



Draft Beer

\$6.00

Bud light
Bumps & Jumps 
Mango Mosaic

Bottled Beer

\$7.00

Budweiser
Stella Cider 
Elysian Space Dust
Nitro Vanilla Porter
Ellies Brown Ale 
Breck IPA
Avalanche Amber Ale 
Corona Light
Fat Tire
Avery IPA
East Street Wheat 
Levity Amber Ale
5 Barrel Pale Ale
90 Shilling

 Ask your mixologist about
adding smoke to your beer or
cocktail
\$2.00

Made to order

Sangrias

Ask your mixologist

Lemon Chellos

Traditional Italian style aged lemon Chellos

The league of Extraordinary Cocktails

\$12.00

9600 Kitchen Lemonade

Breckenridge vodka, agave nectar, fresh lemon, lime
and cucumber juice

Classic Margarita

Classic margarita made with fresh squeezed limes, or-
anges and 100% organic agave nectar

The New Yorker

Breck Vodka, Breck rum, Breck gin, Jose Cuervo, triple
sec mixed with simple syrup, fresh lemon juice &
topped with Chambord

The Wonderlust

Vanilla Vodka, Crème de Cacao, Godiva white choco-
late, dash of cinnamon & drizzled with Caramel

Smokey the Bear

Breck Bourbon, Maple crown, angostura bitters, Lux-
ardo cherries, apple wheel & smoked Apple chips to
perfection

Rosy Cheeks

Breck vodka, triple sec, fresh lime juice, cranberry juice
& garnished with lemon twist

The Side Car

EJ brandy, Triple sec, sour mix garnished with a cher-
ry & orange slice

Blackened Raspberry Mojito

Muddled mint, Blackberries, raspberries, light rum,
soda water & garnished with a fresh lime wheel

First Chair

White Racial topped off with fresh squeezed orange
juice

Bees Knees

Breck gin, fresh lemon juice, fresh honey mixed with
lavender simple syrup & garnished with a lime wheel



The Pamplona Bull III

Grapefruit juice, Fresh lime juice, mescal, jalapeno simple syrup, orange liquor, Garnished with a lime wheel.

Jumping Jack

House made apple brandy, Cinnamon simple syrup, shaken w/ chilled coffee espresso

Turtle Power

Freshly squeezed lime juice, Luxardo cherries, green Chartreuse, Mezcal and garnished with a serrano pepper slice.

Almond sour

Fresh lime juice, lemon, orange, Luxardo cherry juice mixed with Disorran

Attempted Arson

Breck Vodka, lychee syrup, Cointreau, lemon juice & garnished with an orange peel

Cigars & Stars

Woody Creek Gin, Tonic & Soda topped with compari & garnished with lime wheel

The TC

Woody Creek Gin, Sour mix, Soda water and garnished with a cherry & orange

Tea Time

Breck Gin, Passion fruit tea, soda & tonic & garnished with a lime wheel

Midnight Burro

Breck vodka, blueberry puree, lime juice, and ginger beer, served in a copper mug

Thunder down under

Myers dark rum and ginger beer with a dash of bitters

Breck Old fashioned

Breckenridge bourbon, pure cane sugar, Angostura bitters, muddled orange & Luxardo cherry



Happy Hour Munchies

3-5p & 9-Close

Buffalo Rocky Mountain Oysters- Crispy oyster, root vegetable giardiniera drizzled with truffle oil \$5.00

Crispy Gruyere Mac Bites- Mustard Aioli and house bread & butter pickles \$5.00

Brussel Sprouts-Root vegetable giardiniera, chestnuts, herb vinaigrette with truffle oil \$5.00

Roasted Chestnut soup -Forest mushrooms, toasted pine nuts and ginger garlic crema \$5.00

Grilled Mushroom Flatbread - Fennel cheese, forest mushrooms topped with fresh parmesan cheese \$6.00

Elk Meatballs - topped with green curry sauce and a ginger crema \$6.00

Endive Salad - Poached pears, dried fruit, nuts, blue cheese, red onion, mustard Vinaigrette \$6.00

Roasted Beet Salad - Arugula, goat cheese, pine nuts, curry balsamic gastrique \$6.00

Smoked Salmon Rillet - gremolada mouse, herbs and sea salt \$7.00

Butchers Board - artisanal meats & cheeses, house made jam, mustard and Crostini's \$7.00

Quail Wings - 10 quail legs with your choice of buffalo, Thai chili, or BBQ \$7.00

Slider Duo - elk with caramelized onion & goat cheese and mushroom & beef served with a curry Balsamic gastrique \$7.00

Curry Goat Cheese Flatbread - Caramelized onion, goat cheese, bacon served with a curry balsamic gastrique \$7.00

Red wines

Cabernet

Woodbridge	7	28
William Hills Estates	9	36
Louis martini	9	36
Elements	*	42
Ferrari- Carano	*	44
The Calling	*	58
Pine Ridge	*	72

Merlot

Woodbridge	7	28
Ghost Pines	10	40
Cheateu St Jean	*	46
Dry Creek	*	54
Stag's Leap	*	64

Pinot Noir

Woodbridge	7	28
MacMurray Ranch	10	40
Talbot	12	48
Row Eleven	*	52
Etude	*	62
Au Bon Climat	*	72

Malbec/Shiraz

Woodbridge	7	28
Trapiche Oak Cask	9	42
Broquel	*	40
Greg Norman	*	42
D'Arenberg footbolt	*	56

Chardonnay

William Hills Estates	9	36
MacMurray Estates	10	40

Sauvignon Blanc

Woodbridge, California	7	28
Kim Crawford, New Zealand	13	45
13 degrees Celsius, New Zealand	*	36
Ferrari-Carano Fume , California	*	36
Squealing Pig	*	54

Pinot Grigio/Gris

Woodbridge, California	7	28
J Vineyards Pinot Gris, California	10	36
Ferrari – Carano, California	*	36
Maso. Poli, Italy	*	28

Other Whites

Ruffino Prosecco, Italy	9	32
Covey Run, Riesling, Washington	8	30
Woodbridge Moscato, California	7	28
Beringer, White Zinfandel, California	7	28

White Wines