



Breckenridge Brewery Mountain House

To Share

Dry Rubbed Jumbo Chicken Wings With your choice of two sauces, traditional buffalo hot sauce, Vanilla Porter BBQ sauce, sweet Thai chili sauce, ghost pepper blazin' hot sauce, ranch or bleu cheese dressing served with carrots and celery **GF \$13** (880 cal)

Mountain House Nachos Thick cut corn tortilla chips, chili con queso, house made pickled jalapeños, Hop Peak ranchero black beans, diced tomato and green onions served with guacamole, Mexican crema and roasted tomato salsa **VG \$11.5** (880 cal)
Add: Tequila Lime Chicken **\$3** (120 cal) • Add Braised Beef Barbacoa **\$5** (250 cal)

Crispy Chicken Tenders Six crispy chicken tenders served on a bed of seasoned french fries with your choice of traditional buffalo hot sauce, Vanilla Porter BBQ sauce, sweet Thai chili sauce, ghost pepper blazin' hot sauce, ranch, or bleu cheese dressing **\$13** (890 cal)

Chips and Salsa Basket **GFO VG \$8** (380 cal) Add fresh guacamole **\$4** (170 cal) Add chili con queso **\$4** (200 cal)

Oven Roasted Tomato Hummus Served with grilled Naan bread, fresh carrots and celery **GFO VG \$11** (1140 cal)

Vanilla Porter BBQ Chicken Flatbread Grilled chicken, Tender Belly bacon crumbles, roasted corn, red onions and shredded cheddar on a crispy flatbread drizzled with ranch dressing and finished with green onions **\$12.5** (1580 cal)

Beef Barbacoa Tacos Mango Mosaic Pale Ale braised beef on three soft flour tortillas topped with salsa verde, pico de gallo and queso fresco. **\$14** (1340 cal)

From Our Kettle

Smoked Tomato Bisque Served with basil cream and grilled rosemary Parmesan bread **GFO VG**
Cup **\$6** (160 cal) Bowl **\$10** (310 cal)

New England Clam Chowder Baby clams in a hearty cream soup with bacon, potatoes and celery served with oyster crackers **GFO** Cup **\$6.5** (320 cal) Bowl **\$10.5** (560 cal)

From The Garden

Add to any salad: Grilled Chicken Breast **\$6** (300 cal) • Grilled Flat Iron Steak* **\$12** (290 cal) • Chili Glazed Salmon Filet* **\$12** (830 cal)

Baby Arugula Salad Baby arugula, shaved Parmesan cheese, oven roasted tomatoes and red onions tossed with a Mango Mosaic Pale Ale vinaigrette **GFO V \$14.5** (580 cal)

Bibb Lettuce Cobb Salad Chopped bibb lettuce, heirloom cherry tomatoes, blue cheese crumbles, grilled chicken, diced hard boiled eggs, bacon bits and fresh avocado and tossed with buttermilk ranch dressing **GF \$16** (820 cal)

Mountain House Salad Field greens with cherry tomatoes, sliced cucumber, shaved red onion and croutons. Served with your choice of ranch (200 cal), bleu cheese (300 cal), Mango Mosaic Pale Ale vinaigrette (120 cal) or balsamic vinaigrette (120 cal)
Half Salad **\$6.5** (390 cal) Full Salad **\$9.5** (410 cal)

Traditional Caesar Salad Chopped romaine lettuce tossed with house made Caesar dressing, fresh croutons and shaved Parmesan cheese Half Salad **\$7.5** (270 cal) Full Salad **\$10.5** (710)

GF Gluten Friendly

GFO Gluten Friendly Options

VG Vegetarian

*Warning: These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Tables of six or more people will incur a 20% service charge

Entrees

Chili Lime Noodle Bowl Savory vegetable broth over a bed of rice noodles, diced bell peppers, fresh pico de gallo and sliced avocado topped with crispy tortilla strips **VG GFO \$14** (770 cal)

Add Grilled Chicken **\$6** (300 cal), Grilled Flat Iron Steak* **\$12** (290 cal), Chili Glazed Salmon Filet **\$12** (830 cal)

Pairs great with Mango Mosaic Pale Ale

Boursin Stuffed Chicken Breast Pan seared bone-in chicken breast stuffed with baby arugula, roasted tomatoes and Boursin cheese, served with savory bread pudding, grilled asparagus and topped with an herb pan jus **\$28** (1530 cal)

Pairs great with White Ale

Cider Brined Double Cut Pork Chop* Grilled bone in pork chop with roasted savory bread pudding and grilled asparagus topped with caramelized onion and roasted apple chutney **\$45** (940 cal)

Pairs great with Avalanche Ale

Chili Glazed Pan Seared Salmon Filet* Served with cilantro lime rice and grilled asparagus **GFO \$26** (1470 cal)

Pairs great with Mango Mosaic Pale Ale

Creole Jambalaya Stuffed Bell Pepper Hearty Creole style Jambalaya with chicken and andouille sausage stuffed inside sweet roasted bell peppers served with a smoky tomato sauce **GF \$24** (1130 cal)

Pairs great with White Ale

Spaghetti Squash Primavera Roasted spaghetti squash tossed with sauteed vegetables and topped with a rustic tomato sauce and shaved Parmesan cheese **VG GF \$22** (540 cal)

Pairs great with Hop Peak IPA

Steaks

Dry Rubbed Buffalo Ribeye* Grilled locally sourced Tomahawk cut 22oz bison ribeye served with grilled asparagus and butter poached fingerling potatoes **GF \$45** (1730 cal)

Pairs great with Vanilla Porter

Grilled Flat Iron Steak* Served with grilled asparagus, butter poached fingerling potatoes and topped with Avalanche Ale bacon jam and crispy beer battered onion rings **\$28** (1270 cal)

Pairs great with Avalanche Ale

Bacon Wrapped Buffalo Tenderloin* Wrapped in Tender Belly bacon and served with butter poached fingerling potatoes and grilled asparagus topped with a southern spiced demi glace **\$42** (1000 cal)

Pairs great with Vanilla Porter

Burgers and Sandwiches

Served with seasoned fries. Upgrade to Beer Battered Onion Rings, Cup of Soup, Side House Salad, Jambalaya or Caesar Salad for \$3 or add a Gluten Free Bun for \$3 (120 - 420 cal)

Colorado Prime Rib Cheesesteak Shaved prime rib topped with caramelized onions, roasted green chiles and chili con queso served on a locally baked hoagie roll **\$17** (880 cal)

Pairs great with Hop Peak IPA

Fried Chicken and Waffle Sandwich Crispy fried dark meat chicken, house made bread and butter pickles, Tender Belly bacon, sriracha aioli, maple kale slaw on Belgian waffles **\$16** (1630 cal)

Pairs great with Avalanche Ale

House Made Corned Beef Sandwich Corned Beef slow braised in Nitro Irish Stout topped with creamy cole slaw, Swiss cheese and thousand island dressing on a light rye bun **\$16.5** (1240 cal)

Pairs great with Nitro Irish Stout

Burger of the Game Ask your server about the signature burger of the game! **\$13.5** (450 - 800 cal)

Impossible Burger Impossible burger patty topped with roasted green chilies, pepper jack cheese, and sriracha aioli on a fresh baked onion bun **\$18** (1140 cal)

Pairs great with White Ale

Build Your Own Burger Your choice of ½ pound beef patty or grilled chicken breast **\$14.5**, Impossible burger patty **\$14.5** or locally sourced bison patty **\$16.5** on a fresh baked onion bun with shredded lettuce and sliced tomato **GFO** (830 - 1240 cal)

Add Ons: Vanilla Porter BBQ sauce • ranch • sweet Thai chili sauce • roasted tomato salsa • ghost pepper blazin' hot sauce • buffalo sauce • sriracha aioli **\$.50** (30 - 200 cal)

House made pickled jalapeños • house made bread and butter pickles • caramelized onions • American cheese • white cheddar • Swiss cheese • pepper jack cheese • blue cheese crumbles **\$1** (25 - 200 cal)

Fresh guacamole • fried egg* • Tender Belly bacon • roasted green chiles • chili con queso **\$2** (25-100 cal)

Desserts

Salted Caramel Vanilla Crunch Cake

Light, buttery vanilla-flecked with waves of caramel cake and layered with salted caramel crunch and a creamy custard layer **\$8.5** (600 cal)

Angel Food & Mixed Berry Parfait Fluffy angel food cake with a delightful berry mixture and topped with fresh whipped cream **\$7.5** (460 cal)

Flourless Chocolate Torte A rich chocolate cake made with a blend of four chocolates topped with a ganache and macerated berries **GF \$8.5** (430 cal)

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