



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!

Farm to Table

Each month this summer, we will be bringing the freshness of Colorado to you. Artisanal products from local fields and creameries will come together in a 3 course menu that showcases what the Rocky Mountain State has to offer.

Please check online or call for dates.

Reservations recommended.

To make reservations, or for restaurant information, please call us at 970-496-8910



House Specialty



Contains Colorado

Sourced Products



(V) Vegan
(GF) Gluten Free

Served till 9pm

Small Plates

Herb Brined Chicken Wings

choice of deep fried or smoked, served naked, with your choice of pineapple bbq, garlic serrano buffalo, thai chili, ranch or bleu cheese

16

Izzy Fries

sweet potato waffle fries, sun tzu pulled pork, homemade cheese sauce and pickled fresno chilis

13

Bruschetta

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

11

Maui Melon (GF)

watermelon, candied pistachios, shaved maui onion, house cured feta, finished with arugula and orange maple vinaigrette

12

Soups and Salads

Golden Summer Borscht

Soup du Jour

Cup 8 Bowl 10

House (v)

bibb lettuce, spinach, romaine, matchstick carrots, cucumber, baby heirloom tomatoes, radish and croutons

10

Colorado Cobb (GF)

romaine, spinach, smoked pork belly, pickled red onion, smoked corn, heirloom tomatoes, shaved carrot, hard boiled egg, toasted pecans and pickled red onion

17

The Grateful Dead

spinach, prosciutto, confit grapes, candied pecans and feta cheese

15

add a grilled item to any salad for an additional price

grilled chicken for 6.25

chili lime marinated mahi mahi* for 9.25

Wood Stone Fired Pizzas

Maxwell Duo

house tomato sauce, italian sausage, pepperoni, marinated artichoke hearts, mozzarella and asiago

19

Sausalito

house tomato sauce, prosciutto, portabella mushrooms, anaheim peppers and fresh mozzarella

19

Margherita

house tomato sauce, fresh mozzarella and fresh basil

15

The Mont Blanc

garlic oil base, broccoli rabe, roasted eggplant, house cured feta, and marinated heirloom tomatoes, finished with a balsamic reduction

17

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, caramelized onions

jalapenos, black olives, roasted yellow peppers pineapple, roasted eggplant, artichokes

roasted portabella mushrooms, fresh basil, tomato, fresh mozzarella, anaheim peppers, cured feta,

.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.



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)

Da Fig and Da Funk

topped with caramelized onions, Haystack Funkmeister and a fig compote 18

The Blue Rasburger

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

Slim Pickens

topped with battered jalapenos and onions, provolone, bbq sauce and bacon 17

Build Your Own

choice of cheddar, provolone, swiss, american, bleu cheese, caramelized onions, bacon, roasted portabella, roasted jalapenos, roasted yellow peppers, battered jalapenos and onions, fresno chilies 15
 toppings .75 each
 guacamole or a fried egg 1.50 each

Sandwiches

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

Seared Mahi Mahi

chili lime marinated mahi mahi on a challah bun, with sauce gribiche, bibb lettuce, tomato and red onion 18

The Bukowski

grilled smoked ham and swiss on caraway rye, topped with pickled fresno chilies, caramelized onions and a house mustard sauce 17

The Sicilian Melt

eggplant caponata topped with fontina, fresh mozzarella and basil, served on an italian boule 16

Sun Tzu Pork

szechuan smoked pulled pork served on a challah bun, topped with asian red slaw and pineapple bbq sauce 17

Sides (a la carte prices)

Bistro Fries (a la carte price 5)
 Watermelon (GF)(V) (a la carte price 4)
 Roasted Corn (GF)(V) (a la carte price 4)
 Truffle Fries add 3.50 (a la carte price 5)
 Small House Salad (V) 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 salad (served from 5pm to 9pm)

Gnocchi di Patata Dolce

russet potato gnocchi, tossed with rosemary brown butter, gorgonzola, roasted yellow peppers, arugula and pecans 18

Ribeye Au Poivre Vert* (GF)

14oz ribeye, green peppercorn and cognac ivory, roasted truffle fingerling potatoes and creamed spinach 38

Polynesian Surf and Turf (GF)

spiced smoked pork shoulder, chili glazed jumbo shrimp, sushi rice, and coconut braised broccoli rabe 32

Mahi Mahi Soba Soba* (GF)

grilled chili lime marinated mahi mahi, peruvian purple potatoes, broccoli rabe, smoked corn, and soba noodles, in a ginger miso broth 24

The White Tuxedo

buttermilk fried chicken supreme, smoked cheddar macaroni, red bean succotash and pickled red onion marmalade 24