 130

MALBEC

- PORTILLO** Mendoza, Argentina 11 | 36
- LUIGI BOSCA** Mendoza, Argentina | 70

MERLOT

- SIMI** Sonoma County, CA 14 | 61
- DUCKHORN** Napa Valley, CA | 87

ZINFANDEL

- THE PRISONER WINE COMPANY** CA | 80

RED BLEND

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

CHARDONNAY

- NEYERS** 17 | 75
Russian River, Sonoma County, CA
- FLOWERS** Russian River Valley, CA 20 | 85
- JORDAN CHARDONNAY** | 110
Russian River, Sonoma County, CA

SAUVIGNON BLANC

- LADOUCETTE DEUX TOURS** FR 15 | 60
- LOVEBLOCK** Malborough, NZ 17 | 65
- COMTE LAFOND** FR | 139
- CLOUDY BAY** Malborough, NZ | 90
- CAKEBREAD CELLARS** | 104
Napa Valley, CA

PINOT GRIGIO

- SCARPETTA** 15 | 65
Friuli-Venezia Giulia, IT
- SANTA MARGHERITA** IT | 74

REISLING

- THE SEEKER** Germany 14 | 56

ROSÉ

- GERARD BERTRAD** 17 | 65
- COTES DES ROSES**
Languedoc, South of France, France
- JUSTIN** Central Coast, CA | 41

SPARKLING

- MIONETTO** 11 | 44
Prosecco, Italy
- MUMM PRESTIGE** 18 | 60
Brut, Napa, CA
- MUMM** | 60
Brut Rosé, Napa, CA
- MOET IMPERIAL** | 165
Brut, Champagne, France
- VEUVE CLICQUOT BRUT**
YELLOW LABEL | 180
Brut, Champagne, France
- DOM PERIGNON** | MP
Champagne, France

COCKTAILS

signature cocktails

WHITE CHRISTMAS | 16

Grey Goose Vodka, Kahlua, Rumpel Minze, Half and Half

THE SNOWY BOTANICAL | 15

Hendricks Gin, Rosemary Simple Syrup, Lemon, Soda Water

60'S SOUR | 21

Breckenridge Bourbon, Lemon, Lime, Cinnamon, WhistlePig Maple Syrup, Egg White

POMELO EN FUEGO | 14

Jalepoñeo Infused Espolon Tequila, Grapefruit, Simple Syrup, Soda Water

SOUTHERN SUN | 18

Patrón Tequila,, Agave, Lime, Orange Juice, Cinnamon Sugar Rim

ROOT BEER FLOAT | 14

Absolut Vanilla Vodka, Root Beer, Whipped Cream

BEE'S KNEES | 13

The Botanist Gin, Honey Simple, Lemon, Honeycomb Garnish

sevens classics

FAMOUS BACON BLOODY 200Z | 21

Bacon Infused Titos Vodka, Bacon, Spiced Rim, Seasonal Garnish

PAMA MULE | 16

Absolut Elyx Vodka, Pama, Lime, Ginger Beer

RAINY STREET | 17

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

TIME AFTER THYME | 18

Thyme Infused St. Germain, Mumm Champagne, Lemon

WHY NOT ESPRESSOTINI | 18

Vanilla Infused Grey Goose Vodka, Kahlua, Simple Syrup, Half And Half, Espresso

THE CURE ALL | 19

Breckenridge Bourbon, Angostura Bitters, Orange Bitters, WhistlePig Maple Syrup, Bacon

sip by the fire

FIRE AND ICE | 15

Fireball, Rumpel Minze, Hot Cocoa, Coffee

SEVENS COCOA | 13

Malibu Rum, Amaretto, Hot Cocoa, Whipped Cream, Cocoa Powder

IRISH COFFEE | 13

Jameson Whiskey, Baileys, Coffee, Whipped Cream

CIMARRON CIDER | 13

Absolut Vanilla, Captain Morgan Spiced Rum, Apple Cider

WINTER SCARVES | 15

Grey Goose Vodka, Benedictine Liqueur, Lemon Wheels, Fresh Ginger, Cinnamon Stick

FREEDOM TODDY | 14

Breckenridge Bourbon, Dom Canton, Lemon Juice, Honey

BEER

DRAFT | 8.75

UPSLOPE Citra Pale Ale

MICHELOB ULTRA Pilsner

SAM ADAMS Lager

BRECKENRIDGE AVALANCHE Amber Lager

COORS LIGHT Lager

SAM ADAMS SEASONAL Seasonal

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 VOODOO RANGER IPA

BRECKENRIDGE NITRO VANILLA PORTER Porter

ROTATING Rotating Seasonal Options Available

BY THE CANNED 12oz. | 8.50 16oz. | 9.25

STELLA ARTOIS Belgium Pilsner

PACIFICO Mexican Pilsner

COORS BANQUET Lager

COORS LIGHT Pilsner

PBR Lager

BLUEMOON Wheat

BRECKENRIDGE JUICE DROP Hazy

ANGRY ORCHARD Cider

TRULY SELTZERS

WILDBERRY

STRAWBERRY LEMONADE

CANNED COCKTAILS | 15

DOGFISH HEAD

Vodka Soda

Vodka Lemonade

CUTWATER CANNED COCKTAILS

Tequila Paloma

Vodka Mule