



WINGS

The FAMOUS Eric's Baked Wings* \$16.00

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

Buffalo Wings* \$16.00

Traditional hot wings.

Sweet Chili Wings* \$16.00

Our mildest wings.

Thai Peanut Wings* \$16.00

Our Thai peanut sauce makes these mildly spicy.

BBQ Wings* \$16.00

Our wings dunked in bbq sauce.

NACHOS AND CHIPS

Chips & Salsa \$8.50

Tortilla chips and our homemade salsa.

Chips, Guacamole & Salsa \$10.50

Tortilla chips, homemade guacamole and homemade salsa.

Nachos \$14.00

Crispy corn chips layered with cheese, topped with jalapeños and black olives. Served with sides of sour cream, homemade guacamole and homemade salsa.

Add for \$2.00: **Beef***  | **Chicken***  | **Beyond Burger®** 

Nachos Supreme \$16.00

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

Add for \$2.00: **Beef***  | **Chicken***  | **Beyond Burger®** 

Oaxacan Nachos **NEW!** \$16.00

Crispy corn chips layered with black bean puree, Oaxacan cheese, roasted red peppers, fresh jalapeños and your choice of sausage chorizo or plant-based chorizo.

KIDS

\$8 (UNDER 12 ONLY)

- Macaroni & Cheese
Add a hot dog for \$1.00 extra*
- Kid's Size TWO Topping Pizza
- Cheese Quesadilla
- Kid's Hummus & Veggie Plate

—The following items are served with choice of fries, veggies or fruit—

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

BEFORE YOU START...

Please note that we **CANNOT** split any checks.

• FOOD ALLERGIES? •

We will do our best to meet your needs but items in our kitchen do contain gluten, dairy, shellfish, nuts and more.

 Gluten-Free  Option contains gluten, adding it renders menu item **NO** longer Gluten-Free

APPETIZERS

Fried Mozzarella \$8.50

Golden fried mozzarella with marinara.

Chicken Fingers* \$9.00

Served with ranch.

Buffalo Fingers* \$9.50

Chicken fingers drenched in our HOT sauce, with celery and ranch.

Fried Pickles \$8.00

Golden battered pickle chips with ranch.

Onion Rings \$11.00

Battered rings served with a side of ranch.


Basket of Fries \$7.50

Cheese Fries \$10.00


Homemade Chili* & Cheese Fries \$12.00

Basket of Sweet Potato Fries \$9.00

Falafel Plate **NEW!** \$15.00


Falafel, dolmades, sliced cucumbers, pitted Greek olives, feta, hummus, homemade tzatziki and pita wedges. (1-2 people)
Substitute tortilla chips to make it gluten-free. 

Homemade Spinach & Artichoke Dip \$14.00

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): \$9.00

Hummus Dip \$14.00

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): \$9.00

Bavarian Pretzel Stix (4 pieces) \$7.50

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): \$4.00

SPECIALTY PIZZAS

SMALL (10 INCHES)\$13.50
 MEDIUM (12 INCHES)\$21.50

LARGE (16 INCHES)\$28.50
 GIGANTOR (24 INCHES) ****\$50.00

**** 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** GF | CAULIFLOWER*** GF

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

Garbage Pizza*

The traditional "Bunch O' Stuff" pizza: pepperoni, sausage, tomatoes, green peppers, mushrooms, white onions and black olives.

Meat Lovers*

Pepperoni, sausage, ham and hamburger.

Breck Pizza*

Sausage, spinach, fresh mushrooms and pickled jalapeños.

Hawaiian Pizza*

The traditional Hawaiian pizza... ham, pineapple and green onions.

Pesto Pizza **NEW!**

Pesto, cashews, roasted red peppers, mozzarella and goat cheese.

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 regional Mexican treat! Black bean puree, Oaxacan cheese, fresh jalapeños and roasted red peppers. Your choice of chorizo, chicken or pulled pork. Garnished with lime-tossed shredded cabbage.

Thai Pizza

Thai peanut sauce, mozzarella, cashews, water chestnuts, carrots, green onions and mandarin oranges. Choice of chicken* or shrimp*.

Hot Wing Pizza*

Our 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 with gyro meat, mozzarella, 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 zesty arugula.

Try substituting fig spread base for a sweet and savory pizza.

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 mozzarella, diced tomatoes, fresh basil, garlic, kosher salt and Parmesan cheese.

CREATE YOUR OWN

SMALL (10 INCHES).....\$12.50 LARGE (16 INCHES).....\$25.50
 MEDIUM (12 INCHES)\$19.50 GIGANTOR (24 INCHES)****\$46.00

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

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

Anchovies	Buffalo*	Cream Cheese	Green Peppers	Mushrooms (fresh)	Ricotta
Artichokes	Canadian Bacon*	Crushed Garlic	Hamburger*	Mushrooms (sautéed)	Roasted Red Peppers
Bacon*	Cashews	Falafel	Jalapeños (fresh)	Onions (red or yellow)	Sausage*
Banana Peppers	Chicken*	Feta	Jalapeños (pickled)	Onions (sautéed)	Shrimp*
Basil	Chicken (plant-based)	Green Chiles	Kalamata Olives	Pepperoni*	Spinach
Beyond® Burger	Chorizo (sausage)*	Green Olives	Mandarin Oranges	Pineapple	Sun-Dried Tomatoes
Black Olives	Chorizo (plant-based)	Green Onions	Meatballs*	Prosciutto*	Tomatoes

SUBSTITUTE VEGAN "VEVAN MOZZA-SHRED®" CHEESE ON ANY PIZZA | SMALL \$1 • MEDIUM \$2 • LARGE \$3 • GIGANTOR \$6

CALZONES

Our homemade white crust stuffed with mozzarella and ricotta plus choice of 2 pizza toppings. [Additional toppings \$1 each.]\$14.50

GEAR



Visit the **MOUNTAIN STYLE** store to purchase **DOWNSTAIRS AT ERIC'S** t-shirts, sweatshirts, hats and more. (LOCATED NEAR OUR MAIN STREET ENTRANCE.)



SOUPS

Soup of the Day Cup \$4.00 | Bowl \$7.00
Made fresh daily. Add a side salad for \$4.00

Eric's Homemade Chili* Cup \$4.50 | Bowl \$8.00
Topped with cheese and onions and served with corn muffins.
Substitute tortilla chips to make it gluten-free. (GF)
Add a side salad for \$4.00.

French Onion Soup Bowl \$8.00
Our own recipe, baked with croutons and Swiss cheese.
Add a side salad for \$4.00.

SALADS

DRESSINGS:

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

House Salad (GF) Small \$6.50 | Large \$9.00
Lettuce, tomatoes, cucumbers, carrots, red onions and green peppers.

Creamy Caesar Salad Small \$7.50 | Large \$10.50
Romaine lettuce, creamy Caesar dressing, croutons and Parmesan.

Eric's Veggie Salad (GF) \$13.00
Spring mix and arugula topped with sliced beets, jicama slices, garbanzo beans, avocado, red peppers and sugar snap peas.
Add goat, feta or blue cheese crumbles for \$1.50.

Mediterranean Salad \$13.00
Romaine, feta, kalamata olives, roasted red peppers, red onions, tomatoes, pepperoncinis, croutons with balsamic vinaigrette.

Asian Salad (GF) \$13.00
Cabbage, carrots, red peppers, sugar snap peas, green onions, cilantro and toasted almonds served with carrot ginger dressing.

Thai Chicken Salad* \$16.00
Grilled chicken, crisp romaine, water chestnuts, cashews, carrots, green onions, mandarin oranges and a side of Thai peanut sauce.

Taco Salad (Choose chicken* or seasoned beef*) \$16.00
Lettuce, tomatoes, onions, black olives and refried beans topped with cheese, sour cream and salsa, served in a flour tortilla bowl.

Blackened Southwestern Chicken Salad* \$16.00
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* (GF) \$16.00
Crisp romaine mixed with tomatoes, bacon, grilled chicken breast, eggs, avocado and blue cheese crumbles.

Add chicken* or tilapia* for \$3.00.
Add falafel, Beyond Burger® or Black Bean Burger for \$2.50.
Add grilled or fried Meati™ Plant-Based Chicken for \$1.00.

HOT MEALS

Eric's Boneless Short Ribs* \$17.50
8oz. of tender, sliced short ribs served over homemade mashers topped with au jus with a side of veggies.

Chicken Fried Steak* \$13.50
Steak served with homemade mashers, gravy and veggies.
Substitute chicken for no additional charge.

Fish & Chips* \$14.50
Tavern-breaded white fish fillets, served with french fries, fresh coleslaw and tartar sauce.
Have it on a bun for an extra \$1.00.

Fingers & Fries* \$11.50
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

QUESADILLAS

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

Blackened Chicken Quesadilla* \$13.50
Substitute GRILLED or FRIED Meati™ Plant-Based Chicken.

Chorizo Quesadilla* NEW! \$13.50
Substitute Plant-Based Chorizo.

Veggie Quesadilla NEW! \$13.50
Spinach, sautéed mushrooms and pickled jalapeños.

SANDWICHES

Prime Rib Dip* \$17.50
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

Turkey Dip* \$16.50
Thinly-sliced turkey dipped in au jus and topped with melted Swiss cheese served on a hoagie roll with a side of au jus.
Add sautéed onions and/or mushrooms for \$1.00

Pulled Pork Sandwich* \$16.50
Served with sides of homemade Giardiniera and bbq sauce.

Blackened Tilapia Sandwich* \$16.50
Served on a bun with lettuce and dill mayonnaise.

Kick'n Chicken Wrap* \$16.50
Grilled or fried chicken breast dipped in HOT sauce and mixed with lettuce, tomato and red onion in a warm flour tortilla.

Hummus Wrap \$15.50
Lettuce, tomato, cucumbers, hummus, roasted red peppers, goat cheese and alfalfa sprouts served in a flour tortilla.

SIDES

All burgers/sandwiches served on a bun with a pickle and 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 \$2.00 | Substitute a gluten-free bun for \$1.00 **GF**
EXTRA TOPPING? Please add 75¢ each. Add \$1.50 for bacon or guacamole.

BURGERS

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

The Grounder* A plain burger.	\$15.50
“Royale” with Cheese* Choice of American, Swiss, cheddar, pepper jack or mozzarella.	\$16.00
Eric’s Double-Wide* Two 4 oz. burgers stacked with American, chopped lettuce, tomatoes, sautéed onions and pickles with mayo and 1000 Island.	\$16.50
Downstairs Burger* Our favorite burger topped with bacon and cheddar cheese.	\$16.50
B.P.D. Burger* Bacon, cheddar cheese and bbq sauce.	\$16.50
The Babe Ruth* Swiss cheese and mushrooms.	\$16.50
The Boreas Pass Burger* Sautéed green peppers, sautéed onions and melted Swiss.	\$16.50
The Nuggets Burger* NEW! Bacon onion jam, sautéed onions, arugula and goat cheese.	\$16.50
Rockies Burger* Guacamole, onion and tomato.	\$16.50
Sweet Lou’s Burger* Bacon, jalapeños and Swiss cheese.	\$16.50

OTHER MEAT OPTIONS

Buffalo Burger* 8 oz. of farm-raised buffalo. Add toppings for an extra charge.	\$17.50
Turkey Burger* A turkey burger served with avocado, tomato and lettuce.	\$16.50

We serve  **pepsi** products.

Try our plant-based meat options:  **eat meati™**  **BEYOND MEAT**

ERIC’S STRIVES TO BE ENVIRONMENTALLY CONSCIOUS:

- Straws by request only
- We compost all food waste

CHICKEN SANDWICHES

Blackened Chicken* House spice blend. Spicy! [Served grilled only]	\$15.50
<i>[Chicken below served grilled. Available breaded by request]</i>	
Classic Chicken* A plain chicken sandwich.	\$15.50
Cheesy Chicken* Choice of American, Swiss, cheddar, pepper jack or mozzarella.	\$16.00
The Boreas Pass Chicken* Sautéed green peppers and onions covered with melted Swiss.	\$16.50
Avalanche Chicken* NEW! Canadian bacon, pepper jack, pineapple and spicy mayo.	\$16.50
Sweet Lou’s Chicken* Bacon, jalapeños and Swiss.	\$16.50
Ten Mile Chicken* NEW! Pesto, grilled tomatoes, spinach and mozzarella cheese.	\$16.50
B.P.D. Chicken* Bacon, cheddar cheese and bbq sauce.	\$16.50

[Chicken below served breaded. Available grilled by request]

Chicken Parmesan* Marinara and mozzarella cheese.	\$16.50
Buffalo Chicken Sandwich* Smothered in hot sauce with lettuce, tomato, red onion and your choice of blue cheese or ranch dressing.	\$16.50

SUBSTITUTE A MEATLESS PATTY ON ANY BURGER OR SANDWICH FOR \$1

Beyond Burger® [vegan, **GF**]

Meati™ Plant-Based Chicken grilled or fried [vegan, **GF**]

Black Bean Burger [vegan, contains wheat]



Mike’s Pies
SEA SALT CARAMEL CHEESECAKE
\$6.00

Mike’s Pies **GF**
GLUTEN-FREE REESE’S PEANUT BUTTER PIE
\$6.00

Sweet Street
CHOCOLATE LAVA CAKE
\$5.00




LUNCH

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

Philly Cheesesteak* Your choice of shaved steak or chicken served with grilled onions, peppers and white American cheese on a hoagie roll. <i>[No substitutions]</i>	\$16.00
Gyro* Thinly-sliced lamb and beef served on warm pita bread with lettuce, tomato, onions and a side of homemade tzatziki.	\$16.00
Chicken Gyro* Grilled chicken breast served on warm pita bread with lettuce, tomato, onions and a side of homemade tzatziki.	\$16.00
Traditional Reuben* Corned beef, sauerkraut, Swiss and 1000 Island on your choice of bread. <i>Top with coleslaw for \$1.00.</i>	\$16.00
B.L.A.T.* Crispy bacon, fresh lettuce, avocado, tomato, and mayo on your choice of bread.	\$16.00
Pulled Pork Grilled Cheese* Pulled pork, cheddar and mozzarella cheeses melted and toasted on your choice of bread. Served with a side of bbq sauce.	\$16.00
Turkey Sandwich* Hot sliced turkey, melted pepper jack, fresh spinach, alfalfa sprouts, tomatoes, red onions, walnuts and Cajun mayo on your choice of bread. <i>[No substitutions]</i>	\$16.00
Veggie Sandwich Avocado, melted pepper jack, fresh spinach, alfalfa sprouts, tomatoes, red onions, walnuts and Cajun mayo on your choice of bread. <i>[No substitutions]</i>	\$15.00

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 \$2.00]*

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

LUNCH SPECIALS

SERVED UNTIL **3 P.M.**

\$13

MONDAY

Chicken* Tinga

TUESDAY

Blackened Fish* Tacos

WEDNESDAY

Chicken* Philly Cheesesteak

THURSDAY

Carne* Asada Burrito

FRIDAY

Blackened Chicken* Fettuccine Alfredo

[NO SUBSTITUTIONS]

BEER

DRAFT

(30 BREWS ON TAP!)



	market price
Rotating Handle	
Rotating Sour Beer	7.75
Broken Compass Rotating #1 Breckenridge, CO	7.75
Broken Compass Rotating #2 Breckenridge, CO	7.75
Old Mine Colorado Sunshine Cider (abv 7.0%, ibu's n/a) USA	8.50
Bud Light (abv 4.2%, ibu's 7) USA	5.75
Coors Light (abv 4.2%, ibu's 10) USA	5.75
Michelob Ultra (abv 4.2%, ibu's 10) USA	5.75
Outlaw Lager (abv 4.2%, ibu's ?) Denver, CO	6.75
Ska Brewing Mexican Logger (abv 5.2%, ibu's 20) Durango, CO	6.75
Telluride Mountain Beer Kölsch (abv 5.2%, ibu's ?) Telluride, CO	6.75
Dewey Pizzetta Pilsner (abv 5.0%, ibu's ?) DE & CO	6.75
Peroni (abv 5.1%, ibu's 24) Italy	7.25
Elevation Beer Co. Pilsner (abv 5.0%, ibu's ?) Poncha Springs, CO	6.75
High Hops Brewery Blueberry Wheat (abv 4.8%, ibu's 9) Windsor, CO	6.75
Station 26 Tangerine Cream (abv 5.2%, ibu's ?) Denver, CO	6.75
New Image Moped Blood Orange Witbier (abv 5.5%, ibu's 18) Arvada, CO	6.75
Tivoli Brewing Mile Hi Hefeweizen (abv 5.0%, ibu's 15) Denver, CO	6.75
Wibby Moondoor Dunkel (abv 5.5%, ibu's 25) Longmont, CO	6.75
New Belgium Fat Tire Ale (abv 5.2%, ibu's 15) Fort Collins, CO	6.75
Soulcraft Brewing All Mountain Amber (abv 6.0%, ibu's ?) Salida, CO	6.75
Wibby Jibby IPL (abv 6.5%, ibu's 76) Longmont, CO	7.50
Founders Brewing All Day IPA (abv 4.7%, ibu's 42) Grand Rapids, MI	6.75
Bootstrap Lush Puppy Juicy IPA (abv 6.3%, ibu's 40) Longmont, CO	6.75
Four Noses Flatiron Fog Hazy IPA (abv 6.5%, ibu's ?) Broomfield, CO	8.75
Ska Brewing Hazy IPA (abv 6.5%, ibu's 35) Durango, CO	6.75
Oskar Blues Dale's Pale Ale (abv 6.5%, ibu's 65) Lyons, CO	6.75
Telluride Russell Kelly Pale Ale (abv 6.7%, ibu's 83) Telluride, CO	7.25
Westbound & Down IPA (abv 7.0%, ibu's ?) Lafayette, CO	7.50
Deschutes Obsidian Nitro Stout (abv 6.4%, ibu's 55) Bend, OR	6.75

(abv - alcohol by volume, ibu - international bitterness unit)

BEER



BOTTLES AND CANS

Ales

21st Amendment Blood Orange IPA (CA)	6.25
Avery Ellie's Brown Ale (CO)	6.25
Breckenridge Brewery Avalanche Ale (CO)	6.25
Call to Arms Janet Reno's Dance Party (CO)	6.25
Cigar City Jai Alai IPA (FL)	6.25
Epic Brewing Tart 'n Juicy Sour IPA (UT)	7.25
Great Divide Titan IPA (CO)	6.25
Sierra Nevada Pale Ale (CA)	6.25
South Park Cherry Blonde Ale (CO) 16oz	8.75
Telluride Face Down Brown Ale (CO)	6.25
Telluride Galloping Juice Grapefruit IPA (CO)	6.25

Lagers

Amstel Light (Holland)	6.25
Budweiser (U.S.A.)	5.50
Bud Light (U.S.A.)	5.50
Colorado Native Amber Lager (CO)	6.25
Coors (U.S.A.)	5.50
Corona (Mexico)	6.25
Corona Premier (Mexico)	6.25
Dos XX Lager (Mexico)	6.25
Heineken (Holland)	6.25
Miller High Life (U.S.A.)	5.50
Miller Lite (U.S.A.)	5.50
Molson Canadian (Canada)	6.25
Montucky Cold Snacks (MT) 16oz	5.50
Negra Modelo (Mexico)	6.25
Oskar Blues Yella Pils (CO)	6.25
Pabst Blue Ribbon (U.S.A.) 16oz	5.50
Pacifico (Mexico)	6.25
Paulaner Original Munich Lager (Germany) 16oz	7.75
Red Stripe (Jamaica)	6.25
Rolling Rock (U.S.A.)	5.50
Sapporo Premium Beer (Japan)	6.25
Shiner Bock (U.S.A.)	6.25

Stouts, Porters & Bocks

Ayingen Celebrator Doppelbock (Germany)	10.25
Deschutes Black Butte Porter (OR)	6.25

Wheats

Boulevard Unfiltered Wheat (MO)	6.25
Paulaner Hefe-Weisen (Germany) 16oz	7.75

Gluten-Free

Holidaily Brewing Fat Randy's IPA (CO)	8.25
Holidaily Brewing Fav Blonde Ale (CO)	8.25

Ciders & Others

Florida Seltzer Hard Seltzer	
Rotating Flavors (FL)	7.75
Jiant Hard Kombucha Passion	
Fruit & Elderflower (CA)	6.75
Talbot's Alpine Start Semi-Sweet Cider (CO)	6.25
Upslope Spiked Snowmelt Seltzer	
Juniper & Lime (CO)	6.25
Upslope Spiked Snowmelt Seltzer	
Pomegranate & Acai (CO)	6.25

Non-Alcoholic Beers

Heineken 0.0 NA (Holland)	6.25
Sam Adams Just the Haze NA (USA)	6.25





COCKTAILS



Downstairs Margarita

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

13.00

Skinny Margarita

Clean and fresh: Cazadores Reposado, Grand Marnier, fresh limes and oranges, club soda and a salted rim (or not).

13.00

Refreshing Paloma

Cazadores Reposado Tequila and Jarritos Grapefruit Soda served tall.

12.00

Dark Rye-hattan

Basil Hayden Dark Rye Whiskey, Italian Sweet Vermouth, and Angostura Aromatic Bitters.

Served up or on the rocks.

13.00

Downstairs Bloody Mary

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

13.00

Downstairs Mule

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

12.00

- SUGGESTED LIQUORS -

Breckenridge Vodka
Breckenridge Pear Vodka
Breckenridge Bourbon
Breckenridge Gin
Cazadores Reposado Tequila

Sandinista Hot Cider

Sandinista Reposado Spice Blend Tequila, Hot Apple Cider, a squeeze of orange with a sugar rim and a cinnamon stick.

13.00

Breckenridge Bulldog

Breckenridge Vodka, Kahlua, milk, and IBC Cane Sugar Root Beer.

13.00

Fresh•E

Sandinista Reposado Spice Blend Tequila, cucumber, lime, Sriracha, pineapple juice, served tall.

12.00



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.

9.25 (glass) | 35.00 (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.

8.25 (glass) | 31.00 (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.

10.75 (glass) | 40.00 (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.

10.75 (glass) | 40.00 (bottle)

SPIRITS

VODKA

Breckenridge Chili Chile
Breckenridge Espresso
Breckenridge Pear
Breckenridge Vodka
Deep Eddy Ruby Red
Grey Goose
Ketel One
Lift
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
Captain Morgan
Malibu
Myers's Dark
Sailor Jerry

TEQUILA

Banhez Mezcal
Cazadores Reposado
Don Julio Blanco
Espolòn Añejo
Lalo Tequila Blanco
Patron Silver
Sandinista Reposado
Sauza Hornito Reposado

WHISKEY

Basil Hayden Dark Rye
Breckenridge Bourbon
Crown Royal
Crown Royal Apple
Fireball Cinnamon
Jack Daniels
Jameson
Jim Beam
Knob Creek
Makers Mark
Seagram 7
Skrewball Peanut Butter
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





COOL DRINKS

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

\$3.00

PREMIUM BOTTLED SODAS

IBC Root Beer
Jarritos Grapefruit Soda
Jarritos Mandarin Soda
Jarritos Pineapple Soda

\$3.50

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..... \$3.00

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

HOT DRINKS

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

\$2.50



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*

