



BREAKFAST

EYE OPENERS

Grilled Breakfast Sandwich on Sourdough 11.50

Seared ham steak, heirloom tomatoes, cheddar cheese, scrambled eggs with fried potatoes.

Breck Burrito 10.50

Scrambled eggs, bacon, cheddar cheese, fried potatoes, pinto beans.

Bison Pastrami & Sweet Potato Hash 13.50

Roasted sweet potatoes, bison pastrami, and red quinoa topped with scrambled eggs with cheese.

Three Egg Omelet & Fried Potatoes 11.50

Choice of cheddar cheese, mozzarella, bacon, mushroom, onions, peppers.

Biscuits & Gravy 11.50

House-made buttermilk biscuits, redevye gravy, sausage with fried potatoes.

TBAR

APRÈS

Bacon Jam & Charred Poblano Queso 11.75

Pretzel bites and house fried tortilla chips.



House Smoked Chopped Brisket over Waffle Fries 12.75

Bacon bits, caramelized onions, house queso, scallions, white bbq sauce.

Wild Game Beer Poached Sausages 14.50

House pickled vegetables, house ipa mustard sauce, crunchy pretzel bites.

Jumbo Chicken Wings 12.75

Your choice of buffalo, caribbean jerk spices, or honey sriracha sauceranch or blue cheese, carrots, and celery.

GREENS

House Smoked Salmon Caesar Salad 12.25

Chopped romaine lettuce, shredded parmesan, croutons, and cherry tomatoes.

BLT Chopped Salad with Charred Poblano and Avocado Ranch 11.75

Romaine and kale, cherry tomatoes, bacon bits, goat cheese, and roasted corn.

Add ons

Smoked Salmon **6.00**

Fajita Chicken **6.00**

6 oz. Wagyu Steak **10.00**

House-made Soup of the Day

Cup **7.50**

Bowl **11.25**



Favorites Visit Breckenridge.com/TBar for our event schedule. A 20% gratuity may be added to parties of six or more.



ENTRÉE

ENTRÉES SERVED WITH FRENCH FRIES



½ lb. Certified Black Angus Beef Charbroiled Burger 13.75

Served medium lettuce, tomato, red onion, and white cheddar cheese.

ADD ONS .75 EACH

BACON,
FRIED EGG,
JALAPENOS OR
CARMELIZED ONIONS

Smoked Brie & Bacon Jam Grilled Cheese Sandwich 12.75

Toasted thick sourdough bread with heirloom tomatoes.

Smokehouse Pork and Ham Cuban Sandwich 13.75

House made pickles, provolone cheese, IPA
mustard on toasted hoagie roll.

Fajita Chicken Wrap 13.25

Sautéed peppers, onions, shredded lettuce, cheddar cheese
wrapped in a toasted flour tortilla.

Wagyu Pub Steak & Frites 15.25

Whole grain mustard and horseradish cream sauce,
balsamic roasted onions.

Slow Cooked Lamb & Black Angus Beef Shepherd's Pie 14.50

Sweet potatoes, green peas, and carrots, topped with
smashed red potatoes, cheddar cheese.



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BAR SCENE

COCKTAILS

House Bloody Mary 10

Well vodka, in our bloody mary mix, and garnished with an olive, pepperoncini, cheddar cheese, and lime.

Top Shelf Bloody Mary 13

Top shelf vodka in our bloody mary mix, garnished with an olive, pepperoncini, cheddar, cheese, and lime.

Mimosa 8

House champagne with orange juice.

House Margarita 10

House tequila, triple sec, lime juice, dash of orange juice, garnished with a lime.

Add ons

Floater of Grand Ma 2

Top Shelf Margarita 15

Top tequila, triple sec, grand ma, lime juice, dash of orange juice, garnished with a lime and orange.

Hurricane 12

Spiced Rum with orange juice, pineapple juice and cranberry juice.

Grateful Dead 14

Long island iced tea with a twist.

BEERS — DOMESTIC | IMPORTED | CRAFT

DRAFT

Breckenridge Avalanche
Breckenridge Vanilla Nitro Porter
Breckenridge Agave Wheat
Avery Joes Pils

Budweiser
Bud Light
Shock Top
Stella Artois
Goose Island 312

Deschutes Chain Breaker
Sierra Nevada Otra Vez
New Belgium Citradelic IPA
New Belgium Seasonal

CANS

Rolling Rock 25 oz.
Odoul's Na 12 oz.
Coors 12 oz.
Corona 12 oz.

New Belgium Citradelic IPA 12 oz .
Ska Milk Stout 12 oz.
Denver Brewing Graham Cracker Porter 12 oz.
Mama's little Pilsner 12 oz.

Dos XX 12 oz.
Strong Bow Cider 12 oz.
Guinness 16 oz.
Fat Tire 12 oz.

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