



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 up-scale atmosphere. Enjoy!

Our Chef

Douglas Hudson

Doug has a passion and affinity for the contemporary approach and rustic flavors that lend themselves to the Rocky Mountains. With over 20 years industry experience, Doug found his talent and love for food in the Boulder, CO area. While working for and with many organic and biodynamic farms, raw milk dairies and cheese makers, artisan food producers, and numerous innovative chefs; his knowledge and expertise flourished. He spent endless hours honing his ability while leading the team at farm to table kitchens such as: Terrior, Sugarbeet, and Basta.

Establishing his own cuisine, he designed, built, and launched a wood-fired oven based food truck concept - ABLAZE. The success of that enterprise allowed him to work with countless notable organizations including the Denver Broncos, and TED talks. Doug's desire to live in the high Rockies led him to a Chef opportunity with local celebrity chef Kelly Liken, at her namesake restaurant. Then to head multiple outlets at the Park Hyatt Beaver Creek, Resort and Spa. There he had the opportunity to host Celebrity events and cook for the esteemed Princess of Thailand. Before joining Vail Resorts, Doug worked as Resort Executive Chef at Mount Princeton Hot Springs Resort, transforming the operation and elevating the standards with his hands on, personable approach.

In his personal time he enjoys spending time with his wife Elicia, their three children and two dogs. They greatly appreciate the outdoors Colorado has to offer. Family activities enjoyed include hiking and foraging for mushrooms, berries, and spring water. In addition he enjoys snowmobiling, skiing, fishing, hunting, wildlife watching, and utilizing the miles of trails within the local area.

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



House Specialty



Contains Colorado

Sourced Products



(GF) Gluten Free

Served till 9pm

## Apps and Sharables

### Chicken Wings

Tossed in your choice of sauce: cilantro basil, molasses onion bbq, classic buffalo, pineapple Thai 16

### Game Fries

sweet potato waffle fried, house made elk and bison chili, cheddar cheese sauce 13

### Blistered Shishito Peppers (GF)

green goddess, feta, scallion 11

## Soups and Salads

### Game Chili

American elk, bison, and beef; black, white, and red beans, cheddar, chipotle, sour cream, scallion 13

### Strawberry Salad (GF)

Fresh spinach, Chardonnay strawberries, goat cheese mousse, toasted almonds, roasted strawberry vinaigrette 12

### Chophouse Salad (GF)

Chopped lettuce, cherry tomato, cucumber, avocado, crisp bacon, radish blue cheese 13

Add Grilled Chicken to any salad 5

## Wood Stone Fired Pizzas

### Sevens Cheese

House red sauce, mozzarella, romano, fontina, asiago, parmesan, gouda. Provolone 16

### Flamethorwer

house red sauce, cheese blend, naturally cured pepperoni, house fennel sausage, roasted peppers, caramelized onion, flamethrower oil 19

### Brie Me

House garlic oil sauce, French brie cheese, forest mushrooms, roasted tomato, oregano 17

### Build Your Own

#### Choose Your Sauce

Red sauce, garlic oil sauce, bbq sauce 15

#### Choose From The Toppings Below

Brie, blue cheese pepperoni, grilled chicken, house fennel sausage, bacon, prosciutto, artichoke, asparagus, spinach, black olive, jalapeño, pickled red onion,, roasted mushroom, tomato, roasted peppers, caramelized onion, basil, flamethrower oil

0.75 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 served with pickle and a choice of side

### Classic Burger

Certified angus patty, cheddar cheese, roasted garlic and herb mayo, LTO

16

### Buff Burger

American bison patty, muenster cheese, bacon, caramelized onion, pickled jalapeño, black garlic mayo, LTO

19

### Build Your Own

choice of:

cheddar, muenstar, provolone, swiss, brie, American, blue cheese, bacon, caramelized onion, pickled jalapeño, roasted mushrooms, pickled red onion, roasted peppers, black garlic mayo, roasted garlic and herb mayo, LTO

15

toppings .75 each

avocado or a fried egg 1.50 each

## Sandwiches

all sandwiches are served with a pickle and a choice of side

### Day Boat Street Tacos

Choice of soft corn or flour tortillas, today's fish; chili dusted and seared, tomatillo guacamole, purple cabbage, house salsa, pickled onion

### Colorado Dip

Thin sliced house roasted CO lamb, house made giardiniera, provolone, rosemary aioli, hoagie roll, lamb jus

18

## Sides

Fries— skin on,—choice of : garlic and herb, truffle and parmesan, roasted garlic and blue cheese, sweet potato waffle

a la carte price 7

Mac and Cheese— cavatappi pasta, house cheddar cheese sauce

a la carte price 7

Crispy Brussel sprouts— lemon pepper dressing, parmesan snow

a la carte price 4

Bacon wrapped Asparagus— served with herb dijonaise

a la carte price 9

Side Salad

a la carte price 5

Seasonal Fruit

a la carte price 5

Cup of Soup

a la carte price 5

## Main Plates

served with a cup of soup or a side salad

### Petite Steak Frites

5 oz. certified angus top sirloin, skin— on house fries, bacon wrapped asparagus, cognac green pepper-corn demi

26

### Bison Short rib Penne

porter and black garlic braised American short rib, cheddar cheese béchamel, frisée, forest mushrooms, cherry tomato, pickled carrots

24

### Cardamom Brined Duck Breast

pan seared, served with butter roasted carrots, parsnip puree, sautéed greens and hazelnuts, black cherry gastrique

32

all prices include tax

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