



COCKTAILS FROM SCRATCH.

MEXICAN 75

Espolón tequila,
Pama Pomegranate, lime juice,
topped with prosecco
10

RASPBERRY GIN RICKY

gin, muddled raspberries,
lime juice,
topped with soda water
10

JALAPENO BRECK JULEP

Breckenridge Bourbon,
jalapeño simple syrup
muddled with mint leaves,
topped with soda water
14

ELDERFLOWER SPRITZER

vodka, pinot grigio, St. Germain,
mint leaves,
topped with soda water
12

ROYAL SEA BREEZE

Grand Marnier, cranberry juice,
grapefruit juice, lime juice,
topped with prosecco
12

CANNED HEAT

mezcal, silver tequila, Chambord,
lemon juice, agave nectar
topped with ginger beer
14

SPIKED STRAWBERRY LEMONADE

bourbon, strawberry puree,
lemon juice
10

FIERY PALOMA

tequila, grapefruit juice,
lime juice, agave nectar
muddled with jalapeños
topped with soda water
10



ALL OF OUR COCKTAILS ARE HAND MADE TO ORDER USING FRESH INGREDIENTS.

OUR BARTENDERS THANK YOU FOR YOUR PATIENCE
WHILE THEY CRAFT YOUR BEVERAGE.



WINE

WHITE

by the glass | by the bottle

MEIOMI ROSE 12|44

RUFFINO PINOT GRIGIO 9|32

CHARLES SMITH
KUNG FU GIRL RIESLING 10|36

KIM CRAWFORD SAUVIGNON BLANC 12|44

WOODBIDGE CHARDONNAY 8|28

MEIOMI CHARDONNAY 11|40

ROBERT MONDAVI PRIVATE SELECT
CHARDONNAY 10|36

RED

by the glass | by the bottle

MEIOMI PINOT NOIR 12|44

DISEÑO MALBEC 10|36

CHARLES SMITH
VELVET DEVIL MERLOT 10|36

WOODBIDGE CABERNET SAUVIGNON 8|28

ROBERT MONDAVI PRIVATE SELECT
CABERNET SAUVIGNON 10|36

SPARKLING

by the glass | by the bottle

RUFFINO PROSECCO 10|36

& BEER.



COLORADO DRAFT

BRECKENRIDGE BREWERY AVALANCHE 7

LEFT HAND NITRO MILK STOUT 9

ODELL 90 SHILLING ALE 8

BRECKENRIDGE BREWERY
BUMPS + JUMPS SESSION IPA 8

UPSLOPE CRAFT LAGER 8

BRECKENRIDGE BREWERY AGAVE WHEAT 8

DOMESTIC DRAFT

BUD LIGHT 5 BUDWEISER 5

SHOCK TOP 6

DESCHUTES BLACK BUTTE PORTER 6

GOOSE ISLAND IPA 7

GOOSE ISLAND GREEN LINE PALE ALE 7

ELYSIAN SPACE DUST IPA 9

IMPORTED DRAFT

STELLA ARTOIS 8

STELLA CIDRE 8

ASK ABOUT OUR ROTATING CRAFT!



SPIRITS.

VODKA

- SPRING 44
- TITOS
- KETEL ONE
- BRECKENRIDGE
- GREY GOOSE
- ABSOLUT VANILLA, CITRON, RASPBERRI

GIN

- SPRING 44
- BOMBAY SAPPHIRE
- HENDRICK'S

RUM

- BACARDI
- CAPTAIN MORGAN SPICED
- GOSLING BLACK SEAL
- RUM HAVEN COCONUT

TEQUILA

- SAUZA GIRO SILVER
- ESPOLON BLANCO
- PATRON SILVER
- HORNITOS REPOSADO
- SOMBRA MEZCAL

WHISKEY

- BULLEIT RYE
- JACK DANIEL'S
- CROWN ROYAL
- JAMESON
- TIN CUP

BOURBON

- JIM BEAM
- BULLEIT
- KNOB CREEK
- MAKER'S MARK
- BRECKENRIDGE

SCOTCH

- JOHNNY WALKER RED LABEL
- DEWAR'S WHITE LABEL
- MACCALLAN 10 YEAR *
- BALVENIE 12 YEAR *
- LAPHROAIG 10 YEAR *
- *SINGLE MALT

COGNAC

- MARTEL V.S.



APRES. ^{3-5pm}

BAR SNACKS ⁴

ROSEMARY ROASTED HOUSE BAR MIX
savory roasted assortment
of nuts and pretzels

WASABI TOASTED EDAMAME
naked edamame with sriracha salt

SWEET + SPICY CHICHARRONES
brown sugar + coriander dusted fried pork skins
with cholula lime aioli

APPETIZERS ⁸

CRISPY CALAMARI
WITH SHISHITO STIR FRY
flash fried calamari with fresh leeks
shishito pepper + vegetable stir fry
served with thai peanut sauce

STEAK + AVOCADO LETTUCE WRAP
marinated flat iron with rice noodles
avocado, fresh vegetables + bibb lettuce
served with chimichurri
and grilled corn salsa

FRIED CHEESE CURDS
smoked jalapeño tomato jam and roasted red pepper chutney

SHAREABLE PLATES ¹⁰



AHI NACHOS
ahi poke on wonton chips and radish sprouts
with tomato, toasted edamame and avocado
finished with soy glaze + spicy aioli

CHICKEN WINGS
one pound of wings, tossed in your choice of sauce
CLASSIC BUFFALO, SWEET + SPICY BBQ
OR SMOKEY MANGO SERRANO

SHRIMP COCKTAIL GAZPACHO
citrus marinated prawns in a summer gazpacho
fresh cucumber + tomato relish, served with grilled garlic flatbread