



206 N. Main Street, Breckenridge, CO, 970 423 5100  
7 Days a Week 11:30AM to Close

**HAPPY HOUR : Sunday-Thursday 3pm - 5pm \$4 All Drafts, \$4 off all specialty cocktails  
Discounted \$5 Apps and Entrees with a Beer**

### SHARES&STARTERS

**TOMATO SOUP AND GRILLED CHEESE**-House made tomato soup with American Cheese-14

**BPH CARNITAS NACHOS**-Pork, Cheddar, Pico, Avocado, Jalapenos, Cilantro crema - 12 add steak-3 add chx-3

**CARNITAS TACOS**- Pork, Onion, Cilantro, House made Salsa- 12

**CRISPY BRUSSEL SPROUTS**- Pancetta, Parmesan - 12

**CHICKEN WINGS**- Tossed w/ your choice of BBQ, or Buffalo. Served w/ ranch-14

**PRETZEL BITES**- Craft Beer Cheese - 9

### GREENS

**CHOPPED SALAD**- Romaine, Bacon, Cheddar Cheese, Avocado, Cherry Tomatoes, Croutons, Red onion,crispy tortilla strip ranch - 13

**BPH CAESAR**- Romaine, Shaved Parmesan, Croutons and Caesar Dressing - 13

**HOUSE SALAD**- Romaine, Red Onion, Croutons, Tomatoes, choice of Ranch, Balsamic Vinaigrette, Caesar or Blue Cheese Dressing - 12

### KIDS

**\*\*All come with fries/ For kids under 12 only\*\***

**GRILLED CHEESE**- American, White Bread - 12

**CHICKEN TENDERS**- 14

**BUTTER NOODLES**-Spiral Noodle and Butter - 8

### BURGERS&SANDWICHES

**\*\*All come with fries. Substitute any side for \$3 \*\***

**BPH CHEESEBURGER**-Colorado Black Angus, Cheddar, Romaine, Tomato, Red Onion, Pickles, Craft Burger Sauce, Brioche Bun - 16

**WAGYU BURGER**-½ lb. Wagyu Patty, Sharp Cheddar, Craft Burger Sauce, served w/ truffle parmesan fries - 20

**FRENCH ONION BURGER**-Colorado Prime Black Angus, Beer Braised Caramelized Onions, Swiss, Brioche Bun - 17

**PRETZEL BURGER**-Colorado Prime Black Angus, Beer Cheese, Arugula, Tomato, Red Onion, Pretzel Bun - 17

**BBQ BACON CHEDDAR BURGER**-Garnished with an onion ring- 17

**CALI BURGER**-Quinoa, Lentil & Roasted Garlic Veggie Burger, Avocado, Swiss, Romaine, Tomato, Ranch Dressing, Brioche Bun - 16

**GRILLED CHICKEN BACON**- Grilled Chicken Breast, Romaine, Tomato, Bacon, Chipotle Aioli, Brioche Bun - 16

**BEER BRAISED BRATWURST**-Whole Grain Mustard, Sauerkraut, Beer Braised Caramelized Onions, Amoroso Roll - 14

**KOBE BEEF HOT DOG**- 12

**FRENCH DIP**-Sliced Herb Roasted Sirloin Steak, Caramelized Onions, Au Jus - 16

### SIDES & ADD ONS

SWEET POTATO FRIES,ONION RINGS - 7  
SIDE HOUSE SALAD, CAESAR- 5  
TRUFFLE PARM FRIES - 8  
AVOCADO, BACON, BLUE CHEESE OR EGG- 2  
EXTRA SAUCES OR DRESSINGS- 0.50  
CRAFT BEER CHEESE SAUCE- 1  
SIDE OF AU JUS-3  
TOPPED w/ CHILI- 3  
GRILLED CHICKEN- 6,COLORADO SMOKED SALMON- 7

### DESSERTS

**WARM BROWNIE**-Vanilla Ice Cream - 10  
**ROOT BEER FLOAT**-Non Alcoholic - Vanilla Ice Cream,Root Beer, Cherry - 8  
**ICE CREAM SUNDAE**- Vanilla Ice Cream, Whipped Cream,Kit Kat, Chocolate Syrup, Sprinkles - 10  
**CHEESECAKE**-CheeseCake topped with Strawberries andWhipped Cream-10

### COCKTAILS

**COLD BREW IRISH COFFEE**  
Demerara syrup, Slane whiskey, Cold Brew Coffee, topped with heavy cream and a hint of vanilla - 9

**STRAWBERRY MARGARITA**  
Strawberry puree, lime juice, Agave, Cointreau, Avion tequila - 11

**CHILE BLOODY MARY**  
Green Chile Vodka, Bloody mix, loaded w/ pickle, bacon, lime, olive, pepperoncini, celery - 12

**YOUR POUR MULE**  
Pick your Vodka - Stoli Cucumber, Stoli Raz, Breck Vodka, ginger beer garnished with lime - 10

**BARREL AGED BRECKENRIDGE BOURBON OLD FASHIONED**  
Simple syrup, Bitters, Bordeaux cherry, Muddled orange , Breck Bourbon aged in house Barrels - 14

**WHISKEY SOUR**  
Angostura bitters, lemon, simple syrup, Basil Hayden's Bourbon, egg white, garnish w bordeaux cherry - 15

**POLOMA**  
Tequila, lime, Fever tonic grapefruit juice - 10

**ESPRESSO MARTINI**  
Breckenridge espresso vodka, Shot of Cold Brew, Kahlua, Ryan's Irish Cream - 12

**ST. GERMAIN PEAR POUNDER**  
Breck Pear Vodka, St. Germain, Lemon, Cran, Simple Syrup-12

**MOUNTAIN THYME**  
Breckenridge vodka, Muddled blueberries, Thyme, Lemon, Agave- 12

**RUM RUNNER**  
Cane Rum, Malibu Rum, Banana liqueur, OJ, Pineapple Juice, Grenadine, Myers Float-12

### ADD CBD To any drink \$4

Pomegranate Orange Blossom try with Whiskey Sour  
Ginger-Lime try with our Pour Mule  
Mango-Jalapeno try with a Margarita,  
Lavender-Lemon try with Mountain Thyme

### WINES BY THE BOTTLE

Ercavio Tempranillo 2015 - 7 Freakshow Chardonnay- Michael David Winery - 32  
Sean Minor Four Bears Pinot Noir 2017 - 7 Villa Puccini Blend Riserva 2015 - 32  
Mascanosa Garnacha - 7 Disruption 2016 Merlot - 28  
Heavyweight Chardonnay - 7 Cabert Pinot Grigio Friuli 2019 - 28  
Heavyweight Barbara Rose - 7 Arte Latino Cava - 24  
Le Monde Pinot Grigio - 7 Sean Minor Sauvignon Blanc - 28  
Wines are subject to change

Please no separate checks

Please notify your server of any food allergies. While stringent precautions are taken, one should assume that contact with peanuts, tree nuts, dairy, sesame, eggs, milk, wheat, gluten and all other allergens is possible. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



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