



It all began in the Colorado high country, circa 1980 something. Forgive us if our memory is a bit hazy but those were good times.

And, it only seems fitting that out of those good times, a truly exceptional Colorado ale was born. Back then, the only real microbrews around were home brewed by mysterious alchemists. Our mysterious alchemist also happened to be a die-hard mountain lover and skier, and his search for a flavorful beer that perfectly complimented a day of skiing in Colorado's high peaks led to our birth. In February 1990, our founder's alchemy paid off and the original Breckenridge Brewery & Pub opened in the town of well, Breckenridge. People played in our mountains and then came in to try our exceptional handcrafted ales afterward. And they liked what touched their lips. Because it was good.

Today, Breckenridge Brewery continues to work hard and thoughtfully to satisfy the thirsts of discerning beer drinkers near and sorta far. In the past ten years we've grown from a small 3,000-barrels-a-year brewpub to one of the most successful craft beer companies in the nation.

We now handcraft nearly 30,000 barrels of fresh beer each year at our main brewery in Denver and we sell it across Colorado and 22 other states. But we still handcraft our beers at our own pace and to our own exacting specifications. And you can still taste Colorado in every glass.

OUR HANDCRAFTED COLORADO ALES

Avalanche Amber Ale

Subtlety. That's what makes our Avalanche amber ale such a treat. We blend pale and caramel malts – and just a kiss of bittering hops – to create a refreshing-but-flavorful, anytime beer. Aromas of pale grains, a semi-sweet middle and a clean-as-Colorado-snow finish make this our best-selling beer. 5.4% ABV

Agave Wheat

This true American-style unfiltered wheat has something a little special – the nectar of the great Salmiana Agave. Agave complements the refreshingly light quality of our wheat and adds a subtle note of flavor that expands this beer's uplifting taste profile. It is familiar, yet creative. 4.2% ABV

Trademark Pale Ale

Demanding beer for demanding beer drinkers – that's our Pale Ale. We craft this American pale ale with hearty amounts of pale and Munich malts, then balance it with lofty amounts of hops. It's a finessed version of hop-head fun – a black diamond beer without the bumps and dangerous curves. 5.7% ABV

Oatmeal Stout

Rich, round and roasted, our stout is satisfaction in a glass. It's a bold, smooth-bodied concoction that oozes dark-roasted coffee aromas and flavors of espresso and semi-sweet chocolate. We round out these heady pleasures with a dose of flaked oatmeal for a creamy body and a semi-dry finish. Unforgettable. 4.95% ABV

Vanilla Porter

Deep in the jungles of Papua New Guinea and Madagascar grows the perfect ingredient for an extraordinary Porter brewed in Colorado. Breckenridge Brewery's Vanilla Porter. An ale that has all the chocolate and roasted nut flavor of a classic Porter, with an enigmatic surprise thrown in for good measure. A vanilla kiss in a rich, dark sea. 4.7% ABV

2220 Red

Crisp, clean maltiness and a tad bit hoppier than its older brother Avalanche. Try one today and see for yourself. 5.5% ABV

Ball Park Brown

First produced at Blake Street in 1996, our brown ale is a tribute to the American traditions of baseball and brewing. Rich and nutty maltiness makes it great with any of our menu items, but a "Grand Slam" with the ribs. 5.7% ABV

Lucky U

This soulful IPA with just the right amount of hoppiness. An even keeled ale that goes down clean and refreshing, but still lets you know it's been doted on by the Brewmaster. It's true to it's IPA heritage, but also highly drinkable. Lucky U. And we seriously mean that. 6.2% ABV

SEASONALS

Pandora's Bock (Available January-March)

A traditional bock with rich malty overtones and subtle hop flavor. Bottom fermented at colder temperatures for a smooth yet assertive character. 7.5% ABV

SummerBright Ale (Available April-August)

The Brewmaster's goal: the perfect ale for summertime quaffing, nothing more. Summerbright is the result. The craftsman's touch combines White Wheat, Two-row Pale and Munich Malt with the Pacific Northwest's most intriguing hops to create a bright, clean ale ideal for picnicking, evenings on the screened porch and enjoying the whims of the summer breeze. 4.4% ABV

Autumn Ale (Available September-October)

Looking for a fresh take on Oktoberfest beer? Our fall seasonal combines the malty goodness of a German lager with the clean crispness of an American ale. Brewed with Munich malts and a delicate blend of Bavarian hops, it's a full-bodied treat with a nutty-sweet middle, a warming alcohol level and notes of toasted grains. A pre-winter winner. 6.7% ABV

Christmas Ale (Available November-December)

The chill of a Colorado high-country winter calls for a beer with extra flavor and strength. Here it is. At over 7% alcohol, with a sturdy texture and rich flavors of caramel and chocolate, our holiday seasonal is the fermented equivalent of a good fire. The ultimate winter warmer. 7.4% ABV

SMALL BATCH

It's a bit ironic that we spend so much time on such a limited quantity of beer. But, the Breckenridge Brewery 471 Series are special beers: robust, intricate, complicated and precious. They cost a little more, but it's worth every penny.

471 IPA

Hoppy? Brother, 471 IPA redefines hoppy. This small batch, limited edition ale was created by our Brewmaster to separate the weak from the strong. 471 IPA is a double IPA that combines Pale, Munich, Caramel-30, Carapils and wheat malts with Chinook, Centennial, Simcoe and Fuggles hops. It has a big, sweet mouthfeel, followed by more hoppiness than you've ever had at one time. Enjoy. 9.2% ABV

Thunder Stout

Our famous Oatmeal Stout on nitrogen. 4.95% ABV

STARTERS

Spinach and Artichoke Dip

A delicious combination of artichoke heart, sautéed spinach, three cheeses and a host of secret seasonings for your dipping pleasure. Served with fresh veggies and a garlic buttered lavosh. 8.50

Nacho Platter

Tri-colored corn chips, seasoned black beans, jack and cheddar cheeses, jalapenos, green onions and tomatoes topped with sour cream, guacamole and a side of salsa fresca. 9.99
Add 2.00 for spicy chicken or shredded beef



Blackened Chicken Quesadilla

Spicy chicken breast, Monterrey jack cheese, roasted tomatoes, seasoned black beans and caramelized onions grilled in a jalapeno flour tortilla. 9.99

Chicken Tenders Basket

Strips of chicken breast breaded then deep fried served original style with a side of our Oatmeal Stout Beer-B-Que sauce or Buffalo style with a side of Roasted Red Pepper Ranch dressing. 8.99



Shrimp and Mozzarella

5 jumbo shrimp sautéed with garlic, olive oil, cherry tomatoes and Cieligini Mozzarella served with grilled sourdough bread. 10.95

Tortilla Chips & Salsa 3.95

Tortilla Chips & Guacamole 5.50



Lamb Sliders

Two herb seasoned Lamb Patties with roasted tomatoes, grilled onions and creamy cucumber sauce. 10.25

Buffalo Shrimp Basket

Ale-battered shrimp and brew fries. Served with blue cheese dressing and a side of wing sauce. 9.25

Buffalo Wings

Original - Chipotle BBQ - Habanero Mango. Deep fried jumbo chicken wings with roasted red pepper ranch or blue cheese dressing. Served with carrots and celery. 9.99

Chili Cheese Fries

Brew fries smothered with our homemade traditional or vegetarian green chili and jack & cheddar cheeses. Garnished with diced tomatoes and sliced scallions. 6.50
Cheese Fries 5.75

Smoked Sausage & Cheese Platter

Spicy polish sausage grilled and served with sharp cheddar cheese cubes, dill pickles, Oatmeal Stout & Honey Beer-B-Que sauce and a side of Trademark Pale Ale beer mustard. 10.59



Hummus

A delicious blend of roasted red peppers, garbanzo beans and spices served with vegetables and pita triangles. 7.99

SOUP & SALADS

Handcrafted dressings: Blue Cheese, Classic Caesar, Thousand Island, Honey Mustard, Roasted Red Pepper Ranch, Roasted Poblano Vinaigrette, Light Italian, Fat Free Ranch and Agave Wheat Balsamic Vinaigrette.



Pecan Chicken Salad

Baby spinach tossed with Agave Wheat balsamic vinaigrette dressing topped with strips of pecan crusted chicken breast, bacon, hard cooked egg, feta cheese and red onion. 9.95

Classic Caesar Salad

Crisp romaine leaves tossed with caesar dressing, shredded parmesan and garlic butter croutons. 7.95
With grilled chicken breast 9.25
With grilled salmon 10.95
With grilled shrimp 11.95

Side Caesar Salad

Smaller version of our classic caesar. 3.95

Side Garden Salad

Served with your choice of dressing. 3.75

Shrimp and Avocado Salad

Marinated grilled shrimp and avocado over mixed garden greens with tomatoes, cucumbers and red onions. Served with roasted poblano vinaigrette and toasted French bread. 12.99



Pan Seared Salmon and Tomato Salad

Atlantic salmon in tomato vinaigrette served over mixed greens. 12.99



Ballpark Salad

Mixed greens, artichoke hearts, cherry tomatoes, celery, carrots, cucumber and red onion topped with crumbled Feta cheese and served with Agave Wheat balsamic vinaigrette. 10.59

Southwestern Chicken Salad

Grilled adobo-glazed chicken breast served on tri-colored chips and mixed garden greens. Topped with salsa fresca, jack & cheddar cheeses, black beans, avocados and tomatoes. Served with roasted poblano vinaigrette. 9.95
With grilled steak 10.95
With grilled shrimp 12.95

Soup of the Day

Brewed fresh daily by our master soup brewer, using the freshest ingredients. Cup 2.95 / Bowl 4.50

Southwestern Green Chili

Spicy chili with pork simmered with our Avalanche Ale. Served with a flour tortilla. Vegetarian also available. Cup 3.95 / Bowl 5.50

Soup & Salad Combo

Bowl of soup of the day and garden or caesar salad. 7.95
Green Chili 1.00 extra

Parties of eight or more may have 20% gratuity added to the check.
Sorry, no personal or separate checks.



NEW ITEMS

SANDWICHES

All sandwiches served with seasoned brew fries. Substitute Sweet Potato Fries for .75
Substitute a fresh garden salad, Caesar salad or cup of soup for 2.59

Prime Rib French Dip

Shaved, roasted prime rib piled on a fresh-baked hoagie roll. Served with a side of Avalanche Ale au jus. 9.50

"Rockies" Prime Rib Dip

With grilled onions and aged provolone cheese. 10.25

Pulled Pork

Slow smoked hand-pulled pork heaped high on a fresh bun and topped with our Oatmeal Stout & Honey Beer-B-Que Sauce. 7.95

Grilled Reuben Sandwich

Corned beef, sauerkraut, swiss cheese and 1000 island dressing served on grilled rye bread. 8.95

Turkey Reuben

Turkey, sauerkraut, swiss cheese and 1000 island dressing on grilled rye. 8.50



BLAT

Apple-smoked bacon, avocado slices, lettuce, sliced tomato and mayo on grilled multigrain bread. 8.25



Chipotle Turkey Club

Slow roasted turkey, bacon, sharp cheddar cheese, avocado, tomato, alfalfa sprouts and chipotle aioli on toasted multigrain bread. 9.50

Portobello Melt

Marinated and grilled portobello mushroom, roasted red bell pepper, aged provolone cheese, lettuce, tomato and garlic aioli on toasted multi-grain bread. 8.75

Heart-stopper Sausage

Made fresh right in our neighborhood by Gold Star Sausage Company on Walnut Street. Spicy polish sausage smoked over hickory then grilled. Brushed with Beer-B-Que sauce and topped with Oatmeal Stout grilled onions on a fresh baked hoagie roll. 8.25

Grilled Cheddar Cheese 6.75

With smoked ham 7.75

With sliced tomatoes 7.25

With applewood smoked bacon 7.75

Club Sandwich

Roasted turkey breast, baked ham, swiss cheese, applewood smoked bacon, leaf lettuce and tomato slices served on toasted bread with mayonnaise 8.95.

CHICKEN SANDWICHES HAMBURGERS

All chicken sandwiches and burgers are served with seasoned brew fries. Substitute Sweet Potato Fries for .75
Substitute a fresh garden salad, Caesar salad or cup of soup for 2.59

"Adobo" Chicken

Spicy grilled chicken breast, topped with a roasted Anaheim Chile, pepperjack cheese and guacamole. Served with leaf lettuce, tomato slices and sliced red onions. 8.75

Grilled Chicken Breast

Lightly seasoned boneless breast of chicken char-grilled and served on a bun with leaf lettuce, tomato slices and sliced red onions. 7.95

Buffalo Chicken Sandwich

Grilled chicken breast dipped in Buffalo wing sauce topped with Gorgonzola cheese crumbles served with leaf lettuce, tomato slices and sliced red onion. 8.75

Cajun Chicken Sandwich

Cajun spiced chicken breast topped with aged provolone cheese and crispy fried onion strings on a bun with leaf lettuce and tomatoes. 8.95

Garden Burger Monterey

Broiled meatless burger topped with aged provolone cheese. Served with alfalfa sprouts, sliced avocado, tomato slices and sliced red onions. 8.95



Colorado Lamb Burger

Grilled Colorado lamb patty with lettuce, roasted tomato, grilled onions and a side of creamy cucumber sauce. 10.75

Cowboy Bison Burger

Grass fed buffalo char-grilled and served on a bun with leaf lettuce, tomato slices, fried onion strings and horseradish cream sauce. 10.25

Burgers

Grilled ground chuck or grass fed bison patty on a fresh roll with leaf lettuce, sliced tomato and red onion. 7.95

Add 2.00 for bison.

Cheeseburger

Choice of sharp cheddar, aged provolone, pepperjack, Swiss or gorgonzola crumbles 8.50

Peppercorn Burger

Cracked peppercorns, aged provolone and grilled onions. 8.95

Portobello Burger

Portobello mushrooms and Swiss. 9.50

Pimento Burger

Extra sharp cheddar, pimentos and cayenne pepper blend with apple smoked bacon. 8.95

California BLT Burger

Chipotle mayo topped with caramelized onions, avocado slices and apple smoked bacon. 9.25

BREW PUB FAVORITES

Add a fresh garden salad, Caesar salad or cup of soup for 2.59

Ale-Battered Fish & Chips

Cod fillets dipped in our Pale Ale Batter then deep fried. Served with seasoned brew fries, creamy cole slaw and roasted poblano tartar sauce. 9.25

Ale-Battered Country Fried Steak

Choice beef dipped in our Pale Ale Batter then deep fried. Served with homemade mashed potatoes smothered with our Agave Wheat Country Gravy. 9.75

Classic Grilled Sirloin

8 oz. sirloin steak grilled to perfection and served with homemade mashed potatoes with our Oatmeal Stout brown gravy. 12.59



Ancho Ribs

Quarter rack of St. Louis style ribs cooked with Trademark Pale Ale, basted with Ancho apricot Beer-B-Que sauce and served with a sweet corn tamale. 10.25
Half Rack 14.95 / Full Rack 21.95

Beer-B-Que Pork Ribs

Quarter rack of hickory smoked St. Louis-style ribs slathered with our famous Oatmeal Stout & Honey Beer-B-Que Sauce then seared over open flames. Served with cole slaw and brew fries. 10.25 Half Rack 14.95 / Full Rack 21.95



Linguini Marinara

Linguini with a classic tomato basil sauce served with toasted French bread. Full order 8.50 / Half order 5.95
Add grilled chicken breast 3.95
Add grilled shrimp 5.29



Pasta Primavera

Fresh vegetables and linguini tossed in a white wine cream sauce served with toasted French bread.
Full order 10.50 / Half order 7.25
Add a whole grilled Portobello 1.75



Chicken Parmesan

Breast of chicken topped with marinara sauce and fresh mozzarella on a bed of sautéed spinach, served with linguine marinara. 11.95

Steak and Mushrooms

Grilled 8 oz. sirloin steak topped with balsamic garlic sautéed Portobello mushrooms and pepperjack cheese. Served with fresh vegetables. 13.99

Steak and Shrimp

Seasoned 8 oz. top sirloin and 4 jumbo shrimp, grilled or beer battered, served with French fries and a side of cocktail sauce. 14.79

Grilled Fresh Salmon Filet

Fresh hand cut salmon filet char grilled to perfection, then topped with garlic herb butter. Served with fresh vegetables. 14.95

Blackened Salmon Filet

Blackened and grilled 10 oz. Atlantic salmon filet topped with garlic butter and served with Spanish rice. 14.95

MEXICAN



Pork Carnitas

Braised Pork, sliced avocado and refried beans served with three flour tortillas and a side of green chili. 10.95

Chile Relleno Burrito

Homemade egg-battered chile relleno wrapped in a flour tortilla with guacamole, cheese, Spanish rice and black beans. Smothered with vegetarian green chili and cheese and served with sour cream and salsa fresca. 8.95

Chile Rellenos

Two green chiles stuffed with jack & cheddar cheeses, lightly battered and fried. Smothered with vegetarian green chili and shredded cheese. Served with spanish rice and seasoned black beans. 9.50

Tacos Al Carbon

Two flour tortillas filled with grilled chicken or steak served with lettuce, guacamole, Spanish rice, refried beans and salsa fresca. Chicken 9.75 / Steak 10.75

Chicken or Beef Burrito

Shredded chicken or beef with seasoned black beans and shredded jack & cheddar cheeses wrapped in a flour tortilla then smothered with pork green chili and cheese. Garnished with diced tomatoes and sliced scallions. Served with salsa fresca and sour cream. 9.25

Black Bean and Rice Burrito

Seasoned black beans and Spanish rice wrapped in a flour tortilla then smothered with vegetarian green chili and cheese. Garnished with diced tomatoes and sliced scallions and served with sour cream and salsa fresca. 8.50

Enchiladas

Three hand-rolled enchiladas, your choice of spicy shredded chicken, seasoned beef or shredded jack & cheddar cheeses. Served with spanish rice, seasoned black beans and sour cream. 9.95

AVAILANCHE

⚡ SIDE DISHES ⚡

Creamy Mashed Potatoes & Gravy	2.29
Vegetable of the Day	1.79
Seasoned Black Beans	1.79
Large Guacamole	3.75
Small Guacamole	2.00
Small Brew Fries	1.79
Large Brew Fries	3.50
Creamy Cole Slaw	1.79
Spanish Rice	1.79
Large Salsa Fresca	2.00
Small Salsa Fresca	.75
Small Sweet Potato Fries	2.29
Large Sweet Potato Fries	4.50
Extra Dressings or Substitutions	Additional

⚡ DESSERTS ⚡

Sinful Chocolate Brownie Sundae

Rich Oatmeal Stout chocolate nut brownie topped with chocolate or vanilla Italian gelato, hot fudge and whipped cream. 4.75

Ultimate Chocolate Cake

Chocolate mousse and a layer of chocolate butter cake iced with chocolate ganache and drizzled with raspberry preserves. 4.75

New York Style Cheesecake

Served plain, with strawberries and whipped cream or with brandied apples. 4.95

Carrot Cake

Super moist slice of cake loaded with carrots, pecan pieces and crushed pineapple covered with a delicious cream cheese frosting. 4.75

Italian Hot Fudge Sundae

Three scoops of vanilla or chocolate gelato topped with hot fudge and whipped cream. 4.75

Espo's Italian Gelato

Made fresh in our neighborhood by Espo's Cucina Dolce. Chocolate or vanilla. 2 scoops 2.25 or 4 scoops 4.50

FINE COLORADO ALES