

# APRÈS

## Herb Roasted Chicken Wings 15

Tossed in choice of pomegranate bourbon glaze, Cajun Buffalo or honey BBQ with carrots and celery

## Spitfire Caribou Corn Dogs 17

Maple jalapeno corn batter served with grilled pineapple jalapeno relish



## House Smoked Chopped Brisket

### over Waffle Fries 14

Bacon bits, caramelized onions, house queso, scallions and white BBQ sauce

## Buffalo Chicken Dip 16

Blue Cheese Cream Sauce, shredded chicken, buffalo sauce topped with smoked cheddar and tortilla chips

Put it in a bread bowl - 3

## Jumbo Bavarian Pretzels 14

Pimento cheese, mustard and beer cheese sauce

## Twin Chutes Potato Skins 14

Smoked pork shoulder, mountain chili, cheddar cheese, white bbq, pickled jalapenos with chipotle sauce

# GREENS & SOUPS

## Southwest Chopped Salad 13

Tomatoes, black olives, tortilla strips, shredded cheddar, black beans, pickled jalapenos with southwestern ranch

## House Chili 12

Topped with cheddar cheese, caramelized onion and scallions

## Caprese Salad 13

Fresh mozzarella, beefsteak tomatoes, and fresh basil with balsamic glaze

## Heirloom Tomato

### Red Pepper Bisque 11

Chive sour cream

## Roasted Beets and Jumping Goat 13

Colorado goat cheese with arugula and tomato wedges tossed in golden Italian

Add on Crispy Chicken - 6 Blackened Salmon - 9

Smoked Pork Shoulder - 6

# ENTRÉE

## Entrees-served with French Fries or sub a House Salad

## Blackened Salmon 17

Ciabatta bread, lemon aioli, Roasted Corn and Black Bean Pico de Gallo Arugula

## Reuben Quesadilla 15

1000 island sauerkraut and shredded gruyere cheese

## Caprese Grilled Cheese 14

Fresh mozzarella, organic tomato and balsamic glaze with Basil pesto on Texas Toast

## The Country Boy 16

Pecan smoked pork, southern slaw, bread and butter pickle chips, toasted Ciabatta

## The Falcon 16

Crispy breaded chicken tossed in Cajun buffalo sauce and smothered in blue cheese dressing, lettuce tomato and onion on a toasted ciabatta roll

# BURGERS

## The 4 0' Glock 15

Angus beef cheddar cheese lettuce tomato onion and pickle served on a toasted challah bun

## Skis in Jeans 18


Smoked pulled pork, coleslaw and pickle chips

## Yard Sale 20

Bacon, Caramelized Onion, Smoked Brisket on a toasted challah bun

## Claimjumper 17

Cajun seasoning, jalapenos, chipotle mayonnaise and chili

 Favorites Visit [Breckenridge.com/TBar](http://Breckenridge.com/TBar) for our event schedule. A 20% gratuity may be added to parties of six or more. All menu items are tax inclusive.



# COLD DRINKS

## Smoked Brisket Bloody 14

Tito's Vodka, spiced tomato juice, garnished with house smoked beef brisket, cheddar and pepper-jack cheese, pepperoncini, and pickles, rimmed with house brisket rub

## Imperial Margarita 14

Cucumber Jalapeno infused Heradura Silver Tequila, with agave nectar sour mix

## Two Mile High Mule 12

Spring 44 Vodka, ginger beer, and fresh squeezed lime juice

## Breck Bull 12

Grilled Pineapple infused Breckenridge Vodka and your choice of Red Bull flavor with a pomegranate liquor floater

# HOT DRINKS

## Hot Cocoa Kiss 11

Cruzan Rum, Rumchata, and hot chocolate topped with whipped cream

## Buttered Up Toddy 11

Breckenridge Spiced Whiskey and house made honey rum butter

## Fireside Coffee 11

Tuaca, Baileys, hot coffee topped with whipped cream

# DRAFTS

Bud Light 7

Stella Artois 8

Budweiser 7

Shock Top 8

Blue Point Toasted Lager 8

Breckenridge Small Batch Series 9

Dillon Dam Best Brown 8

Goose Island Sophie Belgium Ale 9

Breckenridge Avalanche Amber 8

Odells Five Barrel Pale Ale 8

Breckenridge Bumps and Jumps Session IPA 8

New Belgium 1554 Dark Lager 8

Breckenridge Seasonal Specialty 9

Great Divide Titan IPA 8

Breckenridge Nitro Vanilla Porter 9

Great Divide Brewing Specialty 9

Breckenridge Agave Wheat 8

Avery Out of Bounds Stout 8

# CANS & BOTTLES

Michelob Ultra Aluminum 7

Corona 7

Pabst Blue Ribbon 16oz Can 6

Guinness Stout 8

Coors Banquet Beer 16oz Bottle 7

Oskar Blues Dales Pale Ale 7