



Visit the **MOUNTAIN STYLE** store to purchase
Downstairs at Eric's t-shirts, sweatshirts, hats and more.
(Located near our main entrance.)

WINGS

The FAMOUS Eric's Baked Wings \$12.50

Our delicious hot buffalo wings baked for crispiness and unique flavor. Please allow extra time. *[Buffalo wing sauce only.]*

Buffalo Wings \$11.95

Traditional hot wings.

Sweet Chili Wings \$11.95

Our mildest wings.

Thai Peanut Wings \$11.95

Our Thai peanut sauce makes these mildly spicy.

BBQ Wings \$11.95

Our wings dunked in bbq sauce.

NACHOS AND CHIPS

Chips & Homemade Salsa ^{GF} \$7.50

Tortilla chips and salsa.

Chips & Homemade Guacamole ^{GF} \$8.95

Tortilla chips, salsa and guacamole.

Nachos ^{GF} \$10.95

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 ^{GF} \$11.95

Everything our basic NACHOS have plus lettuce, diced tomatoes and refried beans.

Add beef, chicken* or Impossible Burger for \$1.00*

APPETIZERS

POTATO SKINS \$7.50

Topped with cheddar cheese and served with sour cream.

Add any of the following to your skins for 25¢ extra:

Bacon | Jalapeños | Chili | Broccoli | Green Onions

Cheese Stix \$7.25

Golden fried mozzarella with marinara.

Chicken Fingers \$7.50

Served with ranch.

Buffalo Fingers \$7.95

Chicken fingers drenched in our HOT sauce served with celery.

Fried Pickles \$6.95

Golden battered pickle chips with ranch.

Fried Jalapenos \$7.25

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. ^{GF}

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. ^{GF}

Bavarian Pretzel Stix (4 pieces) \$5.50

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 \$9.50

Battered rings served with a side of ranch.

Basket of Fries \$5.95

Cheese Fries \$7.50

Homemade Chili & Cheese Fries \$9.50

Basket of Sweet Potato Fries \$7.50

SPECIALITY PIZZAS



SMALL (10 INCHES / 6 SLICES) **\$12.50**
MEDIUM (12 INCHES / 8 SLICES)..... **\$20.50**

LARGE (16 INCHES / 8 SLICES) **\$26.95**
GIGANTOR (24 INCHES)**** **\$48.00**

****The **GIGANTOR** is not available for takeout, it is too big for a box!

PICK YOUR CRUST! | **WHITE** | **GARLIC WHITE** | **WHEAT** | **GARLIC WHEAT** | **GLUTEN-FREE**** | **CAULIFLOWER*****

****GLUTEN FREE CRUST:** Small 9" add \$2, Large 14" add \$3 | *****CAULIFLOWER CRUST:** Small 10" add \$3

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.

CREATE YOUR OWN

SMALL (10 INCHES / 6 SLICES) **\$10.95**
MEDIUM (12 INCHES / 8 SLICES)..... **\$18.50**

LARGE (16 INCHES / 8 SLICES) **\$23.95**
GIGANTOR (24 INCHES)**** **\$44.00**

****The **GIGANTOR** is not available for takeout.

TWO toppings INCLUDED in price of each pizza | Extra Toppings: Small: \$1 each • Medium: \$2 each • Large: \$3 each • Gigantor: \$4 each

Anchovies	Cashews	Green Olives	Jalapeños (pickled)	Onions (fresh)	Roasted Red Peppers
Artichokes	Chicken	Green Onions	Kalamata Olives	Onions (sautéed)	Sausage
Bacon	Chorizo	Green Peppers	Mandarin Oranges	Pepperoni	Shrimp
Bean Sprouts	Cream Cheese	Ham	Meatballs	Pineapple	Sliced Pepperoncini
Black Olives	Crushed Garlic	Hamburger	Mushrooms (fresh)	Prosciutto	Spinach
Broccoli	Feta	Impossible Burger	Mushrooms (sautéed)	Red Onions	Sun-Dried Tomatoes
Buffalo	Green Chiles	Jalapeños (fresh)	Oregano	Ricotta	Tomatoes

CALZONES

Our homemade white crust stuffed with mozzarella and ricotta plus choice of 2 pizza toppings. *[Additional toppings 75¢ each.]* **\$12.50**

SOUP & SALADS



Soup of the Day

Cup \$3.00 | Bowl \$4.95

Made fresh daily. Combine a bowl with a house salad for \$8.95

Eric's Homemade Chili

Cup \$3.50 | Bowl \$5.95

Topped with cheese and onions and served with corn muffins.

Substitute *tortilla chips* to make it *gluten-free*.

Add a side salad for \$4.00.

French Onion Soup Bowl

\$5.50

Our own recipe, baked with croutons and Swiss cheese.

Add a side salad for \$4.00.

On any salad, add chicken* or tilapia* for \$3.00 or steak* for \$5.00.

House Salad

Small \$5.00 | Large \$6.50

Lettuce, tomatoes, cucumbers, carrots, red onions and green peppers.

Creamy Caesar Salad

Small \$6.00 | Large \$9.50

Romaine lettuce, creamy caesar dressing, croutons and parmesan.

Taco Salad (Choose chicken* or seasoned beef*) \$13.95

Fresh lettuce with tomato, onions and black olives topped with cheese, sour cream and salsa, served in a flour tortilla bowl.

Asian Salad

\$10.95

Cabbage, carrots, red peppers, sugar snap peas, green onions, cilantro and toasted almonds served with carrot ginger dressing.

Eric's Veggie Salad

\$10.95

Romaine and arugula topped with sliced beets, jicama slices, garbanzo beans, avocado, yellow peppers and sugar snap peas.

Add goat, feta or blue cheese crumbles for \$1.50.

Thai Chicken Salad*

\$13.95

Grilled chicken, crisp romaine, bean sprouts, cashews, carrots, mandarin oranges, green onions and a side of Thai peanut sauce.

Mediterranean Salad

\$10.95

Romaine, feta, kalamata olives, roasted red peppers, red onions, tomatoes, pepperoncinis, croutons with balsamic vinaigrette.

Blackened Southwestern Chicken Salad* \$13.95

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*

\$13.95

Crisp romaine mixed with tomatoes, bacon, grilled chicken breast, eggs, avocado and blue cheese crumbles.

Steak Salad*

\$14.95

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

HOT MEALS

Eric's Boneless Short Ribs*

\$14.95

8oz. of tender, sliced short ribs served over homemade mashers topped with au jus with a side of veggies.

Chicken Rotisserie Dinner*

\$12.95

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

\$10.95

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*

\$10.50

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

Fingers & Fries

\$8.95

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*

\$13.50

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*

\$11.95

Served with sides of homemade giardiniera and bbq sauce.

Blackened Tilapia Sandwich*

\$11.95

Served on a bun with lettuce and dill mayonnaise.

Ranchero Steak Wrap*

\$14.50

6 oz. grilled Angus flatiron steak in a tortilla, with sautéed onions and peppers, cheddar, tomato, lettuce, jalapeños and horsey sauce.

Kick'n Chicken Wrap*

\$11.95

Grilled or fried chicken breast dipped in hot sauce and mixed with lettuce, tomato and red onion in a warm flour tortilla.

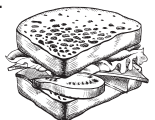
Hummus Wrap

\$10.95

Lettuce, tomato, cucumbers, hummus, roasted red peppers, goat cheese and alfalfa sprouts served in a flour tortilla.

DRESSINGS

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



BURGERS

[All burgers are 1/2 lb. Colorado Angus]



The Grounder* \$11.50
A plain burger.

“Royale” with Cheese* \$11.95
Choice of American, Swiss, cheddar, pepperjack, or mozzarella.

Eric’s Double-Wide* \$12.95
Two 4 oz. burgers stacked with cheese, chopped lettuce, sliced tomatoes, sautéed onions & pickle chips with mayo and 1000 Island.

Downstairs Burger* \$12.95
Our favorite burger topped with bacon and cheese.

B.P.D. Burger* \$12.95
Bacon, cheese and bbq sauce.

The Babe Ruth* \$12.95
Swiss cheese and mushrooms.

The Boreas Pass Burger* \$12.95
Sautéed green peppers, onions and melted Swiss.

The AI Burger* \$12.95
Green chilies and pepperjack cheese.

Fernando’s Burger* \$12.95
Sour cream, guacamole and cheddar.

Rockies Burger* \$12.95
Guacamole, onion and tomato.

Sweet Lou’s Burger* \$12.95
Bacon, jalapeños and Swiss cheese.

CHICKEN SANDWICHES

Blackened Chicken* \$12.95
House spice blend. Spicy! [Served grilled only]

[Chicken served grilled. Available breaded on request]

Classic Chicken* \$11.50
A plain chicken sandwich.

Cheesy Chicken* \$11.95
Choice of American, Swiss, cheddar, pepperjack, or mozzarella.

The Boreas Pass Chicken* \$12.95
Sautéed green peppers and onions covered with melted Swiss.

Pepe’s Pollo* \$12.95
Guacamole, sour cream and cheddar.

Sweet Lou’s Chicken* \$12.95
Bacon, jalapeños and Swiss.

The AI Chicken* \$12.95
Green chilies and pepperjack cheese.

Texas Chicken* \$12.95
Bacon, cheddar cheese and bbq sauce.

[Chicken served breaded. Available grilled on request]

Chicken Parmesan* \$12.95
Marinara and mozzarella cheese.

Buffalo Chicken Sandwich* \$12.95
Smothered in hot sauce with lettuce, tomato, red onion and your choice of blue cheese or ranch dressing.

OTHER BURGERS

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

Black Bean Burger \$11.50
Topped with green chiles and pepperjack. Served with your choice of jalapeño cilantro salsa or cajun mayo on the side.
[Patty contains wheat, egg and dairy.]

Turkey Burger* \$11.95
A turkey burger served with avocado, tomato and lettuce.

Southwestern Veggie Burger \$11.50
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 GF.

SIDES	All sandwiches are served on a bun with a pickle and your choice of a side: french fries coleslaw cottage cheese home-cooked potato chips
	Substitute onion rings or sweet potato fries for \$2.00 Substitute a small house salad for \$1.50 Substitute a gluten-free bun for \$1.00 GF
	EXTRA TOPPINGS? Please add 75¢ each. Add \$1.50 for bacon or guacamole .

LUNCH

SERVED DAILY UNTIL **3 P.M.**

Philly Cheesesteak* **\$12.50**

Your choice of shaved steak or chicken served with grilled onions, peppers and white American cheese on a hoagie roll.

[No substitutions.]

Gyro* **\$12.50**

Thinly-sliced lamb and beef served on warm pita bread with lettuce, tomato, onion and a side of homemade tzatziki.

Chicken Gyro* **\$12.50**

Grilled chicken breast served on warm pita bread with lettuce, tomato, onion and a side of homemade tzatziki.

Traditional Reuben* **\$12.50**

Corned beef, sauerkraut, swiss and 1000 Island on your choice of bread.

Top with coleslaw for \$1.


B.L.A.T.* **\$12.50**

Crispy bacon, fresh lettuce, avocado, tomato, and mayo on your choice of bread.

Pulled Pork Grilled Cheese* **\$12.50**

Pulled pork, cheddar and mozzarella cheeses melted and toasted on your choice of bread. Served with a side of bbq sauce.

CHOICE OF BREAD:

wheat | sourdough | rye | brioche bun | gluten-free bun *[add \$1.00]* 

CHOICE OF SIDES:

french fries | coleslaw | cottage cheese | home-cooked potato chips
onion rings *[add \$2.00]* | sweet potato fries *[add \$2.00]* | small house salad *[add \$1.50]*

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



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 SALT CARAMEL CHEESECAKE

\$6.00

Mike's Pies GLUTEN FREE REESE'S PEANUT BUTTER PIE

\$6.00

Sweet Street CHOCOLATE LAVA CAKE

\$5.00

*Even better
Coffee
with a cup of*



COOL DRINKS

Pepsi • Diet Pepsi • Sierra Mist
Mountain Dew • Dr. Pepper
Diet Dr. Pepper • Ginger Ale
Iced Tea • Lemonade • Milk

\$2.75

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

AcquaPanna 25oz..... \$5.00

Aquafina 16oz..... \$2.50

Topo Chico. 12oz..... \$3.50

HOT DRINKS

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

\$2.00

BEER

DRAFT

(THIRTY BREWS ON TAP!)



	market price
Rotating Handle	7.00
Rotating Sour Beer	7.00
Broken Compass Rotating Nitro Handle Breckenridge, CO	7.00
Broken Compass Rotating #1 Breckenridge, CO	7.00
Broken Compass Rotating #2 Breckenridge, CO	7.00
Stem Off-Dry Apple Cider (abv 5.8%, ibu's n/a) Lafayette, CO	7.00
Bud Light (abv 4.2%, ibu's 7) USA	5.00
Coors Light (abv 4.2%, ibu's 10) USA	5.00
Michelob Ultra (abv 4.2%, ibu's 10) USA	5.00
Colorado Native Cerveza Nativa (abv 4.9%, ibu's 20) Golden, CO	6.00
Telluride Mountain Time Kölsch (abv 5.2%, ibu's ?) Telluride, CO	6.00
Stella Artois (abv 5.2%, ibu's 15) Belgium	6.50
Upslope Craft Lager (abv 4.8%, ibu's 15) Boulder, CO	6.00
Melvin TGR Pilsnarn Pilsner (abv 4.8%, ibu's ?) Alpine, WY	6.00
Dry Dock Apricot Blonde (abv 5.1%, ibu's 17) Aurora, CO	6.00
Left Hand Flamingo Dreams Berry Blonde Nitro (abv 4.7%, ibu's 11) Longmont, CO	6.00
Station 26 Tangerine Cream (abv 5.2%, ibu's ??) Denver, CO	6.00
Avery White Rascal (abv 5.6%, ibu's 22) Boulder, CO	6.00
Odell's Easy Street Wheat (abv 4.6%, ibu's 21) Fort Collins, CO	6.00
Wibby Moondoor Dunkel (abv 5.5%, ibu's 25) Longmont, CO	6.00
New Belgium Fat Tire Amber (abv 5.2%, ibu's 22) Fort Collins, CO	6.00
Odell's 90 Shilling (abv 5.3%, ibu's 27) Fort Collins, CO	6.00
Deschutes Mirror Pond Pale Ale (abv 5.0%, ibu's 40) Bend, OR	6.00
Bootstrap Lush Puppy Juicy IPA (abv 6.3%, ibu's 40) Longmont, CO	6.00
Outer Range In The Steep IPA (abv 6.9%, ibu's ?) Frisco, CO	8.00
Oskar Blues Dale's Pale Ale (abv 6.5%, ibu's 65) Lyons, CO	6.00
Avery India Pale Ale (abv 6.5%, ibu's 69) Boulder, CO	6.00
Telluride Russell Kelly Pale Ale (abv 6.7%, ibu's 83) Telluride, CO	6.00
Ska Brewing Modus Hoperandi IPA (abv 6.8%, ibu's 88) Durango, CO	6.00
Left Hand Milk Stout Nitro (abv 6.0%, ibu's 25) Longmont, CO	6.00

BEER



BOTTLES AND CANS

Ales

21st Amendment Blood Orange IPA (CA)	5.50
Avery Ellie's Brown Ale (CO)	5.50
Boddingtons Pub Draft (England) 16oz	6.25
Breckenridge Brewery Avalanche Ale (CO)	5.50
Cigar City Jai Alai IPA (FL)	5.50
Eddyline Crank Yanker IPA (CO) 16oz	7.00
Epic Brewing Tart 'n Juicy Sour IPA (UT)	6.50
Great Divide Titan IPA (CO)	5.50
Sierra Nevada Pale Ale (CA)	5.50

Lagers

Amstel Light (Holland)	5.50
Budweiser (U.S.A.)	4.75
Bud Light (U.S.A.)	4.75
Colorado Native Amber Lager (CO)	5.50
Coors (U.S.A.)	4.75
Corona (Mexico)	5.50
Corona Premier (Mexico)	5.50
Dos XX Lager (Mexico)	5.50
Heineken (Holland)	5.50
Miller High Life (U.S.A.)	4.75
Miller Lite (U.S.A.)	4.75
Molson Canadian (Canada)	5.50
Montucky Cold Snacks (MT) 16oz	4.75
Negra Modelo (Mexico)	5.50
Oskar Blues Yella Pils (CO)	5.50
Pabst Blue Ribbon (U.S.A.) 16oz	4.75
Pacifico (Mexico)	5.50
Paulaner Original Munich Lager (Germany) 16oz	6.25
Peroni (Italy)	5.50
Red Stripe (Jamaica)	5.50
Rolling Rock (U.S.A.)	4.75
Singha Beer (Thailand)	5.50
Shiner Bock (U.S.A.)	5.50

Stouts, Porters, & Bocks

Ayinger Celebrator Doppelbock (Germany)	9.50
Deschutes Black Butte Porter (OR)	5.50
Young's Double Chocolate Stout (England)	7.00

Wheats

Boulevard Unfiltered Wheat (MO)	5.50
Paulaner Hefe-Weisen (Germany) 16oz	6.25
Telluride Beaver Pond Blonde (CO)	5.50

Gluten Free

Holiday Brewing Fat Randy's IPA (CO) 12oz	7.00
Holiday Brewing Fav Blonde Ale (CO) 12oz	7.00
Widmer Omission Pale Ale (OR)	5.50

Ciders & Others

Stella Artois Cidre (Belgium)	5.50
Wild Cider Apple Cider (CO)	5.50
O'Doul's Non-alcoholic (USA)	4.75
Upslope Spiked Snowmelt Seltzer Juniper & Lime (CO)	5.50
Upslope Spiked Snowmelt Seltzer Pomegranate & Acai (CO)	5.50

Rotating Bottles

Ask about current selection market price





COCKTAILS



Downstairs Margarita

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

10.50

Skinny Margarita

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

10.50

Refreshing Paloma

Cazadores Reposado Tequila and Jarritos Grapefruit Soda served tall.

9.50

Lip Service Rye-hattan

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

10.50

Downstairs Bloody Mary

Breckenridge Chili Chile Vodka and Colorado made Tree Line Bloody Mary Mix served with a salad bar's worth of garnish.

10.50

Downstairs Mule

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

10.00

- SUGGESTED LIQUORS -

Breckenridge Vodka

Breckenridge Pear Vodka

Breckenridge Bourbon

Breckenridge Gin

Cazadores Reposado Tequila

Eric's Shandy

Fresh fruit juice with Three Olives Orange Vodka and Telluride Mountain Time Kolsch.

9.50

Breckenridge Bulldog

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

10.50

Mexican Hot Cider

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

9.50



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.

8.75 (glass) | 33.00 (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.

7.75 (glass) | 29.00 (bottle)

• REDS •

ROBERT HALL CABERNET SAUVIGNON

[PASO ROBLES]

Full bodied and complex with a core of ripe black currant fruit flavors, cedar and spice. The frame is seamless and supported with velvety tannins.

10.25 (glass) | 38.00 (bottle)

BENNETT VALLEY BIN 6410 PINOT NOIR

[WILLAMETTE VALLEY]

Medium bodied. Aromas of blackberry and cherry. Spiced tones and tannins with a crisp, clean finish.

10.25 (glass) | 38.00 (bottle)

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

GIN

Bombay Sapphire
 Breckenridge Gin
 Hendricks
 Rogue Spruce
 Tanqueray

RUM

Bacardi
 Bear Creek Distillery
 Spiced Rum
 Captain Morgan
 Malibu
 Myers's Dark
 Sailor Jerry

TEQUILA

Cazadores Reposado
 Don Julio Blanco
 Espolòn Añejo
 Mezcal Vago Espadín
 Patron Silver
 Sauza Hornito Reposado

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

