

LUNCH



SMALL PLATES

Mediterranean Board | 25 Chef's Meat and Cheese Selection, Giardiniera, Olives, Fig Spread, Hummus, Dolmas, Grilled Bread

Beer Cheese Mac Breckenridge Brewing Avalanche Amber, Aged Cheddar, Mozzarella, Whiskey-Peach BBQ, Toasted Panko.

Add Pulled Pork | 5, add Top Sirloin | 8

Large | 14

Small | 8

Fried Pickles | 7 Blue Cornmeal, Pink Peppercorn, Salt and Vinegar Chips, Whiskey-Peach BBQ

Buffalo Cauliflower | 8 Arugula, Frisee, Pickled Red Onion, Blue Cheese Aioli, Giardiniera

Chicken "Wings" | 11 Frenched Drumstick, Teriyaki Glaze, Kimchi 1000 Island, Puffed Rice, Furikake

Seasoned Fries | 6 add mushroom gravy | 4, add cheese | 2, add bacon | 2

Shrimp and Chorizo Skewer | 12 Patatas Bravas, Red Pepper Aioli, Grilled Cabbage Slaw

GRAINS & GREENS

Add Grilled Shrimp 9, Seared Top Sirloin 8, Tuna 7, Grilled Salmon 7, Pork Belly 5, to salads or bowl

Grain Bowl | 17 Farro, Barley, Quinoa, Puffed Rice, Snow Peas, Heirloom Tomato, Avocado, Grilled Corn, Almonds, Slow Poached Egg, House Vinaigrette

House Salad | 15 Mixed Greens, Grilled Peaches, Radish, Feta, Toasted Walnuts, House Vinaigrette

Wedge Salad | 16 Baby Iceberg, Blue Cheese Aioli, Crispy Pork Belly, Heirloom Tomato, Pickled Red Onion

Caprese | 14 Heirloom Tomato, Mozzarella Ovoline, Ricotta Salata, Balsamic Two Ways, Basil Three Ways

DAILY SPECIAL

1 ea. | 7 3 ea. | 18 5 ea. | 26

Slider of the day

Taco of the day

FLATBREADS | 21

Potato and Chorizo Patatas Bravas, Spanish Chorizo, Sevens Cheese Blend, Red Pepper Aioli, Basil

Steak and Shroom Grilled Top Sirloin, Roasted Mushrooms, Heirloom Tomato, Spinach, Blue Cheese Bechamel

Meat Bacon, Pepperoni, Duck Prosciutto, Soppressata, Sevens Cheese Blend, Brooklyn Style Red Sauce

Margherita Brooklyn Style Red Sauce, Mozzarella Ovoline, Basil, Aged Balsamic

BBQ Pulled Pork, Whiskey-Peach BBQ, Aged Cheddar, Mozzarella, Pickled Red Onion, Arugula

LARGE PLATES

Scallops | 31 Grilled Peach-Corn Salad, Tomato Aguachile Broth, Crispy Pork Belly, Micro salad

Salmon | 29 Black bean puree, Crispy Chickpeas, Grilled Cabbage and Teriyaki Glaze

Top Sirloin | 38 Crispy Frites, Grilled Broccolini, Wild Mushroom Gravy, Chimichurri

Pork | 30 Cochinita Pibil, Grilled Corn Succotash, Roasted Tomatillo Sauce, Toasted Quinoa, Frisee

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

Join us nightly for our new

BAR LOUNGE

Featuring signature cocktails while enjoying mountain views and complimentary yard games.

5pm - 9pm

COCKTAIL

SIGNATURES | 16

LET'S GO FOR A FLOAT
Patron Tequila, Triple Sec, Lemon, Simple Syrup, Malbec Float

SUNSET MARGARITA
Espolon Tequila, Triple Sec sour, Blood Orange puree, Salt

TASTE OF SUMMER
Jalapeño infused Hendricks Gin, Basil, Lime Juice, Simple Syrup, Ginger Beer

TIME AFTER THYME
Thyme infused St. Germain Elderflower Liqueur, Prosecco, Club Soda

RAINY STREET
Grey Goose Watermelon Vodka, Cucumber, Simple Syrup, Lime

ROSE REFRESH
Rose, Strawberry Basil Syrup, Lemon, Prosecco

CLASSICS

FAMOUS BACON BLOODY 20oz | 19
Bacon Infused Titos Vodka, Bacon, Spiced Rim, Seasonal Garnish

PINA MULE | 16
Absolut Elyx Vodka, Pineapple, Lime, Ginger Beer

AFTER DINNER

ESPRESSO MARTINI | 15
Absolut Vanilla Vodka, Van Gough Double Espresso, Espresso, Cream

SEVENS COCOA | 13
Malibu Rum, Amaretto, Hot Cocoa, Whipped Cream, Cocoa Powder

IRISH COFFEE | 13
Jameson Whiskey, Baileys, Coffee, Whipped Cream



FROZENS | 19

FLAVOR OF THE DAY

BEER

DRAFT | 8

SIERRA NEVADA HAZY LITTLE THING
IPA

BLUEMOON
Belgian Wheat

BRECKENRIDGE AVALANCHE
Amber Ale

COORS LIGHT
Light

ROTATING SEASONAL

CANNED | BOTTLED

12oz. | 7 16oz. | 9

MICHELOB ULTRA
Light

COORS BANQUET
Lager

NEW BELGIUM VODOO RANGER
IPA

O'DELL SIPPIN PRETTY SOUR
Sour

PACIFICO
Mexican Pilsner

ANGRY ORCHARD
Cider

SETLZER | 9

TRULY PINEAPPLE

TRULY WILDBERRY

WINE

CABERNET SAUVIGNON

JOEL GOTT "815" 14 | 57
California

JUSTIN WINERY | 80
Paso Robles, Central Coast, California

SILVER OAK | 178
Alexander Valley, Sonoma County, California

JUSTIN ISOSCELES | 190
Paso Robles, Central Coast, California

CAYMUS | 240
Napa Valley, California

PINOT NOIR

ELOUAN 14 | 57
Oregon

MEIOMI 14 | 57
Sonoma County, California

STOLLER FAMILY ESTATE | 77
Dundee Hills, Willamette Valley, Oregon

SMOKE TREE | 90
Sonoma County, California

BELLE GLOS LAS ALTURAS | 105
Monterey, Central Coast, California

MALBEC

PORTILLO 11 | 36
Mendoza, Argentina

LUIGI BOSCA | 70
Mendoza, Argentina

MERLOT

SIMI 14 | 61
Sonoma County, California

DUCKHORN | 87
Napa Valley, California

ZINFANDEL

THE PRISONER WINE COMPANY | 80
California

RED BLEND

GHOST PINES 16 | 70
North Coast, California

TROUBLEMAKER | 52
Central Coast, California

CHARDONNAY

SONOMA-CUTRER 15 | 71
Sonoma Coast, California

NEYERS 17 | 75
Russian River, Sonoma County, California

SILVERADO | 90
Carneros, California

JORDAN CHARDONNAY | 110
Russian River, Sonoma County, California

SAUVIGNON BLANC

PROPHECY 11 | 55
Malborough, New Zealand

GLAZEBROOK 13 | 55
Malborough, New Zealand

CAKEBREAD CELLARS | 104
Napa Valley, California

PINOT GRIGIO

SCARPETTA 15 | 65
Friuli-Venezia Giulia, Italy

SANTA MARGHERITA | 74
Italy

RIESLING

CHARLES SMITH "KUNG FU GIRL" 11 | 38
Columbia Valley, Washington

ROSE

JUSTIN 11 | 41
Rosé from Central Coast, California

GERARD BERTRAD | 65
COTES DES ROSES
Languedoc, South of France, France

SPARKLING

MIONETTO 11 | 46 **MOET IMPERIAL** | 180
Prosecco, Italy Brut, Champagne, France

LA MARCA | 49 **PERRIER-JOUET BLASON** | 190
Prosecco, Italy Champagne, France

MUMM PRESTIGE | 79
Brut, Napa, CA

MUMM | 79
Brut Rosé, Napa, CA