

## Beers on Tap

<b>BUD LIGHT</b> <b>AMERICAN LIGHT LAGER – St. Louis, Missouri</b> Brewed with hop varieties from both Europe and America with light barely malts and rice.	<b>4.2%</b>	<b>27 IBU</b>	<b>4</b>
<b>STELLA ARTROS</b> <b>BELGIAN PILSNER – Leuven, Belgium</b> A beer that was brewed and named for the star of Christmas. Brewed with barely malts other non-malted grains and fermented using Stella Artois' signature yeast and hopped with Saaz hops.	<b>5.0%</b>	<b>24 IBU</b>	<b>7</b>
<b>SHOCK TOP</b> <b>BELGIAN WHITE – Fort Collins, Colorado</b> This spiced Belgian-style wheat ale is the pinnacle of refreshment brewed with real orange, lemon and lime peels for a smooth, citrusy finish.	<b>5.2%</b>	<b>10 IBU</b>	<b>6</b>
<b>BRECK NVP</b> <b>AMERICAN PORTER – Breckenridge, Colorado</b> A creamy nitro porter with strong flavors of roasted chocolate, caramel, and coffee. Two varieties of vanilla beans add a subtle sweetness.	<b>5.4%</b>	<b>16 IBU</b>	<b>7</b>
<b>BRECK AVALANCHE</b> <b>AMERICAN AMBER ALE – Breckenridge, Colorado</b> Brewed with pale and caramel malts and minimal bittering hops. Pale grain notes with a semi-sweet taste.	<b>5.0%</b>	<b>19 IBU</b>	<b>6</b>
<b>BRECK AGAVE WHEAT</b> <b>AMEICAN STYLE WHEAT – Breckenridge, Colorado</b> Agave complements the refreshingly light quality of our wheat and adds a subtle note of flavor that expands this beer's uplifting taste profile. It is familiar, yet creative.	<b>4.4%</b>	<b>13 IBU</b>	<b>6</b>
<b>BRECK HOP PEAK</b> <b>AMERICAN IPA – Breckenridge, CO</b> Simcoe and Citra dry hops form a pinnacle of lush citrus and pine aromas in this modern interpretation of the classic India Pale Ale. Infused flavor from whole cone hops to build a complex body. Golden amber in color and refreshing in taste.	<b>6.5%</b>	<b>57 IBU</b>	<b>7</b>
<b>ELYSIAN SPACE DUST</b> <b>AMERICAN IMPERIAL IPA – Seattle, Washington</b> A bright orange beer, slightly hazy, with a three finger, thick frothy head. Powerful aromas of ripe, red grapefruit. Tropical aromas of pineapple and overripe banana peak past the grapefruit and tickle the senses.	<b>8.2%</b>	<b>73 IBU</b>	<b>8</b>

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**VAIL BREWING PETE'S STASH** 6.0% 45 IBU 7

**AMERICAN PALE ALE – Avon, Colorado**

With plenty of hop flavor and aroma, this is a go to stash chock full of fruity citrusy notes. Quite possibly the most crus-able pale ever, Pete's is light and malty with more flavor and hop notes than a blonde.

**DRY DOCK APROCIOT BLONDE** 5.1% 17 IBU 6

**AMERICAN BLONDE – Aurora, Colorado**

A misty golden blonde ale fermented with shiploads of fruit. A crisp, clean finish and just enough apricot to make this a favorite. Combine with sunshine and friends for full effect.

**10 BARREL BREWING APOCALYPSE** 6.8% 65 IBU 6

**AMERICAN IPA – Bend, Oregon**

A Northwest American-Style IPA. The color comes through as a deep gold with orange hues. Fruity and citrusy hop aroma shines, with hints of pine resin. A medium-bodied mouth feel, finishing crisp and dry. A very drinkable IPA.

## Can and Bottles

**MICHELOB ULTRA** 4.2% 10 IBU 6

**AMERICAN LIGHT LAGER – St. Louis, Missouri**

Brewed using the finest barely malt, select grains, all-imported hops and a pure-cultured yeast strain.

**BUDWEISER ALUMINUM** 5.0% 12 IBU 6

**AMERICAN LAGER – St. Louis, Missouri**

Brewed with barely malts and Saaz hops. Known as "The King of Beers." 16oz. can.

**SPIKED SELTZER GRAPEFRUIT** 6.0% 0 IBU 6

**SPIKED SELTZER – Baldwinsville, New York**

Simple ingredients. No sulfites, no artificial sweeteners, no preservatives. Naturally gluten-free. Cold-pressed, low calorie fruit essence.

**LEFFE BROWN** 6.5% 20 IBU 6

**BELGIAN DARK ALE – Leffe, Belgium**

Leffe Brown is an authentic abbey beer. Both its deep, dark brown color and its full, slightly sweet flavor can be ascribed to the use of darkly roasted malt.

**VAIL BREWING GORE CREEK IPA** 7.0% 60 IBU 5

**AMERICAN IPA – Avon, Colorado**

Brewed from the mountain water of the Gore Creek and Eagle River this big hop resinous IP starts with Zeus for buttering followed by a blend of Simcoe and Citra hops giving it citrus and pine like aroma and taste.

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
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<b>VAIL BREWING HOT MESS BLONDE AMERICAN IPA – Avon, Colorado</b>	<b>5.4%</b>	<b>20 IBU</b>	<b>5</b>
Smooth, somewhat sweet, slightly malty and paired with mellow citrus on the nose.			
<b>RED HOOK AMERICAN IPA – Seattle, Washington</b>	<b>6.2%</b>	<b>44 IBU</b>	<b>6</b>
The generous addition of hops both during and at the end of the fermentation process gives our India Pale Ale its characteristic bitterness and piney citrus aroma and flavor.			
<b>KONA BREWING BIG WAVE GOLDEN ALE AMERICAN BLONDE ALE - Hawaii</b>	<b>4.4%</b>	<b>20 IBU</b>	<b>6</b>
Big Wave is light golden ale with a subtle fruitiness and delicate tropical hop aroma and flavor. A smooth, easy drinking refreshing ale.			
<b>GUINNESS DRAFT DRY STOUT – Dublin, Ireland</b>	<b>4.2%</b>	<b>45 IBU</b>	<b>7</b>
Guinness Brewed with roasted malt extract barley and minimal bittering hops. A very creamy head with roasted chocolate notes, very smooth. 15oz. nitro-can.			
<b>CORONA EXTRA AMERICAN STYLE LAGER – Mexico City, Mexico</b>	<b>4.6%</b>	<b>19 IBU</b>	<b>5</b>
Pale straw color with a medium white head with just a bit of sweetness.			
<b>OSKAR BLUES DALE’S PALE ALE AMERICAN PALE ALE – Lyons, Colorado</b>	<b>6.5%</b>	<b>65 IBU</b>	<b>5</b>
Brewed with pale malts, citrus and floral hops, this voluminously hopped mutha of a pale ale is a fistful of flavor.			
<b>LEFT HAND MILK STOUT SWEET STOUT – Longmont, Colorado</b>	<b>6.0%</b>	<b>25 IBU</b>	<b>7</b>
Dark & delicious, America’s great milk stout will change your perception about what a stout can be. Pouring hard out of the bottle, Milk Stout Nitro cascades beautifully, building a tight, thick head like hard whipped cream.			
<b>STELLA ATROIS CIDRE BELGIAN CIDRE – Leuven, Belgium</b>	<b>4.5 ABV</b>	<b>0 IBU</b>	<b>6</b>
Crisp and refreshing Belgian cider, made with hand-picked apples, that's not too sweet.			

## Speciality Cocktails

**Pear Ginger Mule** **12**  
Breckenridge Vodka, Canton Ginger Liqueur, Saranac Ginger Beer

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<b>GIN DRIFT</b>	<b>12</b>
Breckenridge Gin, St. Germaine, Peach Schnapps, Lime Juice, Simple Syrup, Soda Water	
<b>SPARKLING PALOMA</b>	<b>12</b>
Herradura Silver Tequila, Grapefruit Juice, LaMarca Prosecco	
<b>RASPBERRY PATRON MARGARITA</b>	<b>12</b>
Patron Silver, Chambord, Triple-Sec, Lime Juice	
<b>PEACH BELLINI</b>	<b>9</b>
La Marca Prosecco, Peach Puree, Luxardo Cherry	





## House Barrel-Aged Cocktails

<b>MANHATTAN</b>	<b>12</b>
Woodford Rye Whiskey, Sweet Vermouth, Woodford Cherry Bitters	
<b>BROOKLYN</b>	<b>12</b>
Woodford Double Oaked, Dry Vermouth, Lazzaroni Maraschino, Amaro Nonino	
<b>OLD FASHIONED</b>	<b>12</b>
Breckenridge Bourbon, Granulated Sugar and Angostura Bitters with an Orange Peel	
<b>CINAMMON WHISKEY</b>	<b>11</b>
Breckenridge Bourbon, Simple Syrup, Cinnamon Sticks, Dried Chili Pepper	
<b>WINTER WARMER</b>	<b>12</b>
Woodford Reserve, Tuaca, Demerara Syrup, Orange Bitters	
<b>LEMON GINGER DROP</b>	<b>11</b>
Breckenridge Vodka, Limoncello, and Canton Ginger Liqueur	
<b>ALPINE AGAVE</b>	<b>11</b>
Herradura Tequila, Lazaronni Maraschino Liqueur, Agave Nectar, Bitters	

## Local Colorado Spirits





<b>A.D. LAWS 4 GRAIN STRAIT BOURBON</b>	<b>10</b>
Laws Whiskey House 95 PROOF	
Whiskey crafted from the four “American mother grains” corn, wheat, malted barley and rye. Crafted with all Colorado ingredients.	

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<b>A.D. LAWS SMALL BATCH SECALE STRAIGHT RYE</b>	<b>9</b>
Laws Whiskey House 100 PROOF Full bodied and spicy rye, crafted with all Colorado ingredients.	
<b>BRECKENRIDGE BOURBON</b>	<b>10</b>
Breckenridge Distillery 86 PROOF Crafted with a uniquely high rye grain bill and Breckenridge snowmelt water provides a strong mouth-feel and deep flavor.	
<b>MILE HIGH SPIRITS FIRESIDE BOURBON</b>	<b>7</b>
Mile High Spirits 80 PROOF A touch of sweetness from Colorado corn, with a balanced spice from rye and a hint of smoke from the American sourced barley.	
<b>STRANAHAN'S COLORADO WHISKEY</b>	<b>10</b>
Stranahan's Distillery 94 PROOF The final distilled product is a blend of 2, 3 and 5 year old whiskeys. Made with all Colorado grains.	
<b>LEOPOLDS BROTHERS SMALL BATCH WHISKEY</b>	<b>8</b>
Leopold Brothers Distillery 86 PROOF Pot distilled from open fermented Sour Mash. High corn grain bill and young flavor.	
<b>BRECKENRIDGE VODKA</b>	<b>8</b>
Breckenridge Distillery 80 PROOF Five times distilled to provide a very smooth and pure tasting vodka.	
<b>SILVER TREE SMALL BATCH VODKA</b>	<b>7</b>
Leopold Brothers Distillery 80 Proof Distilled from a unique blend of potatoes and malted barley. Exceptionally complex yet subtle vodka.	
<b>WOODY CREEK 100% POTATO VODKA</b>	<b>8</b>
Woody Creek Distillery (80 Proof) Distilled from late-harvest potatoes on their Woody Creek's own farm with mountain spring water. Extraordinary character and exceptionally smooth finish	
<b>MILE HIGH SPIRITS ELEVATE VODKA</b>	<b>7</b>
Mile High Spirits 80 PROOF Distilled 6 times, Elevate Vodka combines non-GMO corn with filtered Rocky Mountain water for a true Colorado taste.	

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
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<b>SILVER TREE SMALL BATCH VODKA</b>	<b>9</b>
Leopold Brothers Distillery 80 Proof	
Distilled from a unique blend of potatoes and malted barley. Exceptionally complex yet subtle vodka.	
<b>MILE HIGH SPIRITS DENVER DRY GIN</b>	<b>7</b>
Mile High Spirits 80 PROOF	
Small-batch Colorado gin expands on the London Dry style with a complex flavor profile that includes juniper, lemon peel, orange zest, coriander and grains of paradise.	
<b>BRECKENRIDGE SPICED RUM</b>	<b>8</b>
Breckenridge Distillery 90 PROOF	
Fermented and distilled with turbinado sugars and dark molasses; aged in Breckenridge Bourbon casks and infused with roots, spices, and dried fruits.	
<b>MONTANYA RUM</b>	<b>8</b>
Montanya Distillery 80 PROOF	
Crafted with Colorado mountain water, finest sugar cane and made with the first crystallization of the sugar cane to preserve all of the natural flavors. Both Platino and Oro styles available.	

## Wines

William Hill Cabernet	<b>9/32</b>
Bridlewood Pinot Noir	<b>9/32</b>
Alamos Malbec	<b>9/32</b>
Torre Di Luna Pinot Grigio	<b>9/32</b>
Edna Valley Chardonnay	<b>9/32</b>
Edna Valley Sauvignon Blanc	<b>9/32</b>
La Marca Prosecco	<b>9/32</b>
<b>Happy Hour 3 – 6 Daily</b>	
Bud Light	<b>3</b>
Stella Artois	<b>4</b>
Breckenridge Brewery Drafts	<b>4</b>
Well Drinks	<b>4</b>

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## “PROUDLY SERVING EVERYTHING FRESH AND NOTHING FRIED”

### Quick Bites

<b>CHIPS &amp; SALSA</b> corn tortillas, salsa on the side	<b>4</b>
<b>CHIPS SALSA &amp; GUACAMOLE</b> Corn tortillas, salsa and guacamole on the side	<b>6</b>
<b>CHICAGO STYLE HUMMIS</b> carrot and celery sticks, sliced flatbreads	<b>8</b>
<b>WARM SPINACH &amp; ATRICHOKE DIP</b> carrot and celery sticks, sliced flatbreads	<b>10</b>
<b>CHEESY QUESADILLA</b> flour tortilla, 3-cheese blend, sour cream, salsa, guacamole	<b>8</b>
<b>KICKED-UP CHEESY QUESADILLA</b> Flour tortilla, 3-cheese blend PLUS pulled pork, grilled chicken OR roasted veggies, sour cream, salsa, guacamole	<b>12</b>
<b>½ DOZEN GRILLED WINGS</b> buffalo, garlic parmesan, Thai sweet chile, bbq or pub sauce	<b>12</b>
<b>1.5 DOZEN GRILLED WINGS</b> buffalo, garlic parmesan, Thai sweet chile, bbq or pub sauce (choose 3)	<b>25</b>

### Soups/Salads

Dressings available: Balsamic, Caesar, Blue Cheese, Ranch

<b>COLORADO GREEN CHILE STEW (L,GF)</b> slow roasted pork shoulder, hatch green chile, flour tortillas	<b>9</b>
<b>TOMATO BISQUE</b> roasted tomatoes, herb & spice blend, heavy cream, toasted croutons	<b>8</b>
<b>GARDEN SALAD (V,GF)</b> artisanal mixed greens, carrots, celery, tomatos – small and entrée size	<b>4/7</b>

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**WINTER GREEN SALAD (V,GF)** 5/9  
artisanal mixed greens, cherry tomato, candied walnuts, cranberries, blue cheese crumble, balsamic dressing – small and entrée size

**PARK AVE CEASAR** 5/9  
romaine hearts, Kalamata olives, cherry tomato, shaved parmesan, toasted croutons, Caesar dressing – small and entrée size

**CHICKEN CEASAR** 14  
romaine hearts, grilled chicken, Kalamata olives, cherry tomato, shaved parmesan, toasted croutons, Caesar dressing

## Handhelds

Sandwiches served with multi-grain sun chips, corn tortilla chips or garden side salad

**CYNTHIA'S CARNITAS TACOS** 12  
flour tortillas, slow roasted pork, onion, cilantro, fresh salsa

**ROASTED VEGGIE TACOS (V)** 10  
flour tortillas, Portobello mushrooms, roasted squash, roasted red pepper, onion, cilantro, fresh salsa

**SPICY TURKEY CLUB** 14  
roasted turkey, maple pepper bacon, avocado, tomato, lettuce, chipotle mayo, sourdough toast

**CLASSIC RUEBEN** 14  
slow roasted corned beef, sauerkraut, Swiss cheese, marble rye

**PEAK 9 PATTY MELT** 14  
ground steak burger, caramelized onions, Swiss cheese, marble rye

**BLT** 12  
peppered bacon, lettuce, tomato, mayonnaise, sourdough toast

**VEGGIE PITA (V)** 10  
portabella mushrooms, eggplant, roasted red pepper, vinaigrette drizzle, pita bread

**GRILLED CHEESE & TOMATO BISQUE** 10  
3-cheese blend, sourdough toast, cup of tomato bisque (no side offered)

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## **3-Cheese Flatbreads**

All flatbreads start with our 3-cheese blend of Mozzarella, Provolone and Romano

<b>SHROOMER</b> garlic cream, portabella mushrooms, caramelized onions, fresh arugula, balsamic drizzle	<b>11</b>
<b>MEDITERRANEAN</b> spicy hummus, roasted veggies, fresh arugula	<b>11</b>
<b>SPICY MARGRITA</b> tangy tomato sauce, fresh arugula, basil oil drizzle	<b>11</b>
<b>BUFFALO CHICKEN</b> garlic cream, grilled chicken, blue cheese crumble, buffalo drizzle	<b>13</b>
<b>BBQ CHICKEN</b> smoky bbq sauce, grilled chicken, green onion, bbq drizzle	<b>13</b>
<b>NEW MEXICAN</b> garlic cream, roasted pork, green chile drizzle	<b>13</b>



## **Kids Menu**

All kids entrees include baked chips, sun chips or side salad

<b>APPLE SLICES &amp; PEANUT BUTTER (V)</b>	<b>6</b>
<b>PEANUT BUTTER &amp; JELLY (V)</b>	<b>6</b>
<b>GRILLED CHEESE</b>	<b>6</b>
<b>CHEESE QUESADILLA</b>	<b>6</b>
<b>3-CHEESE FLATBREAD</b>	<b>6</b>
<b>TURKEY SANDWICH</b>	<b>6</b>

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