



Welcome

&

Thank You For Dining With Us

## Our Story

Opened in February of 2009, Sevens Restaurant is the only year-round, full-service restaurant located on the peaks of Breckenridge Ski Resort. Nestled in at the base of Peak 7, we have the a philosophy of taking care of what goes into each handcrafted dish and cocktails. We source locally, produce as much as possible in house, and source from purveyors who share in our philosophy of Doing Good: protecting and sustaining our environment. We offer up Modern American Cuisine and Artisan Cocktails, all in a casual, yet upscale atmosphere. Enjoy!

## Our Chef

### Tristan Guger

Tristan was raised in Madison, Wisconsin by food conscious parents with great family food traditions and recipes. While on summer vacation from college in 2005, Tristan took a trip to Glacier National Park in Montana. Soon after, he accepted his first kitchen job as the Employee Dining Room Manager, where he executed lunch and dinner service for 400 employees. In 2008, after three seasons in Glacier Park, Tristan made the move to Denali National Park in Alaska to work as the Chef de Cuisine. Tristan worked for three years as Kitchen Manager in Whitefish, Montana, and shortly after, accepted the position of Head Chef of a new oyster bar in downtown Madison, Wisconsin. In 2011, Tristan made the move to Colorado and began working as the Executive Chef of Summit House at Keystone Ski Resort. In 2013, Tristan accepted the position of Sous Chef of the Alpenglow Stube, and in 2014, transferred to Sous Chef of the Ski Tip Lodge. In the Autumn of 2014, Tristan made the move to Breckenridge to work as the Chef of the Overlook Restaurant on Peak 9 for its inaugural season. In July of 2015, Tristan accepted a promotion as the Executive Chef of Sevens Restaurant.

To make reservations, please call us at 970-496-8910 or at 970-453-5000



(V) Vegan  
(GF) Gluten Free

## Small Plates

### Herb Brined Chicken Wings

served naked with celery, carrots and your choice of chipotle buffalo, sweet Thai chili or smoky bbq dipping sauce

16

### Parmesan Sweet Potato Waffle Fries

served with a herb mustard aioli

8

### Bruschetta

sliced Roma tomato, fresh mozzarella, fresh basil, topped with a balsamic reduction

8

## Soups and Salads

### Soup of the Day

Cup 8 Bowl 10

### House (v)

spring mix, spinach, organic matchstick carrots, cucumber, tomatoes, radish, croutons

12

### Caesar\*

romaine, shaved parmesan, tomatoes, Kalamata olives, croutons, pepperoncini

14

dressings choices ranch, bleu cheese, lemon agave, balsamic

add a grilled item to any salad

grilled chicken 6.25

grilled salmon\* 9.25

## Soup and Salad Combo

your choice of cup of soup and choice of small house or small Caesar salad

12

## Wood Stone Fired Pizzas

### Margherita

house tomato sauce, fresh mozzarella, fresh basil

14

### Sausalito

prosciutto, portabella mushrooms, Anaheim peppers, fresh mozzarella

19

### Build You Own

Choose Your Sauce

house tomato sauce, bbq sauce, garlic infused olive oil  
shredded mozzarella included

15

Choose From The Toppings Below

pepperoni, prosciutto, Italian sausage, bacon, sautéed mushrooms, caramelized onions, jalapenos, black olives, roasted red peppers, pineapple

portabella mushrooms, fresh basil, Roma tomatoes, fresh mozzarella

.75 each

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Before ordering, please inform your server if you or anyone in your party has a food allergy or dietary restriction.

Restaurant  
Daily  
11am to 9pm  
Bar Open till

## Hours of Service

Please Check Online for Closures

Lobby Bar  
Friday to Sunday  
11am till 9pm

### Signature Burgers\*

all burgers are made from 100% Certified Angus Beef and are served with lettuce, tomato, onion, a pickle, and a choice of side from below (additional charges may apply)

#### The Classic

topped with cheddar cheese and herb mustard aioli 15

#### The Blue Raspburger

topped with bleu cheese, bacon, jalapenos and a raspberry compote 19

#### The Hangover

topped with a jalapeno cream cheese, bacon jam, and a fried egg 19

#### Build Your Own

choice of cheddar, provolone, Swiss, American, bleu cheese, caramelized onions, bacon, sautéed mushrooms, fresh jalapenos, roasted red peppers, guacamole or a fried egg 15  
toppings .75 each

### Sandwiches

all sandwiches are served with a pickle and a choice of side from below (additional charges may apply)

#### The Bukowski

grilled smoked ham and Swiss on caraway rye, topped with pickled Fresno chilies, caramelized onions and house mustard sauce 17

#### The St. Elmo's

slow simmered fiery chicken on a soft roll, topped with guacamole, mayo, Cotija cheese, lettuce, tomato and onion 19

#### Burger and Sandwich Sides (a la carte prices)

Bistro Fries (a la carte price 5)

Fresh Fruit (GF)(V) (a la carte price 3.50)

Quinoa Salad (GF)(V) (a la carte price 5)

Truffle Fries add 3.50 (a la carte price 5)

Sweet Potato Waffle Fries add 3.50 (a la carte price 5)

Small House or Caesar add 3.50 (a la carte price 5)

Cup of Soup add 3.50 (a la carte price 8)

### Main Plates

served with a cup of soup or a small house or Caesar salad

#### Spicy Thai Yellow Vegetable Curry (GF)(V)

sweet potato, cauliflower, onions, carrots, chickpeas, bamboo shoots and jasmine rice

16

add grilled salmon for 9.25

#### Flat Iron Steak\*

served with truffle fries, arugula salad, and maître d'hôtel butter

35

### Desserts

#### Wisconsin Apple Pie

topped with Wisconsin Cheddar

12

a la mode add 3

all prices include tax  
20% gratuity is added to all parties of 6 or more