



BURGERS & SANDWICHES

Accompanied by seasoned fries and pickles
Upgrades: Cajun Coleslaw 3, Bison Chili 5, Side Salad 3

BRECKENRIDGE BURGER | 22

candied bacon, Palisade Peach BBQ, gorgonzola, arugula, challah

MOUNTAIN HOUSE BURGER | 17

lettuce, tomato, onion, choice of cheese, secret sauce, challah

SHROOMWICH 🌱 | 20

chimichurri, marinated portobello, caramelized onion, challah

GRILLED STEAK SANDWICH | 26

gruyere, bacon jam, onion strings, horseradish cream, hoagie

BEER BATTERED FISH | 26

Avalanche Ale battered cod, Cajun slaw, remoulade, challah

PULLED PORK SANDWICH | 20

Cajun slaw, Palisade Peach BBQ, challah

ADD TOPPINGS | 2 EACH

bacon, mushrooms, caramelized onions, jalapenos, avocado

ENTREES

AVALANCHE ALE SHEPARD'S PIE | 26

lamb, garlic mash, Avalanche Ale rosemary gravy

BLACKENED MAHI-MAHI 🌱 | 36

lemon caper cream sauce, sweet potato-brussel hash

CHICKEN FRIED CHICKEN | 28

Avalanche Ale rosemary pan sauce, garlic mash, crispy brussels

SMOKED BABY BACK RIBS | 28

baked beans, cornbread, Cajun slaw

FILET MIGNON MEDALLIONS 🌱 | 38

sweet potato-brussel hash, shallot red wine sauce

DESSERTS 🌱

HOUSE-BAKED CHOCOLATE CHIP COOKIES | 10

add Ice Cream 3

order to go and enjoy a treat in your seat!

NY CHEESECAKE | 8

blueberry compote

APPLE BREAD PUDDING | 12

ice cream, whipped cream

SOUPS

BISON CHILI 🌱 | 12

cornbread

CHEF CURATED SOUP | MKT

SHAREABLES

PRETZEL BITES 🌱 | 12

beer cheese, mustard crème fraiche

PUB FLATBREAD | 18

gorgonzola, bacon jam, grilled chicken, mushrooms, balsamic glaze, arugula

BRECKENRIDGE NACHOS 🌱 | 16

lime crema, pico de gallo, guacamole, jalapenos, refried beans, Avalanche queso

add Chicken 4, Steak 6, Mahi-Mahi 6, Pulled Pork 6

CHEESE CURDS 🌱 | 15

sriracha ranch, marinara

CHICKEN WINGS 🌱 | 18

buffalo, Palisade Peach BBQ, lemon pepper rub, garlic parmesan Carrot, choice of ranch or blue cheese dressing

SALADS

CAESAR 🌱 | 14

house dressing, parmesan, croutons

add Chicken 4, Steak 6

KITCHEN SINK COBB 🌱 | 20

ham, turkey, hard-boiled egg, red onion, gorgonzola, avocado, bacon, carrots, white balsamic vinegar

KID'S MENU

Comes with seasoned fries

2 BEEF SLIDERS | 12

MAC & CHEESE | 10

CHICKEN TENDERS | 12



GLUTEN-FREE



VEGETARIAN



PACKAGED BEER

PREMIUM | 14.75

Avalanche Amber Ale – 19.2 oz
Blue Moon – 24 oz
Juicy Drop IPA – 24 oz
Modelo – 24 oz

PREMIUM | 14

Michelob Ultra – 24 oz
Voodoo Ranger – 19.2 oz
Odell IPA – 19.2 oz
Stella Artois – 19.2 oz
Stem Cider – 16 oz

DOMESTIC | 12.5

Coors Banquet – 24 oz
Coors Light – 24 oz
Bud Light – 24 oz

CANNED SELTZER | 14.75

White Claw Black Cherry – 24 oz
Truly – 24 oz
Topo-Chico – 24 oz

DRAFT BEER

DOMESTIC | 13.5

Avalanche Amber Ale
Coors Light
Bud Light

PREMIUM | 14.5

Juicy Drop IPA
Odell IPA
Breckenridge Seasonals
Palisade Peach Wheat

***See server for remaining selection of drafts**

BEER BUCKETS

Premium or Seltzer Bucket | 87

Choice of 6 premium cans

Domestic Buckets | 70

Choice of 6 domestic cans

WINE

TIER 1 WHITE | 16

Tiamo Pinot Grigio
J. De Villebois Sauvignon Blanc
Fleur de Prairie Rose
LaMarca Prosecco
Treana Chardonnay

TIER 2 WHITE | 19

Flowers Chardonnay
Cakebread Chardonnay

TIER 1 RED | 16

Josh Cabernet Sauvignon
Conundrum Red Blend
Uno Malbec
H3 Merlot

TIER 2 RED | 19

Duck Pond Pinot Noir
Prisoner Unshackled Red
Patz & Hall Pinot Noir
7 Cellars Farm Cabernet

CANNED COCKTAILS

12 OZ. CANNED COCKTAILS | 13.50

Ginger and Lime
Lemon
Cola