

Snacks

A DOZEN OYSTERS * & BOTTLE OF BUBBLES	75
SELECT OYSTERS *	2.50 Each
WOOD FIRED OYSTERS * GF	3.50 Each
garlic herb butter • parmesan • lemon	
OVEN ROASTED OLIVES GF	7
BUTTERMILK CHEDDAR BISCUITS	9
umami butter	
CRISPY BRUSSELS SPROUTS GF	14
balsamic glaze • tart cherries • pecorino	
BUTTERNUT BISQUE GF	14
coconut cream • toasted pepita • chive	
BRAISED PORK BELLY	16
garlic chili • pickled daikon • sesame • korean cucumber	
RHODE ISLAND FRIED CALAMARI GF	20
pickled peppers • cajun aioli • marinara • lemon	
DYNAMITE SHRIMP GF	15
naam jim aioli • sesame seeds • green onion • cabbage	
AU JUS SLIDERS *	5 Each
beef patty • tomato bacon jam • smoked gouda	
house b&b pickles • brioche bun	

Cocktails

martinis, manhattans & margs - oh my!

BRECKENRIDGE VODKA OR GIN MARTINI	8
BENCHMARK BOURBON MANHATTAN	8
MONTE ALBAN TEQUILA MARGARITA	8
IN BLOOM * D	16
pisco • strawberry • vanilla • lemon • red wine • clarified	
'TIS BUT A SCRATCH	15
paquera • pimms • strawberry	
cucumber fever-tree • lemon	
SUMMER BREEZE	13
breckenridge gin • disaronno • lemon • fever tree elderflower tonic	
WORLDS COLLIDE	16
bourbon • coconut • rhubarb • bitter	
TIKI SANGRIA	12
riesling • white rum • pineapple • basil • soda	

GF GLUTEN FREE

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. The following major food allergens are used as ingredients: fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.

Wine *sparkling*

BLANC DE BLANCS 11
moutard · france

white
ROSÉ 12
lorenza · california

CHARDONNAY 17
lioco · sonoma · california

SAUVIGNON BLANC 15
domaine ricard · loire · france

ALBARIÑO 16
attis 'xion' · rias baixas · spain

red
PINOT NOIR 16
tyler · santa barbara · california

GRENACHE BLEND 15
domaine des escaravailles · côtes du Rhône · france

CABERNET SAUVIGNON 16
hobo wine co · alexander valley · california

Beer

MILLER HIGH LIFE 4
"champagne of beers"

AVERY IPA 7
avery brewing co · boulder · colorado

MOUNTAIN TIME LAGER 5
new belgium brewing · fort collins · colorado

GUINNESS 7
dublin · ireland

Zero Proof

SIMPLER THYME 7
lavender thyme syrup · lemon · soda

N/AGRONI SPRITZ 9
giffards apertif · seedlip "spice" · soda

LIVE AND LET DIE 12
seedlip "spice" · three spirit livener
grapefruit · lemon · demerara

PICK ME UP 14
lyer's N/A coffee liqueur · espresso
lemon · demerara

JUST A GOOSE 14
almave N/A tequila · grapefruit
lime · english lemonade

SANGRI-N/A 14
grüvi red blend · lemon · lime · orange

GRÜVI BUBBLY ROSÉ 12
denver · colorado

ONE OF ONE CABERNET SAUVIGNON 12
california

KÖLSCH NON-ALCOHOLIC BEER 8
best day brewing · sausalito · california