



Breckenridge Pour House

206 N. Main Street, Breckenridge, C.O. (970) 423-5100

www.breckpourhouse.com @breckpourhouse

Appetizers

Cheesy Bacon Bombs - Fresh ciligene mozzarella, puff pastry, applewood smoked Daily's bacon, marinara, chipotle aioli \$14

Homemade Pretzel Bite - Handmade soft pretzel bites, Cheddar cheese dip infused with Funkwerks saison, Zonker stout wholegrain honey mustard \$14

Highside Brewery Snow's Bock Braised Short Rib Poutine - 18 hour braised Colorado black angus short rib, colossal french fries, Wisconsin cheddar cheese curds, scallions, beef jus lie \$17

Bone Marrow Brulee - Brined, roasted then bruleed Colorado beef bone marrow canoes, passionfruit pearls, chimichurri, fig jam, crostini \$18

White Ale Mussels - PEI mussels, White Ale and tarragon broth, Dijon mustard \$15

Crispy Brussels Sprouts - Flash fried brussels sprouts, homemade cured Colorado pork belly lardons, red pepper flake, grated grana padano, pomegranate seeds, apple cider and maple syrup glaze \$14

Buffalo Style Cauliflower - Roasted cauliflower florets, buffalo sauce, Buena Vista buttermilk blue cheese, Colorado wildflower honey, carrots, celery \$13

Sharing plates

Smoked Salmon Board - Colorado honey hot smoked Alaskan salmon, Avocado, Cucumber, Cherry Tomatoes, Capers, Crispy Onions, Lavash, Lemon Dill Cream Cheese \$18

Crudite - Chipotle hummus, babaganoush, tzatziki, cilantro ranch, lavash crackers, chef's selection of fresh vegetables \$16

Charcuterie - Chefs selection of domestic and international cheeses and cured meats, fig jam, fresh berries, crostini \$18

Soups and Salads

Pork Belly Wedge - Homemade cured Colorado pork belly, Buena Vista buttermilk blue cheese, iceberg lettuce, cherry tomatoes, cucumber, avocado, hard boiled egg, red wine vinegar and lemon blue cheese dressing \$16

Chimichurri Steak - 6oz Colorado black angus striploin, roasted and freeze dried corn, mixed greens, avocado, cherry tomatoes, cucumber, hard boiled egg, dijon and champagne vinaigrette \$20-24

House Salad \$10 side house \$6

Soup du jour - ask your server \$6

Creamy Roasted Tomato and Red Pepper \$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.

Burgers and Sandwiches

BPH Steak Burger - 8 oz Colorado Black Angus chuck, short rib and brisket patty, iceberg lettuce, beefsteak tomato, red onion, pickles, applewood smoked Daily's bacon, sharp cheddar cheese, crispy tobacco onions, special sauce, french fries \$16

Hangover Steak Burger - 8 oz Colorado Black Angus chuck, short rib and brisket patty, iceberg lettuce, beefsteak tomato, red onion, pickles, applewood smoked Daily's bacon, sharp cheddar cheese, fried egg, hollandaise, french fries \$18

Lobster BLT - Maine lobster claw salad with carrots, celery, bell peppers, basil, chive and scallion, applewood smoked Daily's bacon, iceberg lettuce, beefsteak tomato, avocado, roasted garlic aioli, demi baguette, french fries \$25

Salmon Roll - light lemon mayo, celery, green onion, tomatoes, cucumber, avocado, demi baguette \$17

Braised Short Rib - 18 hour Bock braised Colorado black angus short rib, Bordelaise, caramelized onions and peppers, grated grana padano, French style Swiss cheese, demi baguette, french fries \$17

Chicken Parmesan Roll- Colorado Red Bird chicken breast breaded and secretly spiced, basil and mint pesto, fresh mozzarella, grated grana padano, homemade basil marinara, demi baguette, french fries \$18

Truffle Grilled Cheese and Tomato Soup - Italian black truffle boschetto al tartufo cheese, arugula, sourdough, cup of homemade creamy roasted tomato and red pepper soup \$14

Entrees

Lobster Mac & Cheese - Butter poached Maine lobster claws and knuckles, cavatappi, cheddar cheese sauce, scallions, crispy tobacco onion topping \$28

Steak Frites - 12oz Colorado black angus striploin, colossal french fries, roasted Brussels sprouts with an apple cider vinaigrette, hollandaise \$32

Lamb Lollipops - Ouzo and rosemary marinated Colorado lamb rack lollipops, colossal french fries, butter poached asparagus, basil and mint pesto \$40

Short Rib Ragu - 18 hour Bock braised Colorado black angus short rib, housemade basil marinara, handmade linguini, Italian black truffle boschetto al tartufo cheese, grated grana padano \$32

Chicken Parmesan - Colorado Red Bird chicken breast breaded and secretly spiced, homemade basil marinara, handmade linguini, fresh mozzarella, grated grana padano, butter poached asparagus \$26

1/2 Roasted Chicken - Colorado Red Bird 1/2 chicken, Bordelaise, roasted garlic and miso whipped Colorado russet potato, roasted Brussels sprouts with apple cider vinaigrette \$26

Kids

Kids Grilled Cheese - American cheese, texas toast - \$10

Chicken Tenders - served with fries - \$10

Pasta - spiral noodles with choices of butter & parmesan or creamy pesto or spiced marinara or mac and cheese- \$10

- add chicken parmesan cutlet for \$10

Desserts

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

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