

THE LEGEND OF THE BRIAR ROSE

As boom-town Breckenridge approached the year 1900, the Briar Rose Mine was turning out generous deposits of silver. The Briar Rose miners began their day as the first light of sun touched the Ten Mile Range. By nightfall these men would return to town tired, dirty and always hungry. To satisfy their needs they would head for the shelter of their boarding house on Lincoln Street. In this rough wooden building they would enjoy a hearty meal, a shot or two of their favorite whiskey, maybe a hand of poker and then on upstairs to their rooms for a night's sleep.

As the mine prospered, and the Briar Rose workers raved about their fine meals, many outsiders began to frequent the boarding house. Business prospered and the small house expanded. For years, people came from neighboring towns to enjoy good food and drink in this warm atmosphere.

But the mining era faded away and the men of the Briar Rose moved on as the silver lodes diminished. The boarding house was abandoned and in later years burned to the ground. In the early 1960's, another structure was built on Lincoln Street in the style of the mining house. She was named after the old silver mine and dedicated to the old spirit of fine dining and drinking.

Today the Briar Rose Mine may still be seen atop Peak Ten and good meals may still be enjoyed in her fine tradition.

So Welcome to the Briar Rose!

BRIAR ROSE

SALON MENU

SMALL PLATES

ARTISANAL MEAT & CHEESE 20

CHICHARONES *Buffalo Style Seasoning* 10

GARLIC PARMESAN THIN CUT FRIES 11

LAMB TANDOORI *Fresh Naan & Tzatziki* 18

TRUFFLE PARMESAN POPCORN 8

ESCARGOT 18

* AHI TUNA LOLLY POPS *Eel Sauce* 18

POW POW SHRIMP 17

* FRENCH DIP SLIDERS *Bourbon Onions, Creamy Horseradish* 14

SHISHITO PEPPERS 12

CAJUN BEEF FILET TIPS 19

SPICY THAI BEEF SKILLET 19

* BIG "10" BURGER *Garlic Parmesan Fries* 28

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

QUARTINOS

A quartino is a quarter of a liter or 1/3 of a bottle, it allows for the wine by the bottle experience to be enjoyed and shared by the glass

BUBBLES

CAPOSALDO PROSECCO, IT 13

JEAN PHILIPPE BRUT, FR 14

WHITES

SUTTER HOME WHITE ZINFANDEL, CA 12

LA CAPPUCCINA SAUVIGNON BLANC, IT 14

LAVIS PINOT GRIGIO, IT 14

LOOSEN BROS. 'Dr. L' RIESLING, DE 14

BIELER 'Sabine' ROSÉ, FR 15

SONOMA CUTRER CHARDONNAY, CA 18

NON-ALCOHOLIC BEVERAGES

GRÜVI BUBBLY ROSÉ, CO 0% ABV 15

WELLBEING 'Heavenly Body' N/A BEER 8.5
Golden Wheat, St. Louis, MO <0.5%ABV

MOR 'Mojito' KOMBUCHA 13

REDS

CLETO CHIARLI AMABILE LAMBRUSCO, IT 13

BOGLE PINOT NOIR, CA 14

GEYSER PEAK CABERNET SAUVIGNON, CA 14

GRAND BATEAU BORDEAUX, FR 15

MATTEO CORREGGIA ROERO NEBBIOLO, IT 18

CATENA MALBEC, AR 18

LAPOSTOLLE CABERNET SAUVIGNON, CL 21

LEVIATHAN RED BLEND, CA 23

EMERITUS PINOT NOIR, CA 26

CHARLES KRUG CABERNET SAUVIGNON, CA 29

CORAVIN

DUCKHORN MERLOT, CA 35

JUSTIN 'Isosceles' CA 56

CAYMUS CABERNET, CA 69

BEER

COORS ORIGINAL 6
Banquet Beer, Golden, CO 4.9% ABV

COORS LIGHT 6
American Light Beer, Golden, CO 4.2% ABV

STELLA ARTOIS 7
Pilsner, Belgium 5% ABV

PACIFICO 7.5
Pilsner, Mazatlán, Mexico 4.5% ABV

EPIC BREWING 'Los Locos' 7.5
Mexican-Style Lager, Denver, CO 5.1% ABV

WESTMALLE TRAPPIST 16
Trippel, Antwerp, Belgium 9.5% ABV

O'DELL 90 SHILLING 7.5
Amber, Ft. Collins, CO 5.3% ABV

FOUR NOSES 'Bout Damn Time' IPA 8.5
India Pale Ale, Broomfield, CO 7.1% ABV

DESCHUTES BLACK BUTTE PORTER 7.5
Porter, Bend, OR 5.2% ABV

TENMILE 6 CHAIR DRY APPLE CIDER 8
Breckenridge, CO 6.9% ABV

LOW ABV COCKTAILS

PORTO TONICO
White Port, Fever-Tree
Mediterranean Tonic, Orange 14

FRANCO'S VERMOUTH
Nonis Februariis
Vermouth di Torino Superiore on the Rocks,
Olive, Orange 14

SPECIALTY COCKTAILS

6 MOUNTAIN MANHATTAN Breckenridge Bourbon,
Nonis Februariis Vermouth di Torino, Angostura 18

6 SMOKED OLD FASHIONED Distillery 291 Rye,
Black Walnut Bitters, Maple Syrup, Torched Oak 26

7 CHARTREUSE MANHATTAN Buffalo Trace Single
Barrel, Green Chartreuse, Nonis Februariis Vermouth
di Torino Superiore, Orange & Angostura Bitters 18

7.5 CUTTER Buffalo Trace Single Barrel, Avera, Aperol,
Lemon Juice, Angostura Bitters, Lemon Twist 18

7.5 THE BRIAR MARTINI Wheatley Vodka OR
Broker's Gin, Dolin Dry Vermouth, Rosemary,
Bleu Cheese Olive 17

16 WHITE FLAME MARTINI Breckenridge Chili Chile
Vodka, Jalapeño Olive Juice and Stuffed Olive 17

7.5 BLACKBERRY BRIAR Breckenridge Vodka,
Leopold Bros. Blackberry Liqueur, Basil, Lime,
Gingerale 16

LIMONCELLO SPRITZER
House-made Limoncello, Prosecco, Mint 16

FRENCH 75 Broker's Gin, Jean Philippe Brut,
Lemon, Simple Syrup 16

8 SUBSTITUTE Courvoisier VS Cognac 18

AVIATION Bombay Sapphire Gin, Lemon,
Crème de Violette, Simple, Luxardo Maraschino 17

YOUR LUCKY MARG Suerte Reposado Tequila,
Grand Marnier, Intense Ginger Liqueur, Lime, Agave,
Salt Rim 16

Ask Your Server About Our Flights