




SMALL PLATES

AVALANCHE NACHOS

choose beef barbacoa, chicken tinga,
or smoked pork
black beans, cheese, scallions,
tomato, jalapeño / 11 



AHI POKÉ*

hawaiian style yellowfin tartare, dynamite
sauce, won ton chips / 12

THAI PEANUT SKEWERS

grilled teriyaki chicken skewers, sesame seeds,
coconut-peanut sauce / 8


SAUSAGE & CHEESE BOARD

house cranked chorizo sausage, artisan cheeses,
ale mustard, fruit preserve, pickled fresno
peppers, baguette / 15  

BURGERS SANDWICHES

french fries, sweet potato fries, coleslaw, substitute a black bean patty

CHEESEBURGER*

blue, american, cheddar, smoked
mozzarella, swiss, pepper jack,
goat / 9.75 
add mushrooms or onions / .50
add bacon / 1

50/50 BURGER*

blackberry preserves, fried egg,
white cheddar, frizzled leeks / 12

COLORADO BISON BURGER*

jack daniels bbq, applewood bacon,
smoked mozzarella / 14.5


PATTY MELT*

vanilla porter braised onions, swiss,
thousand island, toasted rye / 11

ELK BURGER*

sautéed mushrooms and onions, blue
cheese crumbles / 13


CHIPOTLE CHICKEN

grilled chipotle chicken, green chilies,
pepper jack, crispy onions, chipotle mayo,
toasted bun / 10.5 

CRANBERRY TURKEY

shaved turkey, applewood bacon,
white cheddar, cranberry sauce, mayo,
lettuce, tomato, whole grain bread / 10


CORNEBEEF REUBEN

house corned beef, sauerkraut, swiss,
thousand island, toasted rye / 10.5 

BRIE APPLE CHICKEN

grilled chicken breast, brie, sautéed apples,
tomato, spinach, honey-mustard,
flat bread / 11

FRENCH DIP*

shaved top round, rosemary au jus,
toasted hoagie / 9.5 

AHI TUNA WRAP*

sesame crusted tuna, chow mein,
cucumber, ginger, greens, wasabi-red
pepper ranch, chipotle wrap / 11.5

1/2 SANDWICH & SOUP OR SALAD


choose turkey, ham, corned beef / 9

SIDE PLATES

french fries, sweet potato fries, whipped potatoes, baked potato, coleslaw,
seasonal vegetable, cottage cheese / 2 each

QUICK BITES


CORN CHIPS & SALSA

refill twice / 5.5 

SMOKED CHICKEN WINGS

choose – buffalo, extra hot, beer-b-q, thai chili / 10

ARTICHOKE DIP

lahvosh crackers, veggies / 11 

SOUPS SALADS

dressings: red pepper ranch, balsamic-blue cheese, caesar, honey-mustard, sesame,
honey-beet, house balsamic vinaigrette

GREEN CHILI

pork or vegetarian, cheese, flour tortilla / 3/5 


DAILY SOUP

ask your server for details / 3/5



ASIAN CHICKEN SALAD

grilled teriyaki chicken, carrot, cabbage,
radish sprouts, almonds, chow mein noodles,
sesame dressing / 11




ARUGULA & SHRIMP SALAD

spicy shrimp, oven dried tomatoes, baby arugula,
caesar vinaigrette, hardboiled egg,
pecorino romano / 13.5 

SOUTHWEST STEAK SALAD*

grilled skirt steak, avocado, scallions,
olives, black beans, salsa, shredded cheese,
corn chips / 12  


SPINACH SALAD

baby spinach, golden raisins, strawberries,
candied pecans, red peppers, onions, feta cheese,
honey-beet vinaigrette / 11   


ASK US FOR BEER PAIRING SUGGESTIONS

LARGE PLATES


GRILLED SHRIMP TACOS

grilled achiote shrimp, pickled fresno
peppers, cabbage, poblano tarter, cilantro,
corn tortillas / 13 



SMOKED PORK & GRITS*

smoked pork tenderloin, roasted poblano
butter, green chili cheddar grits,
corn pico de gallo / 16 

NEW YORK STRIP LOIN*

peppercorn demi, whipped potatoes,
sautéed brussels sprouts / 24 

LINGONBERRY SALMON*


grilled salmon, lingonberry sauce, warm
tomato & arugula salad, crispy quinoa,
kale chips / 19  

VANILLA PORTER POT ROAST


beer braised pot roast, root vegetables,
whipped potatoes, pan gravy / 15

add a house or caesar salad / 2


STEAK & STOUT STROGANOFF*

grilled flat iron steak, stout
braised mushroom stroganoff,
egg noodles / 16 

FISH & CHIPS

agave wheat battered cod, coleslaw,
french fries / 12 

JERK CHICKEN

dry rubbed jerk chicken, wild rice,
sweet potato, collard greens,
molasses glaze / 16 

GREEN CHILI BURRITO

green chili smothered, black beans,
cheese, spanish rice
choose – beef barbacoa, chicken tinga,
smoked pork, or vegetarian / 11.5

SMOKED CHICKEN POT PIE & SALAD


pulled chicken, vegetables,
puff pastry / 8.5

{ HAND TOSSED PIZZA }


ALE HOUSE COMBINATION

pepperoni, mushroom, bell pepper,
black olive / 18

BREWER'S BEAST

ham, italian sausage, pepperoni,
ground beef / 22 

WHITE ALE

chicken, roasted red pepper, tomato,
basil, spinach, trademark ale alfredo,
parmesan / 23 

20" NEW YORK STYLE PIE

build your own / 16

CUSTOM TOPPINGS: tomato, bell pepper, red onion, mushroom, pineapple,
jalapeno, black olive, green olive, baby spinach, fresh basil, roasted red pepper,
cheddar, parmesan / 1 each

DELUXE TOPPINGS: buffalo chicken, diced chicken, pepperoni, italian sausage,
ground beef, applewood bacon, ham, artichoke hearts, goat cheese, blue cheese,
alfredo / 2 each




APPLE CRANBERRY BREAD PUDDING

apple bread pudding, served
with fresh apple straws and
cranberry sauce / 6

PUMPKIN TIRAMISU

layers of pumpkin mascarpone
cream, lady fingers soaked in
coffee and breckenridge nitro
vanilla porter, topped with
porter whipped cream / 6


CHOCOLATE POT DE CRÈME

smooth chocolate custard
topped with chocolate
ganache, crushed
pretzels / 6 

ORANGE SPICE CRUMB CAKE

moist spice cake covered in
orange cream cheese drizzle,
topped with toasted almonds
and candied orange zest / 6

PECAN BAR

goeey pecan bars, drizzled
in chocolate and
served with vanilla
ice cream / 6 

PAIRING SUGGESTIONS

 WHEAT

 LAGER

 BELGIAN / FOREIGN

 AMBER / BROWN

 IPA / PALE

 STOUT / PORTER


 SOUR




Ale house, redefined. We started out as Breckenridge Brewery and expanded our
love for craft beers to include all the exciting recipes going on out there. Bringing
you really great beers from all over the state (and beyond, if they're great enough)

is what we're all about. With a long history of craft beer, we're pretty proud to
have helped make Colorado known for its wide variety of specialty brews.
Taste, try, and return to see what's new on our ever-evolving menu.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

 vegetarian or can be made vegetarian

 gluten-friendly or can be made gluten-friendly

GJ-092915

