



DRINKS.

COCKTAILS FROM SCRATCH

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

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

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

SPIKED STRAWBERRY LEMONADE

bourbon, strawberry puree, lemon juice
10

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

JALAPENO BRECK JULEP

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

FIERY PALOMA

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

COLORADO

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

BUD LIGHT ⁵ BUDWEISER ⁵

SHOCK TOP ⁶

GOOSE ISLAND IPA ⁷

GOOSE ISLAND GREEN LINE PALE ALE ⁷

DESCHUTES BLACK BUTTE PORTER ⁸

ELYSIAN SPACE DUST IPA ⁹

BEER ON DRAFT.

IMPORTED

STELLA ARTOIS ⁸

STELLA CIDRE ⁸

ASK ABOUT OUR ROTATING CRAFT!

BOTTLES/CANS

CORONA ⁶ BUD LIGHT ⁵ MICHELOB ULTRA ⁶ OMISSION (GLUTEN REMOVED) ⁶ ODOUL'S (NON-ALCOHOLIC) ⁵

WE PROUDLY SERVE PEPSI PRODUCTS & STARBUCKS COFFEE



START HERE.

APPETIZERS + SHAREABLES

FRIED CHEESE CURDS

smoked jalapeño tomato jam
and roasted red pepper chutney

12

CRISPY CALAMARI WITH SHISHITO STIR FRY

flash fried calamari with fresh leeks
shishito pepper + vegetable stir fry
served with thai peanut sauce

14

CHICKEN WINGS

one pound of wings, tossed in your choice of sauce

**CLASSIC BUFFALO, SWEET + SPICY BBQ
SMOKEY MANGO SERRANO**

16

AHI NACHOS

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

16

STEAK + AVOCADO LETTUCE WRAPS

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

14

SHRIMP COCKTAIL GAZPACHO

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

14

SOUPS

CHEF'S CREATION OF THE DAY

daily selection of
chef's signature soup

12

FIRE UP GAME CHILI

ground bison + red bean spicy chili
with cornbread croutons
crème fraiche and spring onion

13

SMOKED TROUT +

ROASTED CORN CHOWDER

topped with sweet pepper relish
served with oyster crackers

12

SALADS

ADD CHICKEN - \$6 ADD SMOKED TROUT - \$6 ADD STEAK - \$8

GRILLED PEACH PANZANELLA

fresh spring mix, roasted red peppers, heirloom tomato
pickled onion, goat cheese
with champagne vinaigrette + herbed croutons

14

QUINOA CAPRESE

mozzarella, cherry tomato, cucumber and red onion
on a bed of arugula and quinoa blend
with fresh basil + balsamic reduction

13

CLASSIC CAESAR

chopped romaine, grated parmesan, herb croutons
with housemade caesar dressing

11

 Colorado Sourced Products  Sevens Signature  Gluten Friendly
ASK YOUR SERVER

PARTIES OF 6 OR MORE ARE SUBJECT TO 20% GRATUITY

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

Before ordering, please inform your server if you or anyone in your party has a food allergy or dietary restriction.



WOOD STONE FIRED.

ARTISAN STYLE

PIZZAS & CALZONES

CALZONES INCLUDE RICOTTA + SIDE OF SAUCE
DOUGH MADE FRESH DAILY

SEVENS CHEESE

housemade red sauce, sevens signature cheese blend
15 | 17

ADD PEPPERONI, IT'S A CLASSIC!

FLAMETHROWER

housemade red sauce, cheese blend,
naturally cured pepperoni, house fennel sausage,
topped with caramelized onions + red pepper flame sauce
17 | 19

THE SALTY FIG

fig spread, french brie + shaved prosciutto
topped with fresh arugula + balsamic glaze
17 | 19

THE FRANKIE C.

sweet + spicy bbq, cheese blend,
pineapple, pickled jalapeño, shaved red onion, fresh cilantro
17 | 19

TRY IT WITH BACON, BECAUSE BACON MAKES EVERYTHING BETTER!

FOREST MARGHERITA

roasted tomato, forest mushrooms, fresh mozzarella + roasted garlic
topped with fresh basil
17 | 19

 Colorado Sourced Products  Sevens Signature

PARTIES OF 6 OR MORE ARE SUBJECT TO 20% GRATUITY

BUILD YOUR OWN



PIZZA OR CALZONE

CALZONES INCLUDE RICOTTA
+ SIDE OF SAUCE

15 | 17

CHOOSE YOUR SAUCE

housemade red sauce
sweet + spicy bbq
garlic oil
fig spread

CHOOSE YOUR CHEESE

sevens cheese blend (included)
ricotta cheese (\$2)
brie (\$2)
goat cheese (\$2)
blue cheese (\$2)

CHOOSE YOUR TOPPINGS

\$1 each

MEATS

shaved prosciutto
pepperoni
fennel sausage
bacon
grilled chicken

VEGGIES, HERBS + FINISHING SAUCES

roasted mushrooms
roasted red peppers
roasted tomatoes
artichoke
black olive
arugula
red onion
caramelized onions
jalapeño
pineapple
basil
cilantro
red pepper flame sauce
balsamic glaze

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
Before ordering, please inform your server if you or anyone in your party has a food allergy or dietary restriction.



CHEF SELECTIONS.

SIGNATURE

BURGERS + SAMMIES

COMES WITH FRIES
SWEET POTATO FRIES (\$2) OR CUP OF SOUP (\$3.5)

AMERICAN CLASSIC

CHOICE OF 1/3 LB GRASS FED BEEF PATTY, GRILLED CHICKEN BREAST,
OR BLACK BEAN VEGGIE BURGER

served on a brioche bun
with lettuce, tomato, onion + pickle spear
15

PEAK 7 BURGER

caramelized onion + roasted mushrooms
melted brie, swiss cheese and garlic aioli
17

PUEBLO BURGER

house pickled jalapeño, roasted corn salsa
sliced avocado, melted pepper jack cheese
17

BRECK BURGER

sweet + spicy bbq, crispy bacon
melted cheddar + blue cheese crumbles
topped with crispy onion strings
18

TEN MILE RANGE BURGER

loaded with house smoked pulled pork
smothered in our smokey mango serrano sauce
melted provolone, red pepper relish
sliced pineapple
19

FRIED SHRIMP + CALAMARI PO BOY

fresh sliced tomato and mustard slaw
creole aioli
17

GRILLED BISON BRAT

beer mustard, herb boursin, sevens sauerkraut
caramelized onions + cherry compote
18

B.L.T. 2

house smoked crispy pork belly + shaved turkey
with lettuce, tomato and garlic aioli
served on sourdough
16

SLOPPY PORKER

house smoked pork shoulder + signature bbq
citrus cilantro purple cabbage slaw
topped with crispy onion strings
16

NEW ENGLAND STYLE LOBSTER ROLL

toasted doggie bun stuffed
with our signature lobster salad
served with bibb lettuce + tomato
19

 Colorado Sourced Products  Sevens Signature  Gluten Friendly
ASK YOUR SERVER

PARTIES OF 6 OR MORE ARE SUBJECT TO 20% GRATUITY

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
Before ordering, please inform your server if you or anyone in your party has a food allergy or dietary restriction.