

SHAREABLES

FORGET-ME-NOT

MINI TAQUITOS \$20

Crema, Guacachile, & Salsa

EL DORADO EMPANADAS \$20

Buffalo Chicken and Beef & Cilantro,
or choose 2 of either option

PEAK 8 PRETZEL BITES \$18

House-Made Cheese Sauce

CALLIE'S QUESOS \$20

Roasted Poblano Queso,
Cheesy Elote served with Tortilla Chips,
Carrots & Celery

*Substitute Tortilla Chips for
Herb Flatbread +\$2*

CHIPS & DIPS \$18

House-Made Guacamole,
Poblano Queso & Salsa

TRYGVE'S PLATTER \$24

4 Mini Taquitos, 3 Buffalo Chicken
Egg Rolls, 3 Mini Empanadas

PEERLESS PORK BELLY

WRAP \$22

Korean BBQ Inspired Glazed Pork Belly,
Pickled Cabbage, Chopped Romaine

FRONTIER SALAD \$18

Chopped Romaine, Corn, Black Beans,
Corn Chip Strips, Pico de Gallo, Avocado,
House-Made Chipotle Ranch Dressing

Add Chicken +\$6

Make it a Wrap +\$2

SUNSHINE HARVEST SALAD \$18

Mixed Greens, Red Onions, Avocado,
Mandarins, Pepitas, Cranberries,
House-Made Orange Vinaigrette

Add Chicken +\$6

Make it a Wrap +\$2

TORTILLA SOUP \$15

Avocado, Tortilla Strips, Cheese, Cilantro

Add Chicken +\$4

PORK GREEN CHILI \$16

Braised Pork, Sour Cream,
Cheese, Hatch Green Chiles,
served with Cornbread



ENTRÉES

SUPERCHAIR SLIDERS \$20

Choose a Protein (4 of the same or 2 of each):

Chicken: Served with Pickles, Special Sauce

Glazed Pork Belly: Served With
Pickled Cabbage, Korean BBQ sauce

GOLD STANDARD WINGS \$22

8 Crispy Bone-In Wings hand tossed in your
choice of sauce, served with Carrots & Celery

Sauce Choices:

Spicy Korean BBQ

Garlic Parmesan

Lemon Pepper

Buffalo

T-BAR TACOS \$22

Choose One Protein:

Chicken Tinga: Pickled Onions, Pico de Gallo,
Cilantro, Queso Fresco

Brisket: Pickled Onions, House BBQ Sauce,
Cilantro

Pork Belly: Purple Cabbage, Pickled Onions,
Korean BBQ Sauce, Cilantro

Sweet Potato: Black Beans, Crumbled Feta,
Pickled Onions, Avocado Pepita Dressing,
Cilantro

Blackened Fish: Cabbage, Pickled Onions,
Pico de Gallo, House Salsa, Cilantro

CONTEST BOWL \$22

Rice, Sautéed Veggie Mix,

Choice of Protein: Teriyaki Chicken,
BBQ Brisket, Honey Sriracha Pork Belly

HORSESHOE BURGER \$24

1/3 Pound Patty, Guacamole,
Muenster Cheese, Pork Belly, served with
French Fries, Salsa & BBQ Sauce on the side

4 O'CLOCK BURGER \$22

1/3 Pound Patty, Cheddar, Lettuce, Tomato,
Onions, served with French Fries

IMPERIAL NACHOS \$22

Nacho Cheese, Lettuce, Pico de Gallo,
Crema, Guacachile, served on choice of
Fries or Tortilla Chips

Add Brisket, Chicken Tinga or Pork Belly +\$6

THAT POWDER DAY FEELING

Flan, Churro Bites, Dulce de Lèche

DESSERT \$16

BOREAS BROWNIE

Chocolate Ganache,
Strawberry Shortcake Ice Cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Items with "GF" are prepared Gluten Free. Ask your server what items can be prepared Gluten Free.
Please inform your server of any allergies or special dietary needs before ordering. List of allergens available upon request.

All prices include tax. 20% gratuity added to parties of 6 or more.



COCKTAILS

T-BAR BLOODY MARY \$19

Tito's Handmade Vodka,
House Bloody Mary Mix

PEAK 8 DRAFT MARGARITA \$17

Espolón Blanco Tequila, Cointreau,
House Margarita Mix

Make it a Cadillac with Grand Marnier +\$6

Make it spicy with Ancho Reyes Chile Liqueur +\$4

Make it sweet with Strawberry Purée +\$2

DARK RIDER \$16

Cold Brew Coffee, Absolut Vanilia Vodka,
Kahlúa Coffee Liqueur

CUCUMBER COLLINS \$16

Hendrick's Gin, Cucumber, Lemon, Lime, Starry™

PALOMA \$16

Patrón Silver Tequila, Fever-Tree Sparkling
Grapefruit

ALPINE BEACH \$16

Maker's Mark Bourbon, Aperol, Pineapple, Lime

HOT COCKTAILS \$16

HOT COCOA KISS

Malibu Coconut Rum, RumChata, Hot Cocoa,
Whipped Cream

COLORADO TOAST CRUNCH

Fireball Cinnamon Whisky, RumChata,
Hot Cocoa, Whipped Cream

FIRESIDE COFFEE

Baileys Irish Cream, Kahlúa Coffee Liqueur,
Coffee, Whipped Cream

CHIP SHOT

Baileys Irish Cream, Licor 43, Coffee,
Whipped Cream

4 SHOT PARTY SKI \$36

BAJA BLASTER

JAMESON BREAKFAST

JAMESON GREEN TEA

SKREWBALL PB&J

DRAFTS

\$11.25 16oz | \$44 pitcher

AVALANCHE

Breck Brewery - Amber Ale

BIG WAVE

Kona - Golden Ale

BLUE MOON

Coors - Belgian Style Wheat Ale

COORS BANQUET

Coors - American Light Lager

COORS LIGHT

Coors - American Light Lager

HAZY LITTLE THING IPA

Sierra Nevada - Hazy IPA

HOT MESS

Vail Brewing - Gluten Reduced Blonde Ale

MICHELOB ULTRA

Anheuser-Busch - Light Lager

MOUNTAIN TIME

New Belgium - American Light Lager

PACIFICO CLARA

Constellation Brands - Mexican Pilsner

TWISTED TEA HARD ICED TEA

Boston Beer Co - Malt Beverage

VANILLA PORTER

Breck Brewery - Porter

VOODOO RANGER

New Belgium - West Coast IPA

ASK YOUR SERVER ABOUT OUR ROTATING BEER OFFERINGS

CANS

ODELL SIPPIN' PRETTY SOUR \$13

BUD LIGHT \$11.75

GUINNESS DRAUGHT \$13

HIGH NOON TEQUILA SELTZER \$14

HIGH NOON VODKA SELTZER \$14

MILLER LITE \$13

MODELO ESPECIAL \$11.75

MONTUCKY COLD SNACKS \$11.75

SIERRA NEVADA PALE ALE \$13

STELLA ARTOIS \$13

STEM OFF DRY CIDER \$10.75

ATHLETIC UPSIDE DAWN N/A \$10.75