

# COCKTAILS

## SUPER SIGNATURE

**BACON BLOODY MARY, 20 oz. | 20**  
Bacon-Infuse Tito's Handmade Vodka,  
House Bloody Mary Mix, Bacon, Olive

**VODCONCHITA | 16**  
Absolut Elyx Vodka, Fresh Lime Juice,  
Ginger Beer, Dehydrated Lime Wheel

**SUMMIT COUNTY SOUR | 15**  
Breckenridge Bourbon, Fresh Lemon Juice,  
Egg White, Simple Syrup

**SPECIAL OF THE DAY | MP**  
Bartender's Choice, Seasonal

# WINE

## CABERNET SAUVIGNON

**JOEL GOTT "815" CA 13 | 45**  
**HESS SHIRTAIL CA 13 | 50**  
**JUSTIN WINERY | 75**  
Central Coast, CA  
**JUSTIN ISOSCELES | 120**  
Central Coast, CA  
**CAYMUS | 210**  
Napa Valley, CA

## PINOT NOIR

**ESTANCIA 13 | 48**  
Monterey, CA  
**MEIOMI | 53**  
Sonoma County, CA  
**BELLE GLOS LAS ALTURAS | 120**  
Monterey, CA

## MERLOT

**SIMI CA 14 | 49**  
**DUCKHORN | 120**  
Napa Valley, CA

## OTHERS

**PORTILLO 11 | 35**  
Mendoza, Argentina  
**GHOST PINES 15 | 54**  
Red Blend, CA  
**TROUBLEMAKER | 57**  
Red Blend, Central Coast, CA  
**The Prisoner Wine Company - Saldo | 65**  
Zinfandel, CA

## CHARDONNAY

**KENDALL-JACKSON VINTNER'S RESERVE 12 | 40**  
Monterey, CA  
**SONOMA-CUTRER 14 | 50**  
Sonoma County, CA  
**DUCKHORN | 60**  
Napa Valley, CA  
**CHARLES KRUG | 80**  
Napa Valley, CA  
**SILVERADO | 90**  
Sonoma County, CA

## SAUVIGNON BLANC

**KIM CRAWFORD New Zealand 13 | 48**  
**LOVEBLOCK New Zealand 15 | 55**  
**CAKEBREAD CELLARS | 80**  
Napa Valley, CA

## PINOT GRIGIO

**SCARPETTA Italy 13 | 45**  
**SANTA MARGHERITA Italy | 60**

## OTHERS

**DR. LOOSEN "DR. L" 11 | 36**  
Riesling, Germany  
**CONUNDRUM ROSÉ Rosé, CA 13 | 52**

## SPARKLING

**CHLOE Prosecco, Italy 10 | 30**  
**LA MARCA 187ml Prosecco, Italy | 13**  
**MUMM Brut Rosé, Napa, CA | 55**



# BEER

## BOTTLE | CAN

12 oz. 7 | 16 oz. 9

**COORS LIGHT**  
Light, 16 oz.

**MICHELOB ULTRA**  
Light, 16 oz.

**BUD LIGHT**  
Domestic Lager, 16 oz.

**MODELO ESPECIAL**  
Mexican, Import 16 oz.

**SIERRA NEVADA HAZY LITTLE THING**  
IPA, 16 oz.

**NEW BELGIUM VODOO RANGER**  
IPA, 16 oz.

**PABST BLUE RIBBON**  
Domestic Lager, 16 oz.

**BRECKENRIDGE BREWERY MOUNTAIN BEACH**  
Seasonal Sour, 12 oz.

**SIERRA NEVADA**  
Pale Ale, 12 oz.

**OSKAR BLUES MAMA'S YELLA PILS**  
Pilsner, 12 oz.

**TRULY LIME**  
Hard Seltzer, 12 oz.

**TRULY STRAWBERRY LEMONADE**  
Hard Seltzer, 12oz

**WHITE CLAW MANGO**  
Hard Seltzer, 12 oz.

**ANGRY ORCHARD**  
Cider, 12 oz.

**J VINEYARDS CUVÉE | 85**  
Brut Rosé, Napa, CA  
**VEUVE CLICQUOT YELLOW LABEL BRUT | 170**

# SMALL PLATES

## CHARCUTERIE & CHEESE | 20

Local Cheese, Meat Selection, Beer Mustard, Fig Jam, Honey Comb, Toast Points

## CHICKEN WINGS | 12

Whole Chicken Wings, Sevens Dry Rub, Jalapeño Cilantro Cream, House Pickled Celery and Jalapeños, Queso Fresco

## BURRATA | 10

Arugula, Pesto, Espresso Balsamic Reduction, Picked Red Onion, Heirloom Tomato, Roasted Garlic, Citrus Vinaigrette, Artisan Toast

## BEETS | 10

Goat Cheese, Spinach, Pickled Red Onion, Mission Fig Balsamic, Walnuts, Dried Fig, Beet Pickled Egg

## CRISPY BRUSSEL | 9

Ginger Soy Marinade, Kimchi, Mint, Cilantro, Peanuts, Fried Onion, Shishito Peppers, Sriracha Aioli

## SCARPETTA | 9

Roasted Garlic and Smoked Bacon Tomato Puree, Warm Bread

## PIMENTO CHEESE | 8

House-Made Pimento Cheese, Candied Bacon, Grilled Bread

# DESSERTS 14

## NEW YORK CHEESECAKE

Whipped Cream, Mint, Raspberry Coulis

## SHERRY'S BERRIES

Macerated Berry Crostata, Caramel, Vanilla Bean Whipped Cream

## APPLE TART

Warm Apple Tart, Vanilla Ice Cream, Apple Glaze, Caramel

# KIDS MEAL 15

Served with Curly Fries,  
a Drink and Ice Cream

**CHICKEN TENDERS** Choice of Sauce

**BURGER** Add Cheese

**PIZZA** Choice of Cheese or Pepperoni

# BRUNCH served until 11 a.m.

## THE BISCUIT | 14

House-Made Cheddar Biscuit, Buttermilk Cajun Chicken, Gravy

## CHICKEN & WAFFLE | 15

Caramel and Pecan Butter, Cajun Fried Chicken *Add Fried Egg \$2*

## BREAKFAST HASH OF THE DAY | 14

Chef's Choice, Seasonal

## BASIC BETTY | 13

Two eggs, Choice of Sausage or Bacon, Home Fries, Choice of Toast

# SANDWICHES

Served until 5 p.m. | Served with Curly Fries

## THE BURGER | 28

Two 4 oz. Wagyu Patties, Aged Cheddar, Thick-Cut Bacon, House-Made Dill Pickle, Charred Red Onion, Arugula, Roasted Garlic Tomato, Peppercorn Mayo, Caramelized Onion Bun *Add Fried Egg \$2*

## THE GRILLED CHEESE CLUB | 18

Slow-Braised Beef, American, Mozzarella, Aged Cheddar Cheese, House Pickled Jalapeño, Honey Smoked BBQ

## THE P.B.R. | 18

**Pork Belly Reuben.** Slow-Roasted Pork Belly Pastrami, Swiss Cheese, Sauerkraut, House Russian Dressing, Marble Rye *Add Fried Egg \$2*

## SANDWICH OF THE DAY | MP

Chef's Choice, Seasonal

## DAILY SOUP AND SALAD | 19

Chef's Choice, Seasonal

# FLATBREAD

## DUCK DUCK COUS | 22

Fig Spread, Duck Confit, Fontina and Brie Cheese, Arugula, Orange Couscous, Pepitas

## SHROOM & SHORT RIB | 19

Braised Short Rib, Goat Cheese, Caramelized Onion, Wild Mushroom, Rosemary, Truffle Salt, Kale, Balsamic Glaze

## GREEN EGGS & HAM | 21

Sunny Egg, Roasted Garlic & Bacon Marinara, Mozzarella, Sopressata, Basil Pesto

## THE MOOBAA | 19

Bresaola, Tzatziki, Feta, Heirloom Tomato, Red Onion, Cucumber

## SEVEN'S SAMMIE | 15

Artisan Toast, Arugula, Swiss cheese, Two Eggs, Bacon, Garlic-Marinade Tomato, Truffle Aioli. Serve with Home Fries

## LOX | 14

Smoked Salmon, Everything Bagel, Fried Capers, Tomatoes, Red Onion, Dill, Cream Cheese

## FRISÉE | 13

Bacon Lardons, Tarragon, Honey Mustard Vinaigrette, Fried Egg

## AVOCADO TOAST | 12

Toast, Avocado, Boiled Egg, Radish, Tomato, Roasted Garlic, Micro Greens, Everything Bagel Seasoning, Herbed Oil

# ENTREES Available after 5 p.m.

## THE BEEF | 32

Braised, Bone-in Short Rib, Wild Mushroom Conserva, Rosemary Demi, Gruyere Polenta

## THE PORK | 30

Coffee-Crusted Bone-In Pork Chop, Sweet Pepper Jam, Sweet Potato Puree, Sautéed Greens, Sage Apples, Crispy Sweet Potato Ribbons

## THE CHICKEN | 28

Airline Chicken Breast, Pea Puree, Bacon and Parmesan Orzotto, Pickled Carrot Ribbons, Pea Shoots

## THE LAMB | 28

Braised Lamb Shank, Roasted Root Vegetables, Red Wine Tomato Sauce, Roasted Garlic and Rosemary Mashed Potatoes, Shaved Parmesan

## THE VEGETABLE | 24

Harissa Seasoned Cauliflower Steak, Rustic Mushroom, Shallot, Garlic, Kalamata Olive, Meyer Lemon, Fried Capers, Citrus and Asparagus Couscous

## THE BURGER | 28

House-Made Brioche Bun, Two 4 oz. Wagyu Patties, Aged Cheddar, Thick-Cut Bacon, House Dill Pickle, Charred Red Onion, Arugula, Roasted Garlic Tomatoes, and Peppercorn Mayo. Served with Truffled Curly Fries *Add a Fried Egg \$2*

## SPECIAL OF THE NIGHT | MP

Chef's Choice, Seasonal