



206 N. Main Street, Breckenridge, CO, 970 423 5100
 Sunday- Thursday 12PM- 9PM, Friday and Saturday 12PM-10PM

HAPPY HOUR : Sunday-Thursday 3pm - 5pm
\$3 off all Craft Beers, Wines, Specialty Cocktails, and Apps

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
sub steak-3 sub chx-3
- PRETZEL MAC ATTACK-** Beer Cheese, Cavatappi noodles, Cheddar, Topped w/ Pretzel Croutons - 10
- CARNITAS TACOS -**Pork, Blended House Made Salsa, topped w/ Diced Onions, Cilantro - 12
- CRISPY BRUSSEL SPROUTS -**Pancetta, Parmesan -12
- FRIED PICKLE SPEARS-** Spicy Cajun Honey Mustard-10
- CHICKEN WINGS-** Choice of BBQ, Butter Miso, Blackened Cajun, or Buffalo. Served w/ ranch-14
- PRETZEL BITES -** Craft Beer Cheese – 9

GREENS

- CHOPPED SALAD -** Romaine, Bacon, Cheddar Cheese, Avocado, Cherry Tomatoes, Red onion, Crispy tortilla strip, Chipotle 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

- KIDS GRILLED CHEESE -** American Cheese, Texas Toast- 10
- CHICKEN TENDERS -** served with fries - 10
- BUTTER NOODLES -** Spiral Noodle and Butter - 8
- NATHAN'S FAMOUS HOTDOG-** 10

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

- *BPH CHEESEBURGER -** Colorado Black Angus, Cheddar, Brioche Bun, On the side- Romaine, Tomato, Red Onion, Pickles, Craft Burger Sauce - 16
- *WAGYU BURGER -** ½ lb. Wagyu Patty, Sharp Cheddar, On the side- Romaine, Tomato, Red Onion, Pickles, Craft Burger Sauce, Served w/ truffle parmesan fries - 20
- *🌶️ PRETZEL BURGER -** Colorado Prime Black Angus, Dijon Mustard, Caramelized Onions, Sauteed Jalapeno, Topped w/ Beer Cheese, Arugula, Served on a Pretzel Bun - 17
- *BBQ BACON CHEDDAR BURGER -** Colorado Prime Angus, Cheddar Cheese, Bacon, Onion Rings, BBQ Sauce- 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
- FRENCH DIP -** Sliced Herb-Roasted Sirloin Steak, Caramelized Onions, Swiss, Au Jus - 16
- PHILLY CHEESE STEAK-** Sliced Herb-Roasted Sirloin Steak, Sauteed Onion, Sauteed Red and Green Peppers, Topped with our House Made Beer Cheese Sauce- 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
- GRILLED CHICKEN - 6

*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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DESSERTS

- WARM BROWNIE** - Topped with Vanilla Ice Cream, Whipped Cream, Chocolate Syrup - 10
ROOT BEER FLOAT - Non Alcoholic - Vanilla Ice Cream, Root Beer, Cherry - 8
ADULT BEER FLOAT- Vanilla Ice Cream, your choice of 10oz Porter or Stout -12
ICE CREAM SUNDAE - Vanilla Ice Cream, Whipped Cream, Kit Kat, Chocolate Syrup, Sprinkles - 10
CHEESECAKE - Strawberries and Whipped Cream - 10

COCKTAILS

IRISH COFFEE

Demerara syrup, Slane whiskey, Coffee, topped with heavy cream and a hint of vanilla - 9

STRAWBERRY MARGARITA

Strawberry puree, lime juice, Agave, Cointreau, Luna Azul tequila - 11

CHILE BLOODY MARY

Breckenridge Chile Vodka, Bloody mix, loaded w/ pickle, lime, olive, pepperoncini, - 12

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

ESPRESSO MARTINI

Breckenridge espresso vodka, Kahlua, Ryan's Irish Cream - 12

MOUNTAIN THYME

Breckenridge vodka, Muddled blueberries, Thyme, Lemon, Agave - 12

SPICY APPLE CIDER

Breckenridge Spiced Whiskey, Apple Cider, Garnished with a Cinnamon Stick - 10

SNOWY CAP

Peppermint Schnapps, Hot Chocolate, Topped with Whip Cream - 10

HOT TODDY

Lemon, Slane Irish Whiskey, Honey - 10

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 GLASS

Mascanosa Garnacha - 7

Heavyweight Chardonnay - 7

The Girls in the Vineyard Sauvignon Blanc- 7

75th Winery Cabernet Sauvignon- 7

BY THE BOTTLE

Villa Puccini Blend Riserva 2015 - 28

Disruption 2016 Merlot - 28

Arte Latino Cava - 24

Sean Minor Sauvignon Blanc - 28

Wines are subject to change

Please no separate checks

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