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 the sun touched the Ten Mile Range. By nightfall, these men woud return to town tired, dirty, and famished. 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 whiskey, or perhaps a hand of poker. Then, upstairs to their rooms for a night's sleep.

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

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

Today, the Briar Rose Mine may still be seen atop Peak Ten. And comforting meals may still be enjoyed at its namesake.

So Welcome to the Briar Rose!







BRIAR ROSE SALOON MENU

SMALL PLATES

ARTISANAL MEAT & CHEESE	20	
CHICHARRÓNS Sweet Thai Chili Seasoning	10	
GARLIC PARMESAN THIN CUT FRIES		
LAMB TANDOORI Fresh Naan & Tzatziki	18	
TRUFFLE PARMESAN POPCORN	8	
ESCARGOT	18	
*AHI TUNA LOLLY POPS Eel Sauce	18	
POW POW SHRIMP	18	
*FRENCH DIP SLIDERS Bourbon Onions, Creamy Horseradish	15	
SHISHITO PEPPERS	13	
CAJUN BEEF FILET TIPS	19	
SPICY THAI BEEF SKILLET	19	
KOREAN STYLE BBQ RIBS Cabbage Slaw	12	
*BIG "10 " BURGER Garlic Parmesan Fries	28	

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

YOUR ADDED GRATUITY IS PART OF A SHARED TIP POOL DISTRIBUTED AMONG SERVICE STAFF.

SPECIALTY COCKTAILS

TENMILE 6 Chair, Breckenridge, CO 5.7% ABV

QUARTINOS

A quartino is a quarter of a liter, or 1/3 of a bottle.

MOUNTAIN MANHATTAN Breckenridge Distillery Bourbon, Nonis Februariis, Vermouth di Torino Superiore, Angostura Bitters	18	BUBBLES LA GIOIOSA PROSECCO BRUT, TREVISIO, VENETO, IT	GLASS
SMOKED OLD FASHIONED Distillery 291 Small Batch Rye, Black Walnut Bitters, Maple Syrup, Torched Oak	26	J. LAURENS CRÉMANT DE LIMOUX BRUT, FR	16
CUTTER Buffalo Trace Briar Rose Single Barrel, Averna, Aperol, Lemon Juice, Angostura Bitters, Lemon Twist	18	WHITES Crisp Clean Light QU	JARTINO
THE BRIAR MARTINI Wheatley Vodka -or- Broker's Gin, Dolin Dry Vermouth, Rosemary, Bleu Cheese Olive	17	ANSELMI 'San Vincenzo' SAUVIGNON BLANC BLEND, VENETO, IT	12
THE WHITE FLAME MARTINI Breckenridge Chili Chile Vodka, Jalapeño Olive Juice, Jalapeño Stuffed Olive	17	LAVIS PINOT GRIGIO, TRENTINO, IT	14
BLACKBERRY BRIAR Breckenridge Vodka, Leopold Bros. Blackberry Liqueur, Basil, Lime, Gingerale	16	Floral Aromatic Spicy CA'D'GAL 'Lumine' MOSCATO D'ASTI, PIEDMONT, IT	1(
FRENCH 75 Broker's Gin, J. Laurens Brut, Lemon, Simple Syrup	16	CHATEAU VESSIÈRE 'Le Mas de Vessière' ROSÉ, PAYS D'OC, FR	1;
SUBSTITUTE Courvoisier VS Cognac	18	Full Rich Round	
ORE CART Don Q Reserva 7 Year Rum, Fresh Lemon, Cointreau, Orange Bitters, Simple Syrup, Orange Twist	18	JEAN-MARC BROCARD 'Sainte Claire' CHABLIS, BURGUNDY, FR	20
STRAWBERRY RHUBARB SOUR Condesa Gin, Aperol, Lemon, Re'al Strawberry Purée, Basil	17	SONOMA CUTRER 'Russian River Ranches' CHARDONNAY, SONOMA, CA	18
NAKED & FAMOUS Del Maguey Vida Mezcal, Yellow Chartreuse, Aperol, Fresh Lime	18	REDS Fruit Balance Finesse	
YOUR LUCKY MARG Suerte Reposado Tequila, Grand Marnier, Intense Ginger Liqueur, Fresh Lime Juice, Agave, Salt Rim	16	CLETO CHIARLI LAMBRUSCO DI MODENA 'Amabile' EMILIA-ROMAGNA, IT BOGLE PINOT NOIR, CA	1; 12
		EMERITUS 'Hallberg Ranch' PINOT NOIR, RUSSIAN RIVER VALLEY, CA Dry Structured Aromatic	20
LOW ABV COCKTAILS		MATTEO CORREGGIA NEBBIOLO, ROERO, PIEDMONT, IT	18
GRAPEFRUIT SPRITZ Fresh Grapefruit, Aperol, Prosecco, Rosemary	16	GRAND BATEAU BORDEAUX, FR	15
PORTO TONICO White Port, Fever-Tree Mediterranean Tonic, Orange	14	SHANNON RIDGE CABERNET SAUVIGNON, LAKE COUNTY, CA	
FRANCO'S VERMOUTH Nonis Februariis Vermouth di Torino Superiore,	14		12
on the Rocks, Olive & Orange	•	CHARLES KRUG CABERNET SAUVIGNON, NAPA VALLEY, CA	29
NON-ALCOHOLIC BEVERAGES		LEVIATHAN RED BLEND, CA	2,
GRÜVI BUBBLY ROSÉ, DENVER, CO o% ABV	15	Dia Doon Diah	
WELLBEING 'Heavenly Body' N/A BEER <0.5% ABV 160z	9.5	Big Deep Rich	
MOR 'Mojito' KOMBUCHA	13	CATENA MALBEC, MENDOZA, AR	18
PICK-ME-UP Three Spirit Livener N/A, Fresh Grapefruit, Simple Syrup	16		
N/A OLD FASHIONED Three Spirit Nightcap N/A, Bitters, Orange Twist $<0.5\%$ ABV HONEY GINGER LEMONADE Fresh Lemon, Honey Ginger Syrup, Mint, Soda	17 14	CORAVIN WINES	
BEERS		JUSTIN 'Isosceles' PASO ROBLES, CA	50
Craft		CAYMUS CABERNET, NAPA VALLEY, CA	69
EPIC BREWING Los Locos Mexican-Style Lager, Denver, CO 5.1% ABV	7.5	Fortunal Min o	
O'DELL 90 Shilling Amber, Ft. Collins, CO 5.3% ABV	7.5	Featured Wine	Ml
SKA True Blonde, Durango, CO 5% ABV FOUR NOSES Bout Damn Time IPA, Broomfield, CO 7.1% ABV	7.5 8.5		
DESCHUTES BREWING Black Butte Porter, Bend, OR 5.2% ABV	7.5	NON ALGORIO IG WIND	10.0
Import	, 0	NON-ALCOHOLIC WINE	10 0
BIRRA DOLOMITI Pilsner, Veneto, Italy 4.9% ABV	8.5	GRUVI BUBBLY ROSÉ, DENVER, CO o% ABV	1,
PACIFICO Pilsner, Mazatlán, Mexico 4.5% ABV WESTMALLE TRABBIST Tripnel, Antworp Policium o 5% ABV	7.5 16		
WESTMALLE TRAPPIST Trippel, Antwerp, Belgium 9.5% ABV Domestic	10		
COORS ORIGINAL Banquet Beer, Golden, CO 4.9% ABV COORS LIGHT American Style Light Beer, Golden, CO 4.2%ABV	6 6		





