

C A B I N J U I C E

BREAKFAST 7AM - 11AM

BREKKY

bacon, egg, cheese, brioche

BREAKFAST BURRITO

potatoes, eggs, cheese, green chile
(+bacon)

BONE BROTH

AVOCADO TOAST

arugula, egg, chia seed

SEVEN GRAIN PORRIDGE

apple butter, yogurt, maple, seeds,
nuts

GALETTE

leeks, greens, gruyere

FRITTATA

potato, seasonal vegetables, parm

HONEY & ALMOND BUTTER TOAST

YOGURT & GRANOLA

fresh fruit

WHOLE GRAIN WAFFLE

maple, butter



LUNCH 11AM - 3PM

SOUP DU JOUR

add grilled cheese

BEET SALAD

bibb lettuce, crispy sprouted emmer,
buttermilk dressing

BABY KALE & RADICCHIO

roasted carrots, hazelnuts, pecorino,
anchovy mint dressing

VEGETABLE CHILI

sonoran white wheat berries, crema,
cilantro, cheddar

RED KURI SQUASH TAGINE

chickpeas, cashew cheese

BLUE CORN TACOS

rancho gordo beans, sweet potato,
avocado, salsa, cotija

GRAVITY BOWL

heirloom grains, roasted vegetables,
greens, beans, avocado, seeds

FRIED CHICKEN SANDWICH

pickled jalapeño, honey, franks hot

GRASS FED BURGER

crispy fingerlings, harissa aioli

ROASTED VEGETABLE SANDWICH

gruyere, pickle remoulade, ciabatta

PORCHETTA SANDWICH

salsa verde, cheddar aioli, sweet
onions, ciabatta

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

cabinjuice.com 303.423.2299

605 S. PARK AVE BRECKENRIDGE, CO 80424

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DINNER 2020 WINTER

SMALL PLATES

LAMB TARTARE mustard, capers, fresh horseradish, smørrebrød

GRILLED SQUID patatas bravas, roasted hatch chile, aioli

POTATO ROLLS house cultured butter

VEGETABLES

SUGAR SNAP PEAS prosciutto, ricotta, charred lemon

BLISTERED SHISHITO PEPPERS sea salt, lemon, chile

CHARRED ROOT VEGETABLES carrot, turnip, lardo, salsa verde

FRIED ZUCCHINI local honey, calabrian chile, parmigiano

BABY ROMAINE WEDGE shaved radish, fennel, buttermilk

RADICCHIO & SHAVED CELERY dates, point reyes bleu, olives, walnuts

ROTISSERIE (serves two) choice of sauce

HALF CHICKEN DIAVOLO

LAMB SHOULDER

PORCHETTA

Harissa | Salsa Verde | Aioli | Peperonata

LARGE PLATES

HAUS GANOUSH roasted vegetables, lentils, garlic spinach, flatbread

GRASS-FED BURGER cheddar cheese, aioli, l.t.o., crispy fingerlings

PAN ROASTED ALASKAN BLACK COD cherrystone clam & crab chowder

30 DAY DRY-AGE RIBEYE

SIDES

Smoky Braised Rancho Gordo Beans

Charred Broccoli di Cicco

Crispy Fingerlings Marinated Kale and Chard

Polenta

Roasted Cippolini Onions



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C A B I N J U I C E

COCKTAILS

RED & BLACK LUMBERJACK

zwack, tawney port, black walnut, ginger beer
"with the hat to match"- add an ounce of private stock

BIG GULPS, HUH?

gin, pink peppercorn campari, simple syrup, grapefruit juice, indian tonic

JERRIBALDI

rum, vanilla campari, galliano, orange juice

WHALE'S TAIL

st germain, pamplemousse, lillet, rosé, lime, soda

KILLER BOOTS MAN!

banquet beer & shot of amaro braulio

NO IT'S A CARDIGAN, BUT THANKS FOR NOTICING!

rye, amaro, allspice dram, ginger, molé bitters

MUSTANG

bourbon, rum, pommeau, amaro, bitters

4 O'CLOCK

gin, vermouth di torino, gran classico

TREE WELL

gin, douglas fir eau de vie, grapefruit sherbet, lime

BOOGIE FEVER

blanco tequila, lucky falernum, verdita, lime, salt

DRINK UP AND WE'LL TELL YA

gin or vodka, triplum, ???, lemon

DO YOU EVEN?

old tom gin or vodka, lord bergamot, galliano, lemon, grapefruit, soda

BACKSCRATCHER

bourbon, branca menta, good times
buy one, get one. share with a friend or pay it forward and share with a stranger

WINE

BUBBLES

Prosecco
Tullia, Brut Prosecco (NV)

WHITE

Pinot Grigio
Fossi, Fossi (2017)
Chardonnay
Smoke Tree

Sauvignon Blanc
Land of Saints

ROSÉ

Grenache
Folded Hills "Lilly"

RED

Malbec,
Terrazas de los Andes

Planella
Joan d'Anguera (2016)

Pinot Noir
Violin

Cabernet
Band of Vintners

