



Restaurant & Bar

## STARTERS

---

### SAUTÉED PEI MUSSELS

herb butter white wine broth | pancetta | jalapeno | fennel | toasted baguette 15

### ARTISAN COLORADO SAUSAGES

creamy whole grain mustard | house made sauerkraut 17

### CRISPY CHICKEN WINGS

traditional hot sauce | carrot celery salad | ranch or bleu cheese 12

### CHEF'S CHEESE AND CHARCUTERIE BOARD

pickled garnishes | spicy house jam | crostini 16

### PORK BELLY STEAM BUNS

house pickles | spring mix | hoisin 11

### CHEF'S DAILY SOUP

cup 4 | bowl 6

## GREENS

---

### CAESAR

romaine | grilled artichoke hearts | baby tomatoes | parmesan | fleur de sel | crostini 9 | 11

### HOUSE

field greens | baby tomatoes | cucumber | carrot | radish | choice of dressing 8 | 10

### ADD TO ANY SALAD

Grilled Chicken 5    Black Tiger Shrimp 6    Flat Iron Steak\* 7



Restaurant & Bar

## ENTRÉES

---

### SMOKED GOUDA PANCETTA BURGER

heirloom tomato | pickled onion | spring mix | herb aioli | house frites 17

### 100Z CENTER CUT NEW YORK STRIP

creamy manchego truffle potatoes | balsamic glazed asparagus |  
caramelized wild mushrooms | sauce bordelaise 39

### HOUSE SMOKED RUBY RED TROUT

tri-color fingerlings | haricot verts | fennel | spiced almonds | red wine  
reduction | roasted corn pineapple salsa 29

### SOUTHERN FRIED CHICKEN

waffle points | creamy manchego truffle potatoes | honey bruleed  
carrots | broccolini | herb veloute 28

### CACIO E PEPE

linguini | black pepper parmesan sauce | broccolini 22

with chicken or shrimp 27

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

No personal checks, please ~ 20% gratuity will be added to parties of five  
or more ~ One check per table

# Vines of the World

## SPARKLING

- \$10 ZARDETTO PRIVATE CUVÉE / 187ML, ITALY**  
The quintessential Italian sparkling aperitif; elegant, refined bubbles; aromas of white flowers, apricot and herbs.
- \$34 FRANCOIS MONTAND BLANC DE BLANCS, FRANCE**  
Intense aroma of white flowers and citrus fruit, creamy and smooth palate of freshly baked bread, apples and Meyer lemons.
- \$48 GRUET SPARKLING BRUT, NEW MEXICO**  
Green apple and citrus mineral notes; bright, crisp acidity complimented by a touch of yeast on the delightfully long finish.
- \$130 VEUVE-CLICQUOT BRUT, FRANCE**  
Well knit and balanced with vibrant acidity framing hints of blackberry, white cherry, biscuit and honey.

## WHITE

- \$8 \$30 CLEAN SLATE RIESLING 2016, GERMANY**  
Ripe peach flavors balance ripe acidity, hints of lime and characteristic mineral notes.
- \$8 \$30 KITCHEN SINK MOSCATO, CALIFORNIA**  
Medium-bodied, delicate sweetness and perfumed floral notes – aromas and flavors of lemon peel, peach and tangerine.
- \$8 \$30 EYE CHARDONNAY 2016, WASHINGTON**  
Hibiscus flower, stone fruit, apple blossom and a touch of lemon cream. Long and beautiful; minerally and delicious.
- \$10 \$38 LEFT COAST CELLARS PINOT GRIS 2017, OREGON**  
Rose aromatics introduce light brightness. Citrus, straw and green apple unite in a harmonious balance that lingers long.
- \$10 \$38 RUTHERFORD RANCH SAUVIGNON BLANC 2017, NAPA VALLEY, CALIFORNIA**  
Vibrant aromas of grapefruit, fig, lemongrass and mango.
- \$14 \$52 PAUL HOBBS 'CROSSBARN' CHARDONNAY 2016, SONOMA, CALIFORNIA**  
Luminescent pastel gold with an aromatic mélange of stone fruit with hints of lemon zest.

## ROSÉ

- \$9 \$34 CAPÇANES MAS DONÍS ROSAT, 2017, CATALONIA, SPAIN**  
A cuvée of Garnacha and Syrah; fresh and aromatic, vibrant red fruit flavors of strawberry and raspberry; herbs and spice.
- \$10 \$38 IZADI ROSÉ, 2017, RIOJA, SPAIN**  
White fruit, peach and apple aroma. Fresh in the mouth, cherry. a good acidity and surprisingly long aftertaste.

\* Vintages may vary

# Vines of the World

## RED

- \$9 \$34 CASTLE ROCK MERLOT 2014, COLUMBIA VALLEY, WASHINGTON**  
Rich, medium bodied; layers of concentrated flavors of ripe berry and plum, mocha and spice; harmonious finish.
- \$10 \$38 THE CRUSHER PINOT NOIR 2016, SONOMA, CALIFORNIA**  
Aromas of wild cherry, raspberry and toasted cedar. Flavors of boysenberry, tart cranberry and pomegranate.
- \$11 \$42 PREDATOR SIX-SPOTS RED BLEND 2015, CALIFORNIA**  
A blend of 48% Petite Sirah, 30% Zinfandel and 22% Malbec. Vibrant, sweet bouquet of raspberry jam, caramel and cinnamon toast.
- \$12 \$46 FELINO MALBEC 2016, ARGENTINA**  
Elegant black berries aromas with notes of graphite, tobacco and vanilla. A robust wine with a firm palate and sweet tannins.
- \$13 \$50 CHÂTEAU DE PARENCHERE BORDEAUX SUPERIEUR 2015, FRANCE**  
Full and fleshy with a strong underlying structure; intense red fruit aromas of cassis and black cherry with elegantly soft tannins.
- \$14 \$56 B WISE 'TRIOS' CABERNET SAUVIGNON 2015, SONOMA VALLEY, CALIFORNIA**  
Cherry and raspberry fruits with hints of graphite, lemon zest, and vanilla, medium dry with a silky smooth finish.
- \$46 RABBLE ZINFANDEL 2015, PASO ROBLES, CALIFORNIA**  
Spicy raspberry in a dusty field of lavender and lilac. Opulent mouth feel of velvet cherries, rhubarb, dark chocolate and peppercorn.
- \$46 COLTERRIS CABERNET SAUVIGNON 2015, PALISADE, COLORADO**  
Spicy notes of black pepper and red berries; balanced, with round tannins and fresh berry aromas and floral and spicy flavors.
- \$48 ST INNOCENT PINOT NOIR VILLAGES CUVÉE 2016, WILLAMETTE VALLEY, OREGON**  
Sumptuous oak character and a nose of nuanced red cherry, berry and cola; ground spices, menthol, anise, and fresh cut flower.
- \$50 GUNDLACH BUNDSCHU MOUNTAIN CUVÉE 2016, SONOMA, CALIFORNIA**  
Cab Sauv, Cab Franc and Merlot-based blend. Spicy, peppery, meaty notes with hints of Provençal herbs, black cherry and plum fruit.
- \$56 CHARLES SMITH, WINES OF SUBSTANCE CABERNET SAUVIGNON, 2014, WASHINGTON**  
Aromas and flavors of cassis, violets and tobacco/herbs. Full-bodied, layered, rich and beautifully balanced on the palate.
- \$68 CHÂTEAU LE HAUT-MÉDOC D'ISSAN 2014, BORDEAUX, FRANCE**  
Licorice, cassis, jammy blackberry and earthy scents open to a full bodied, structured Bordeaux with round, polished tannins.
- \$84 YALUMBA HAND PICKED SHIRAZ-VIOGNIER, 2012 AUSTRALIA**  
Rich in concentrated fruit flavor, A medium to full bodied wine packed with dark fleshy cherry fruits and anise.
- \$120 KEN WRIGHT PINOT NOIR, CARTER VINEYARD, 2014, OREGON**  
This pinot noir is fruit focused, with a modest structure, light tannins and bright acidity. Red and blue fruit flavors.
- \$130 PRIDE MERLOT, 2012, NAPA VALLEY, CALIFORNIA**  
Swirling aromas of plum, raspberry, strawberry, sandalwood and cocoa. A palate bursting with fruit, and a full, round texture.
- \$200 PLUMPIACK CABERNET SAUVIGNON 2015, NAPA VALLEY, CALIFORNIA**  
Gorgeous seductiveness and plenty of blackcurrant and black cherry fruit. A full-bodied, precocious and lusty wine.
- \$250 FAR NIENTE NAPA VALLEY CABERNET SAUVIGNON 2013, CALIFORNIA**  
Dusty chocolate and black cherry aromas layered with subtle floral notes and oak – bold, ripe, fruit and mouth-filling tannins.



Restaurant & Bar

## **COLORADO DRAFTS**

---

COORS LIGHT 4

ODELL IPA 5

EASY STREET WHEAT 5

UPSLOPE CRAFT LAGER 5

LEFT HAND SAWTOOTH AMBER 5

AVERY MAHARAJA IMPERIAL IPA 6

GREAT DIVIDE YETI IMPERIAL STOUT  
6

BRECKENRIDGE NITRO VANILLA  
PORTER 6

OUTER RANGE ROTATING TAP 6

BROKEN COMPASS ROTATING TAP 6

ASK ABOUT OUR SEASONAL TAPS!

## **BOTTLED BEER**

---

BUDWEISER & BUD LIGHT 4

COORS BANQUET 4

PBR TALL BOY 5

MICHELOB ULTRA 5

CORONA 5

GUINNESS 6

STELLA ARTOIS 6

GF NEW PLANET PALE ALE 6

GF CRISPIN CIDER 6



Restaurant & Bar

## **CRAFT COCKTAILS**

---

### **BRECK BEE'S KNEES 12**

breck bourbon, lemonade, muddled  
blackberry, amber honey

### **STRAWBERRY BASIL LEMONADE 11**

breck vodka, lemonade, muddled basil  
and strawberries

### **MOUNTAIN MULE 12**

breck vodka or breck bourbon, ginger  
beer, fresh lime

### **BALDY BRAMBLE MARGARITA 13**

espolon tequila, fresh lime juice, muddled  
blackberry, agave, grand marnier, sugar rim

### **THE NEW OLD FASHIONED 13**

high west double rye, orange bitters,  
luxardo cherry, orange peel, maple syrup,

### **TRAVERSE CUCUMBER COLLINS OR MARTINI 12**

hendrix gin, st. germaine, muddled  
cucumber, basil, lemon

### **JALA-BERRY MARTINI 12**

breckenridge chili chili vodka, muddled  
strawberry, jalapeno, agave, lime

### **POMEGRANATE SUNSET MARTINI 12**

epic vodka, pomegranate liquor, orange  
juice

### **ANNA PALOMA 12**

tequila, grapefruit, agave, soda, lime

### **BLACKBERRY COCONUT MOJITO 12**

malibu, j. wray rum, blackberries, mint  
leaves, simple syrup, lime