**WINGS**

**The FAMOUS Eric’s Baked Wings**  $11.95  
Our delicious hot buffalo wings baked for crispiness and unique flavor. Please allow extra time. *[Buffalo wing sauce only]*

- **Buffalo Wings**  $11.75  
  Traditional hot wings.

- **Sweet Chili Wings**  $11.75  
  Our mildest wings.

- **Thai Peanut Wings**  $11.75  
  Our Thai peanut sauce makes these mildly spicy.

- **BBQ Wings**  $11.75  
  Our wings dunked in bbq sauce.

**NACHOS AND CHIPS**

- **Chips & Homemade Salsa**  $6.95  
  Tortilla chips and salsa.

- **Chips & Homemade Guacamole**  $8.95  
  Tortilla chips, salsa and guacamole.

- **Nacho**  $9.95  
  Crispy corn chips layered with cheese, topped with jalapeños and black olives. Served with sides of salsa, sour cream and guacamole.
  
  *Add beef*, chicken* or Impossible Burger for $1.00

- **Nacho Supreme**  $10.95  
  Everything our basic NACHOS have plus lettuce, diced tomatoes and refried beans.
  
  *Add beef*, chicken* or Impossible Burger for $1.00

**APPETIZERS**

- **POTATO SKINS**  $6.95  
  Topped with cheddar cheese and served with sour cream.
  
  *Add any of the following to your skins for 25¢ extra:*
  - Bacon
  - Jalapeños
  - Broccoli
  - Green Onions

- **Cheese Stix**  $6.95  
  Golden fried mozzarella with marinara.

- **Chicken Fingers**  $6.95  
  Served with ranch.

- **Buffalo Fingers**  $7.50  
  Chicken fingers drenched in our HOT sauce served with celery.

- **Fried Pickles**  $6.95  
  Golden battered pickle chips with ranch.

- **Fried Jalapenos**  $6.95  
  Stuffed with cream cheese and fried until golden brown, served with salsa.

- **Homemade Spinach & Artichoke Dip**  $12.95  
  Served with pita chips, carrots, cucumbers and celery. (3-4 people)
  
  Substitute tortilla chips to make it gluten-free. ☑

  *1/2 order (1-2 people): $8.95*

- **Hummus Dip**  $8.95  
  Served with pita chips, carrots, cucumbers and celery.
  
  Substitute tortilla chips to make it gluten-free. ☑

- **Bavarian Pretzel Stix** (4 pieces)  $4.95  
  A fan favorite! Brushed with garlic butter and baked fresh.
  Served salted or unsalted. *Add soft cheese for $1.00*

  *1/2 order (2 pieces): $2.95*

- **Onion Rings**  $8.95  
  Battered rings served with a side of ranch.

- **Basket of Fries**  $5.50  
  **Cheese Fries**  $6.95  
  **Basket of Sweet Potato Fries**  $6.95

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
**GLUTEN FREE CRUST:** Small 9” add $2, Large 14” add $3  |  **CAULIFLOWER CRUST:** Small 10” add $3

---

**SPECIALITY PIZZAS**

**PICK YOUR CRUST!**

<table>
<thead>
<tr>
<th>WHITE</th>
<th>GARLIC WHITE</th>
<th>WHEAT</th>
<th>GARLIC WHEAT</th>
<th>GLUTEN-FREE**</th>
<th>CAULIFLOWER***</th>
</tr>
</thead>
</table>

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Garbage Pizza*
The traditional “Bunch O’Stuff” pizza: pepperoni, sausage, green peppers, mushrooms, white onions, black olives and tomatoes.

Meat Lovers*
Pepperoni, sausage, ham and hamburger.

Breck Pizza
Sausage, spinach, fresh mushrooms and pickled jalapeños.

Hawaiian Pizza
The traditional Hawaiian pizza that everyone loves… ham, pineapple and green onions.

Vegetarian Pizza
Spinach, mushrooms, black olives, tomatoes, green peppers and white onions. Try it on our whole wheat crust!

Oaxacan Pizza* [pronounced “wuh-hah-kuhn”]
A tasty regional Mexican treat! Your choice of chorizo, pulled pork or chicken over a base of black bean puree, topped with Oaxacan cheese, fresh jalapeños and roasted red peppers. Garnished with lime-tossed shredded cabbage.

Thai Pizza
Thai peanut sauce, mozzarella, cashews, bean sprouts, carrots, green onions and mandarin oranges. Choice of chicken* or shrimp*.

Hot Wing Pizza*
Hot wing sauce smothered on your choice of crust with chicken, mozzarella, cheddar and red onions.

Barbeque Chicken Pizza*
BBQ sauce, red onions, chicken and mozzarella.

Baldy Mountain Pizza
Olive oil-based pizza with bacon, artichoke hearts, goat cheese, spinach and sautéed onions.

Greek Pizza
Olive oil-based pizza topped with gyro meat, mozzarella and feta, kalamata olives, red onions, lettuce and tomato. Served with a side of tzatziki sauce.

Arugula & Prosciutto Pizza
Olive oil-based pizza with thinly-sliced prosciutto, mozzarella, caramelized onions topped with a zesty arugula.

Olive Oil Pizza
Olive oil-based pizza topped with mozzarella, sautéed mushrooms, spinach and fresh tomatoes, seasoned with oregano and basil.

Margherita Pizza
Olive oil-based pizza topped with diced tomatoes, fresh basil, mozzarella, garlic, kosher salt and parmesan cheese.

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**CREATE YOUR OWN**

SMALL (10 INCHES / 6 SLICES) ..........$10.95  |  LARGE (16 INCHES / 8 SLICES) ..........$22.95

MEDIUM (12 INCHES / 8 SLICES) ..........$17.50  |  GIGANTOR (24 INCHES) .................$42.00

<table>
<thead>
<tr>
<th>TWO toppings INCLUDED in price of each pizza</th>
<th>Extra Toppings: Small: $1 each</th>
<th>Medium: $2 each</th>
<th>Large: $3 each</th>
<th>Gigantor: $4 each</th>
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<tbody>
<tr>
<td>Anchovies</td>
<td>Cashews</td>
<td>Green Olives</td>
<td>Jalapeños (pickled)</td>
<td>Onions (fresh)</td>
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<tr>
<td>Artichokes</td>
<td>Chicken</td>
<td>Green Onions</td>
<td>Kalamata Olives</td>
<td>Onions (sautéed)</td>
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<td>Chorizo</td>
<td>Green Peppers</td>
<td>Mandarin Oranges</td>
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<td>Bean Sprouts</td>
<td>Cream Cheese</td>
<td>Ham</td>
<td>Meatballs</td>
<td>Pineapple</td>
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<td>Black Olives</td>
<td>Crushed Garlic</td>
<td>Hamburger</td>
<td>Mushrooms (fresh)</td>
<td>Prosciutto</td>
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<td>Feta</td>
<td>Impossible Burger</td>
<td>Mushrooms (sautéed)</td>
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<td>Green Chiles</td>
<td>Jalapeños (fresh)</td>
<td>Oregano</td>
<td>Ricotta</td>
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<td>Roasted Red Peppers</td>
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<td>Sliced Pepperoncini</td>
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<td>Sun-Dried Tomatoes</td>
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<td>Tomatoes</td>
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**CALZONES**

Our homemade white crust stuffed with mozzarella and ricotta plus choice of 2 pizza toppings. (Additional toppings 75¢ each.) ................................................................. $11.50

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SOUP & SALADS

French Onion Soup Bowl  $5.50
Our own recipe, baked with croutons and Swiss cheese.
Add a side salad for $3.00.

House Salad  Small $4.00 | Large $5.95
Lettuce, tomatoes, cucumbers, carrots, red onions and green peppers.

Creamy Caesar Salad  Small $4.50 | Large $9.50
Romaine lettuce, creamy caesar dressing, croutons and parmesan.
Add chicken* or tilapia* for $3.00. Add steak* for $5.00.

Taco Salad (Choose chicken* or seasoned beef*)  $13.50
Fresh lettuce with tomato, onions and black olives topped with cheese, sour cream and salsa, served in a flour tortilla bowl.

Asian Salad  $10.50
Shredded cabbage, shredded carrots, red peppers, sugar snap peas, green onions, cilantro and toasted almonds served with carrot ginger dressing. Add goat, feta or blue cheese crumbles for $1.50.

Thai Chicken Salad*  $13.50
Grilled marinated chicken breast on a bed of crisp romaine with bean sprouts, cashews, mandarin oranges, green onions, carrots and a side of Thai peanut sauce.

Mediterranean Salad  $10.50
Crisp romaine mixed with feta cheese, kalamata olives, roasted red peppers, tomatoes, red onions, pepperoncini, croutons and a side of balsamic vinaigrette. Add chicken* for $3.00.

Blackened Southwestern Chicken Salad*  $13.50
Sliced blackened chicken breast, romaine lettuce, avocado, corn, black beans, jicama, sliced cherry tomatoes, yellow peppers, fresh cilantro, crispy tortilla strips and homemade cilantro-lime dressing.

Cobb Salad*  $13.50
Crisp romaine mixed with tomatoes, bacon, grilled chicken breast, eggs, avocado and blue cheese crumbles.

Steak Salad*  $13.95
6 oz. grilled Angus flatiron steak with spinach, dried cherries, walnuts, apple slices, red onion and tomatoes, blue cheese crumbles and a side of raspberry vinaigrette.

DRESSINGS:  Ranch | Blue Cheese | 1000 Island | Caesar
Honey Mustard | Balsamic Vinaigrette | Raspberry Vinaigrette
Carrot Ginger | Cilantro-Lime | Lo-Cal Italian | Oil & Vinegar

HOT MEALS

Eric’s Boneless Short Ribs*  $13.95
8oz. of tender, sliced short ribs served over homemade mashers topped with au jus with a side of veggies.

Chicken Rotisserie Dinner*  $11.95
A half chicken freshly roasted in our own rotisserie oven. Served with homemade mashers, gravy and veggies. Make it bbq’d add $1.00.

Chicken Fried Steak  $10.50
Beef served with homemade mashers, gravy and veggies. Substitute chicken $9.95.

Fish & Chips*  $11.95
Tavern-breaded white fish fillets, served with french fries, fresh coleslaw and tartar sauce. Have it on a bun for an extra $1.

Blackened Chicken Quesadilla*  $9.95
Chicken, grilled flour tortilla, black bean puree, fresh jalapeños and Oaxacan cheese with homemade salsa, guacamole and sour cream.

Fingers & Fries  $8.50
Our chicken fingers teamed up with french fries. Ask for “Buffalo Style” if you like it spicy! Substitute onion rings or sweet potato fries for $2.00

SANDWICHES

Prime Rib Dip*  $12.95
Thinly-sliced prime rib topped with melted Swiss cheese served with au jus and horseradish sauce on a hoagie roll. Add sautéed onions and/or mushrooms for $1.00

Pulled Pork Sandwich*  $10.95
Served with sides of homemade giardiniera and bbq sauce.

Blackened Tilapia Sandwich*  $10.95
Served on a bun with lettuce and dill mayonnaise.

Ranchero Steak Wrap*  $13.95
A 6 oz. grilled Angus flatiron steak in a tortilla, with cheddar cheese, sautéed onions and peppers, tomato, lettuce, jalapeños and horsey sauce.

Kick’n Chicken Wrap*  $10.95
Grilled or fried chicken breast dipped in hot sauce and mixed with lettuce, tomato and red onion in a warm flour tortilla.

Hummus Wrap  $10.95
Lettuce, tomato, cucumbers, hummus, roasted red peppers, goat cheese and alfalfa sprouts served in a flour tortilla.
**BURGERS**

*All burgers are 1/2 lb. Colorado Angus*

The Grounder*  
A plain burger.  
$10.95

“Royale” with Cheese*  
Choice of American, Swiss, cheddar, pepperjack, or mozzarella.  
$11.50

Eric’s Double-Wide*  
Two 4 oz. burgers stacked with cheese, chopped lettuce, sliced tomatoes, sautéed onions & pickle chips with mayo and 1000 Island.  
$12.50

Downstairs Burger*  
Our favorite burger topped with bacon and cheese.  
$12.50

B.P.D. Burger*  
Bacon, cheese and bbq sauce.  
$12.50

The Babe Ruth*  
Swiss cheese and mushrooms.  
$12.50

The Boreas Pass Burger*  
Sautéed green peppers, onions and melted Swiss.  
$12.50

The Al Burger*  
Green chilies and pepperjack cheese.  
$12.50

Fernando’s Burger*  
Sour cream, guacamole and cheddar.  
$12.50

Rockies Burger*  
Guacamole, onion and tomato.  
$12.50

Sweet Lou’s Burger*  
Bacon, jalapeños and Swiss cheese.  
$12.50

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**CHICKEN SANDWICHES**

Blackened Chicken*  
House spice blend. Spicy! [Served grilled only]  
$12.50

Classic Chicken*  
A plain chicken sandwich.  
$10.95

Cheesy Chicken*  
Choice of American, Swiss, cheddar, pepperjack, or mozzarella.  
$11.50

The Boreas Pass Chicken*  
Sautéed green peppers and onions covered with melted Swiss.  
$12.50

Pepe’s Pollo*  
Guacamole, sour cream and cheddar.  
$12.50

Sweet Lou’s Chicken*  
Bacon, jalapeños and Swiss.  
$12.50

The Al Chicken*  
Green chilies and pepperjack cheese.  
$12.50

Texas Chicken*  
Bacon, cheddar cheese and bbq sauce.  
$12.50

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**OTHER BURGERS**

Buffalo Burger*  
8 oz. of farm-raised buffalo. Add toppings for extra charge.  
$13.95

Black Bean Burger  
Topped with green chilies and pepperjack. Served with your choice of jalapeño cilantro salsa or cajun mayo on the side.  
$10.95

Turkey Burger*  
A turkey burger served with avocado, tomato and lettuce.  
$10.95

Southwestern Veggie Burger  
Organic patty served on a multigrain bun with cucumber, tomato and lettuce. Choice of side: jalapeño cilantro salsa or cajun mayo.  
[VEGAN] Substitute gluten-free bun for $1.00 to make it vegan.  
$10.95

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<table>
<thead>
<tr>
<th>Sides</th>
<th>french fries</th>
<th>coleslaw</th>
<th>cottage cheese</th>
<th>home-cooked potato chips</th>
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</thead>
<tbody>
<tr>
<td>substitute</td>
<td>onion rings or sweet potato fries for $2.00</td>
<td>a small house salad for $1.50</td>
<td>a gluten-free bun for $1.00</td>
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</table>

EXTRA TOPPINGS? Please add 75¢ each. Add $1.50 for bacon or guacamole.

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**FOR THE KIDS**

**KID’S UNDER 12 ONLY, PLEASE.**

**CHOOSE ANY ITEM BELOW:**

**$5**

- Macaroni & Cheese
  - Add a hot dog for $1.00 extra

- Kid’s Size Pizza
  - Includes TWO toppings

- Cheese Quesadilla

- Kid’s Hummus & Veggie Plate

*(The following items are served with choice of FRIES, VEGGIES or FRUIT.)*

- Grilled Cheese
- Kid’s Burger or Cheeseburger
- Kid’s Chicken Fingers
- Hot Dog
- Peanut Butter & Jelly
  - All-natural peanut butter and strawberry jelly

**DESSERT**

- **Mike’s Pies**
  - **SEA SAL CARAMEL CHEESECAKE**
    - $6.00
  - **GLUTEN FREE REESE’S PEANUT BUTTER PIE**
    - $6.00
  - **Sweet Street**
    - **CHOCOLATE LAVA CAKE**
      - $5.00

**COOL DRINKS**

- **Premium Bottled Sodas**
  - Boylan Root Beer
  - Jarritos Grapefruit Soda
  - Jarritos Mandarin Soda
  - Jarritos Pineapple Soda
  - $3.00

- **Energy Drinks**
  - Red Bull
  - Red Bull Yellow Edition
  - Sugar Free Red Bull
  - $4.00 (by the can)

- **Bottled H2O**
  - Aquafina......... $2.50
  - Pellegrino......... $3.50

**HOT DRINKS**

- Coffee (regular or decaf)
- Hot Tea (herbal or traditional)
- Hot Chocolate • Hot Cider
  - $2.00

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# BEER

**DRAFT**

(THIRTY BREWS ON TAP!)

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Origin</th>
<th>ABV</th>
<th>IBU</th>
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<tbody>
<tr>
<td>Rotating Handle</td>
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<tr>
<td>Rotating Sour Beer</td>
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<tr>
<td>Broken Compass Rotating Nitro Handle Breckenridge, CO</td>
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<tr>
<td>Broken Compass Rotating #1 Breckenridge, CO</td>
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<tr>
<td>Broken Compass Rotating #2 Breckenridge, CO</td>
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<tr>
<td>Stem Off-Dry Apple Cider (abv 5.8%, ibu's n/a) Lafayette, CO</td>
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<td>Bud Light (abv 4.2%, ibu's 7) USA</td>
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<tr>
<td>Coors Light (abv 4.2%, ibu's 10) USA</td>
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<tr>
<td>Michelob Ultra (abv 4.2%, ibu's 10) USA</td>
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<tr>
<td>Ska Mexican Logger (abv 5.2%, ibu's 20) Durango, CO</td>
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<tr>
<td>Telluride Mountain Time Kölsch (abv 5.2%, ibu's ?) Telluride, CO</td>
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<td>Stella Artois (abv 5.2%, ibu's 15) Belgium</td>
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<tr>
<td>Upslope Craft Lager (abv 4.8%, ibu's 15) Boulder, CO</td>
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<td>Melvin TGR Pilsner Pilsner (abv 4.8%, ibu's ?) Alpine, WY</td>
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<tr>
<td>Dry Dock Apricot Blonde (abv 5.1%, ibu's 17) Aurora, CO</td>
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<tr>
<td>Left Hand Flamingo Dreams Berry Blonde Nitro (abv 4.7%, ibu's 11) Longmont, CO</td>
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<tr>
<td>Avery White Rascal (abv 5.6%, ibu's 22) Boulder, CO</td>
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<tr>
<td>Odell's Easy Street Wheat (abv 4.6%, ibu's 21) Fort Collins, CO</td>
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<tr>
<td>Odd13 Jetman Jimmy Hazy Golden Ale (abv 4.5%, ibu's ?) Lafayette, CO</td>
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<tr>
<td>Magic Hat #9 Pale Ale (abv 5.1%, ibu's 20) South Burlington, VT</td>
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<td>New Belgium Fat Tire Amber (abv 5.2%, ibu's 22) Fort Collins, CO</td>
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<td>Odell's 90 Shilling (abv 5.3%, ibu's 27) Fort Collins, CO</td>
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<td>Deschutes Lil' Squeezzy Juicy Ale (abv 5.0%, ibu's 40) Bend, OR</td>
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<td>Deschutes Mirror Pond Pale Ale (abv 5.0%, ibu's 40) Bend, OR</td>
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<td>Outer Range In The Steep IPA (abv 6.9%, ibu's ?) Frisco, CO</td>
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<td>New Belgium Voodoo Ranger Juicy Haze IPA (abv 7.5%, ibu's 42) Fort Collins, CO</td>
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<td>Oskar Blues Dale's Pale Ale (abv 6.5%, ibu's 65) Lyons, CO</td>
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<td>Avery India Pale Ale (abv 6.5%, ibu's 69) Boulder, CO</td>
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<td>Telluride Russell Kelly Pale Ale (abv 6.7%, ibu's 83) Telluride, CO</td>
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<td>Ska Brewing Modus Hoperandi IPA (abv 6.8%, ibu's 88) Durango, CO</td>
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<tr>
<td>Left Hand Milk Stout Nitro (abv 6.0%, ibu's 25) Longmont, CO</td>
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09.19.20 (menu subject to change)

(abv - alcohol by volume, ibu - international bitterness unit)
Ales
21st Amendment Blood Orange IPA (CA) 5.25
Avery Ellie’s Brown Ale (CO) 5.25
Boddingtons Pub Draft (England) 16oz 6.00
Breckenridge Brewery Avalanche Ale (CO) 5.25
Cigar City Jai Alai IPA (FL) 5.25
Eddyline Crank Yanker IPA (CO) 16oz 6.75
Epic Brewing Tart ‘n Juicy Sour IPA (UT) 6.25
Great Divide Titan IPA (CO) 5.25
New Castle Brown Ale (England) 5.25
Sierra Nevada Pale Ale (CA) 5.25
Station 26 Tangerine Cream Ale (CO) 5.25

Stouts, Porters, & Bocks
Ayinger Celebrator Doppelbock (Germany) 9.25
Deschutes Black Butte Porter (OR) 5.25
Young’s Double Chocolate Stout (England) 6.75

Wheats
Boulevard Unfiltered Wheat (MO) 5.25
Paulaner Hefe-Weisen (Germany) 5.50
Sam Adams Cherry Wheat (U.S.A.) 5.25

Gluten Free
Holidaily Brewing Fat Randy’s IPA (CO) 16oz 10.25
Holidaily Brewing Fav Blonde Ale (CO) 16oz 10.25
Widmer Omission Pale Ale (OR) 5.25

Ciders & Others
Angry Orchard Rosé Cider (USA) 5.25
Stella Artois Cidre (Belgium) 5.25
Wild Cider Apple Cider (CO) 7.25
O’Doul’s Non-alcoholic (USA) 4.50
Upslope Spiked Snowmelt Seltzer Juniper & Lime (CO) 5.25
Upslope Spiked Snowmelt Seltzer Pomegranate & Acai (CO) 5.25

Lagers
Amstel Light (Holland) 5.25
Budweiser (U.S.A.) 4.50
Bud Light (U.S.A.) 4.50
Colorado Native Amber Lager (CO) 5.25
Coors (U.S.A.) 4.50
Corona (Mexico) 5.25
Corona Premier (Mexico) 5.25
Dos XX Lager (Mexico) 5.25
Heineken (Holland) 5.25
Miller High Life (U.S.A.) 4.50
Miller Lite (U.S.A.) 4.50
Molson Canadian (Canada) 5.25
Montucky Cold Snacks (MT) 16oz 4.50
Negra Modelo (Mexico) 5.25
Oskar Blues Yella Pils (CO) 5.25
Pabst Blue Ribbon (U.S.A.) 16oz 4.50
Pacifico (Mexico) 5.25
Paulaner Original Munich Lager (Germany) 6.00
Peroni (Italy) 5.25
Red Stripe (Jamaica) 5.25
Rolling Rock (U.S.A.) 4.50
Shiner Bock (U.S.A.) 5.25

Wheats
Boulevard Unfiltered Wheat (MO) 5.25
Paulaner Hefe-Weisen (Germany) 5.50
Sam Adams Cherry Wheat (U.S.A.) 5.25

Gluten Free
Holidaily Brewing Fat Randy’s IPA (CO) 16oz 10.25
Holidaily Brewing Fav Blonde Ale (CO) 16oz 10.25
Widmer Omission Pale Ale (OR) 5.25

Ciders & Others
Angry Orchard Rosé Cider (USA) 5.25
Stella Artois Cidre (Belgium) 5.25
Wild Cider Apple Cider (CO) 7.25
O’Doul’s Non-alcoholic (USA) 4.50
Upslope Spiked Snowmelt Seltzer Juniper & Lime (CO) 5.25
Upslope Spiked Snowmelt Seltzer Pomegranate & Acai (CO) 5.25

Rotating Bottles
Ask about current selection

09.19.20 (menu subject to change)
COCKTAILS

Downstairs

Margarita
Hornitos Reposado, Original Combier, and Eric’s house-made Margarita Mix served with a salted rim (or not).
10.00

Skinny Margarita
Just the basics, NOTHING sweet:
Cazadores Reposado, Grand Marnier, fresh lime, club soda and a salted rim (or not).
10.00

Refreshing Paloma
Cazadores Reposado Tequila and Jarritos Grapefruit Soda served tall.
9.00

Lip Service Rye-hattan
Savage and Cooke Lip Service Rye Whiskey, Italian Sweet Vermouth, and Angostura Aromatic Bitters. Served up or on the rocks.
10.00

Downstairs

Bloody Mary
Breckenridge Chili Chile Vodka and Colorado made FRESHIES Bloody Mary Mix served with a salad bar’s worth of garnish.
10.00

Downstairs

Mule
Choice of premium liquor with Rocky Mtn Soda Co. Ginger Beer, and fresh lime juice served in a classic copper mug.
9.00

- SUGGESTED LIQUORS -
Breckenridge Vodka
Breckenridge Pear Vodka
Breckenridge Bourbon
Breckenridge Gin
Cazadores Reposado Tequila

Eric’s Summer Shandy
Fresh fruit juice with Three Olives Orange Vodka and Telluride Mountain Time Kolsch.
9.00

Breckenridge Bulldog
Breckenridge Vodka, Kahlua, Milk, and Boylan Cane Sugar Root Beer.
10.00

Mexican Hot Cider
Cazadores Reposado, Hot Apple Cider, a squeeze of orange with a sugar rim and a cinnamon stick.
9.00

09.19.20 (menu subject to change)
### Spirits

#### Vodka
- Absolut
- Breckenridge Chili Chile
- Breckenridge Espresso
- Breckenridge Pear
- Breckenridge Vodka
- Deep Eddy Ruby Red
- Deep Eddy Sweet Tea
- Grey Goose
- Ketel One
- Stolichnaya Blueberry
- Three Olives Cherry
- Three Olives Citrus
- Three Olives Orange
- Three Olives Raspberry
- Three Olives Vanilla
- Tito's

#### Whiskey
- Breckenridge Bourbon
- Bulleit Rye
- Crown Royal
- Fireball Cinnamon
- Jack Daniels
- Jim Beam
- Jameson
- Makers Mark
- Seagram 7
- Savage and Cooke
- Burning Chair Bourbon
- Savage and Cooke
- Lip Service Rye
- Southern Comfort
- Wild Turkey 101

#### Scotch
- Dewars White Label
- Glenfiddich 12 Yr
- Johnnie Walker Black
- Johnnie Walker Red

#### Cordials
- Courvoisier VS
- Frangelico
- Goldschlager
- Grand Marnier
- Jagermeister
- Kahlua
- Molinari Sambuca
- Original Combier
- Rumplemintz
- Tuaca

### Wine

#### Whites

**Cambria Winery Benchbreak Chardonnay**
[Santa Maria Valley]
Lively fruit and oak spice aromas supported by citrus, white peach and apple flavors on the palate. Fresh, clean finish.
- 8.50 (glass) | 32.00 (bottle)

**Luna Nuda Pinot Grigio**
[Alto Adige]
Soft lemon and lime flavors with a little golden delicious. Nice weight and mouth feel with a little minerality.
- 7.50 (glass) | 28.00 (bottle)

#### Reds

**Rodney Strong Cabernet Sauvignon**
[Sonoma]
Rich with dark cherries, plum, spices and black pepper. The palate is full with medium tannins and a lush finish.
- 10.00 (glass) | 37.00 (bottle)

**Smith & Perry Oregon Pinot Noir**
[Willamette Valley]
Fresh, vibrant and balanced with bright red fruit flavors and floral aromas.
- 9.00 (glass) | 34.00 (bottle)