

# COCKTAILS

## SUPER SIGNATURE

### BACON BLOODY MARY, 20 OZ. | 20

Bacon-Infused Grey Goose Vodka, House Bloody Mary Mix, Seasonal Toppings

### VODCONCHITA | 16

Absolut Elyx Vodka, Fresh Lime Juice, Ginger Beer, Dehydrated Lime Wheel

### TIME AFTER THYME | 15

St-Germain, Thyme Simple Syrup, Prosecco, Club Soda. Lemon Twist and a Sprig of Thyme

### SUMMIT COUNTY SOUR | 15

Breckenridge Bourbon, Fresh Lemon Juice, Egg White, Simple Syrup



## COLD

### RUSTY EDGES | 15

Crown Royal, Campari, Sweet Vermouth, orange twist

### ESPRESSO MARTINI | 15

Espresso, Espresso Vodka, Absolut, Vanilla Vodka, Simple Syrup, Cream

## HOT

### IRISH COFFEE | 12

Jameson Whiskey, Baileys, Coffee, Whipped Cream

### SEVENS COCOA | 12

Hot Cocoa, Rumpleminze

# WINE

## CABERNET SAUVIGNON

JOEL GOTT "815" CA	13   45
HESS SHIRTAIL CA	13   50
JUSTIN WINERY Central Coast, CA	75
JUSTIN ISOSCELES Central Coast, CA	145
SILVER OAK Alexander Valley, CA	180
CAYMUS Napa Valley, CA	210

## PINOT NOIR

ESTANCIA Monterey, CA	13   48
MEIOMI Sonoma County, CA	15   55
BELLE GLOS LAS ALTURAS Monterey, CA	120

## MERLOT

SIMI CA	14   49
DUCKHORN Napa Valley, CA	120

## MALBEC

PORTILLO Malbec, Mendoza, Argentina	11   35
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## RED BLEND

GHOST PINES CA	15   54
TROUBLEMAKER Central Coast, CA	60

## Zinfande

The Prisoner Wine Company Saldo CA	70
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## CHARDONNAY

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

## SAUVIGNON BLANC

KIM CRAWFORD New Zealand	13   48
LOVELOCK New Zealand	15   55
CAKEBREAD CELLARS Napa Valley, CA	80

## PINOT GRIGIO

SCARPETTA Italy	13   45
SANTA MARGHERITA Italy	15   65

## RIESLING

CHARLES SMITH "KUNG FU GIRL" Germany	11   36
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## ROSÉ

CONUNDRUM CA	13   52
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## SPARKLING

MIONETTO Prosecco, Italy	10   30
LA MARCA 187ml Prosecco, Italy	13
MUMM PRESTIGE Brut, Napa, CAMUMM	50   55
J VINEYARDS CUVÉE Brut Rosé, Napa, CA	85
VEUVE CLICQUOT YELLOW LABEL BRUT Brut, Champagne, France	170

# BEER

## BOTTLE | CAN

COORS LIGHT Domestic Lager
UPSLOPE Craft Lager
UPSLOPE Pale ale
PACIFICO Mexican Import
BLUE MOON Wheat Beer
AVALANCHE Amber Ale
O'DOUL'S Non-Alcoholic Beer
SEIRRA NEVADA HAZY LITTLE THING IPA
NEW BELGIUM VOODOO RANGER IPA
OSKAR BLUES MAMA'S YELLA Pilsner

## SELTZER

TRULY LIME
TRULY STRAWBERRY LEMONADE
WHITE CLAW MANGO

## CIDER

STEM "DRY"

# SEVENS

## BRUNCH *served until 11am*

### THE BISCUIT | 14

House-Made Cheddar Biscuit, Buttermilk Cajun Chicken, Gravy

### SMOTHERED BURRITO | 16

Bacon, Sausage or Vegetable. Eggs, Cheddar Cheese, Pico de Gallo, Sour Cream, Queso Fresco, topped with Colorado Green Chili

### CHICKEN & WAFFLE | 15

Caramel and Pecan Butter, Powdered Sugar, Sambal Maple Syrup, Cajun Fried Chicken  
*Add Fried Egg | 2*

### BREAKFAST HASH OF THE DAY | 14

Chef's Choice, Seasonal

### SEVEN'S SAMMIE | 15

Artisan Toast, Arugula, Swiss Cheese, Two Eggs, Bacon, Garlic Marinated Tomato, Truffle Aioli  
Served with Home Fries

### BASIC BETTY | 15

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

### LOX | 14

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

### AVOCADO TOAST | 14

Artisan Toast, Avocado, Hard Egg, Radish, Tomato, Roasted Garlic, Everything Bagel Seasoning, Herb Oil  
*Add Smoked Salmon 4*

## SANDWICHES

*served from 11am to 5pm*

### 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 CHICKEN | 18

Lemon and Herb Marinated Chicken, Bacon, Garlic Tomatoes, Arugula, Red Onion, Meyer Lemon Aioli, Caramelized Onion Bun

### THE GRILLED CHEESE | 18

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

### THE PBR | 18

Slow Roasted Pork Belly Pastrami, Swiss, Sauerkraut, House-made Russian dressing, Marble Rye *Add Fried Egg \$2*

*Sandwiches Served with Curly Fries*

### DAILY SOUP AND SALAD | 19

Chef's Choice, Seasonal

## FLATBREAD 21

*Available after 11am*

### SEVENS 7 CHEESE

Parmesan, Mozzarella, Provolone, Gruyere, Fontina, Pecorino Romano, Goat Cheese and Roasted Garlic & Bacon Marinara

### DUCK DUCK COUS

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

### SHROOM & SHORT RIB

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

### THE GYRO

Braised Lamb, Tzatziki, Feta, Heirloom Tomato, Red Onion, Dill, Cucumber

### THE MEAT

Sopressata, Pepperoni, Bacon, Proscuitto, Mozzarella, Parmesan and Pecorino Romano Cheese

## SMALL PLATES

*Available after 11am*

### CHARCUTERIE & CHEESE | 20

Local Cheese, Meat Selection, House Pickles, Beer Mustard, Fig Jam, Honeycomb, Toast Points

### CHICKEN WINGS | 13

Crispy Wings, Seven's Dry Rub, Jalapeño Cilantro Cream, House Pickled Carrot & Jalapeño, Queso Fresco

### BURRATA | 10

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

### BEETS | 10

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

### CRISPY BRUSSELS | 9

Ginger Tamari Marinade, Kimchee, Mint, Cilantro, Peanut, Fried Onion, Shishito Pepper, Sriracha Aioli

### SCARPETTA | 9

Roasted Garlic & Smoked Bacon Tomato Purée, Warm Bread

### PIMENTO CHEESE | 8

House-made Pimento Cheese, Bacon, Grilled Bread

## ENTREES *available 5pm*

### THE BEEF | 32

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

### THE PORK | 30

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

### THE CHICKEN | 28

Airline Chicken Breast, Pea Purée, Bacon & 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 PASTA | 24

Linguini, Kalamata Olive, Caper & Meyer Lemon Beurre Blanc, Heirloom Tomato, Spinach, Grilled Bread  
*Add Grilled Chicken \$5*

### 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*

### SPECIAL OF THE NIGHT | MP