

STARTERS

**Hummus Bowl** [V, GFO, DF] \$11  
House-made hummus served with pita, carrots and celery.

**Pickle Fries** \$9  
Crispy pickle strips served with ranch.

**Wings** [GF, DF] \$14  
A pound of nonbreaded wings with your choice of sauce spun or on the side

**Fried Okra** [DFO] \$10  
A generous serving with ranch.

**The Board** \$28  
Chef’s selection of 3 cheese and 3 meats, hummus and pickle fries. Served with pita, spicy honey, tomato jam, olives and grapes

CHICKEN

**2 Piece Dark Meat:** Leg and a thigh w/ a biscuit. \$13

**2 Piece White Meat:** Breast and wing w/ a biscuit. \$13

**3 Piece** \$15  
Breast, wing and a drum with a biscuit.

**Double Up Chicken** \$32  
2 wings, 2 breasts, 2 thighs and 2 drums with 2 biscuits.

**For the Table** \$85  
4 wings, 4 breasts, 4 thighs and 4 drums with 6 biscuits. Choose any 4 sides.

**Chicken Cutlet** \$22  
Delicious house breaded chicken breast with choice of 2 sides.

**Chicken Sandwich with Fries** \$17  
Breaded or grilled, served with onions, tomato, lettuce, pickles and pepper jack cheese. Sub for sweet potato waffle fries (+\$2). Also available spun in your choice of sauce.

**Chicken Tenders with Fries** \$14  
Five cut and breaded tenders with choice of sauce spun or on the side.

**Chicken and Waffles** \$16  
Fried chicken and Belgian waffle with our sriracha maple syrup.

SAUCES \*Extra sauces 75¢

**Sweet BBQ** [DF, V, GF] // **‘Til Death Do Us Part – SPICY!**  
**Garlic Parmesan** // **Mango Habanero** [DF, GF] // **Ranch**  
**Buffalo** [DF, GF, V] // **Honey Mustard** // **Sweet Chili** [V, DF]  
**Nashville Hot** [DF, GF] // **Jamaican Jerk** [V] // **Bleu Cheese**  
**Carolina on My Mind** [DF] – Honey Mustard BBQ  
**Thrilla in Manilla** [DF] – Filipino BBQ (sweet and spicy)

KIDS 12 and under

**Chicken Tenders with Fries** \$9  
**Corn Dog Nuggets with Fries** \$9  
**Mac ‘n Cheese with Fries** \$9  
**2 Chicken Sliders with Fries** \$10



SOUPS & SALADS

**Broccoli Cheddar Soup** [GF] \$12  
Tender chopped broccoli and sauteed onions in a cheddar cheese sauce.

**Baked Potato Soup** \$12  
Hearty potato soup with smoked bacon in a rich, creamy sauce with a touch of green onion and chives.

**House Salad** [V, GFO, DF] \$13  
Spring mix, sliced red onion, cherry tomatoes, shredded carrots and sliced cucumber and croutons with your choice of dressing. Add grilled or fried chicken (+\$3).

**Caesar Salad** [GFO] \$14  
Romaine Lettuce, cherry tomatoes, parmesan cheese, croutons, house-made Caesar dressing (with or without anchovies). Add grilled or fried chicken (+\$3).

**Chicken Salad Bowl** \$11  
Our traditional house-made breaded chicken salad with a sweet and spicy twist. Served with pita.

BURGERS, WRAPS & PLATTERS

**Ski Town Burger with Fries** \$16  
Delicious beef patty served with our crafted burger sauce, gouda cheese, pickle, lettuce and tomato. Sub for sweet potato waffle fries (+\$2).

**Impossible Burger with Fries** [V, DF] \$17  
A plant-based alternative to our traditional burger. Crafted burger sauce, roasted eggplant, lettuce, onion, tomato and pickles. Sub sweet potato waffle fries (+\$2).

**Hummus Wrap with Fries** [V, DF] \$13  
House-made hummus served with mixed greens, roasted onions, peppers, and eggplant. Add grilled or fried chicken (+\$3).

**Chicken Salad Wrap with Fries** \$13  
House-made chicken salad served with mixed greens and tomato. Sub sweet potato waffle fries (+\$2)

**3 Chicken Sliders with Fries** \$16  
Breaded chicken served with lettuce, pickles and pepper jack cheese on sourdough buns. Sub sweet potato waffle fries (+\$2)

**Fish and Chips** \$19  
A generous portion of wild caught Atlantic code, served with coleslaw, fries, malt vinegar and tartar sauce.

**Fried Shrimp Platter** \$24  
Large tail-on butterflied shrimp served with fries, hush puppies, coleslaw and tartar sauce.

**Biscuits and Gravy** \$10  
Sausage gravy on top of our signature biscuits.

SIDES

<b>Mashed Potatoes w/ Gravy</b>	<b>\$5</b>	<b>Mac n Cheese</b>	<b>\$5</b>
<b>Red Beans and Rice</b> [GF]	<b>\$5</b>	<b>Cole Slaw</b>	<b>\$4</b>
<b>French Fries</b> [V, DF]	<b>\$4</b>	<b>Fried Okra</b> [DFO]	<b>\$6</b>
<b>Sweet Potato Waffle Fries</b> [V, DF]	<b>\$6</b>	<b>Biscuit</b>	<b>\$1.5</b>
<b>Deviled Egg Potato Salad</b>	<b>\$5</b>	<b>Hush Puppies</b>	<b>\$4</b>
<b>Side House Salad</b> [VO]	<b>\$5</b>		
<b>Side Caesar Salad</b> [GFO]	<b>\$5</b>		

<b>VO</b> Vegan option	<b>GF</b> Gluten Free
<b>V</b> Vegan	<b>DFO</b> Dairy Free Option
<b>GFO</b> Gluten Free Option	<b>DF</b> Dairy Free

DESSERTS

**Gluten-Free Reese’s Peanut Butter Pie** \$8 // **Traditional Pecan Pie** \$8 // **Mississippi Mud Pie** \$8

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may cause foodborne illness, especially if you have certain medical conditions

SPECIALTY COCKTAILS

<b>The Joint Old Fashioned</b> <i>Breckenridge Port Cask Finish Whiskey, Raw Simple Syrup, Barrel-Aged Whiskey Bitters.</i>	\$13	<b>Lavender Lemonade</b> <i>Breckenridge Gin, Lavender, Agave and Fresh Lemon Juice.</i>	\$13
<b>Permafrost Pear</b> <i>Breckenridge Pear Vodka, Spiced Simple Syrup and Citrus.</i>	\$12	<b>Mud Slide</b> <i>Breckenridge Vodka, Kahlua, Baileys.</i>	\$12
<b>Whiskey Sour</b> <i>Breckenridge Bourbon, Ski Town Sour Mix, Fresh Lemon Juice.</i>	\$12	<b>Paloma</b> <i>Campo Bravo Silver Tequila, Fresh Grapefruit Juice, Fresh Lime Juice with a salted rim. Make it spicy (+\$2).</i>	\$10

MARGARITAS

**Ski Town Margarita** \$10  
*Campo Bravo Silver Tequila, Triple Sec, Ski Town Margarita Mix with salted rim. Make it spicy (+\$2).*

**The Skinny** \$11  
*Campo Bravo Silver Tequila, Fresh Squeezed Lime Juice, Organic Agave Syrup with salted rim. Make it spicy (+2).*

**Smokey Margarita** \$12  
*Mezcal Tequila, Triple Sec, Ski Town Margarita Mix with salted rim.*

**Kingdom Margarita** \$12  
*Breckenridge Bourbon Whiskey, Ski Town Margarita Mix, Triple Sec with a salted rim.*

**Lavender Margarita** \$13  
*Campo Bravo Tequila, Ski Town Margarita Mix, Lavender with a salted rim.*

**Imperial Margarita** \$14  
*Tres Generaciones Anejo Tequila, Grand Mariner, Ski Town Margarita Mix, with a salted rim.*

BLOODY MARYS

**Breck Bloody Mary** \$12  
*Breckenridge Chili Vodka, Real Dill Bloody Mix, Pickle, Olive, Celery, Lemon, Lime with Tajin rim.*

**Bloody Maria** \$12  
*Campo Bravo Silver Tequila, Real Dill Bloody Mix, Pickle, Olive, Celery, Lemon, Lime with Tajin rim.*

MULE CART

**Moscow Mule** \$10  
*Breckenridge Vodka, Gosling's Ginger Beer and Fresh Squeezed Lime.*

**Ski Mule** \$10  
*Breckenridge Vodka, Gosling's Ginger Beer, Splash of Cranberry and Fresh Squeezed Lime Juice.*

**Pack Burro Mule** \$10  
*Campo Bravo Silver Tequila, Gosling's Ginger Beer, Splash of Grapefruit Juice and Fresh Squeezed Lime.*

**Miner's Mule** \$10  
*Breckenridge Bourbon, Gosling's Ginger Beer, Fresh Squeezed Lime and a Dash of Bitters.*

**Bee Sting Mule** \$10  
*Colorado Honey Bourbon, Gosling's Ginger Beer and Fresh Squeezed Lime.*

**Pear Pressure Mule** \$10  
*Breckenridge Pear Vodka, Gosling's Ginger Beer, Cinnamon Simple Syrup and Fresh Squeezed Lime Juice.*

HOT COCKTAILS

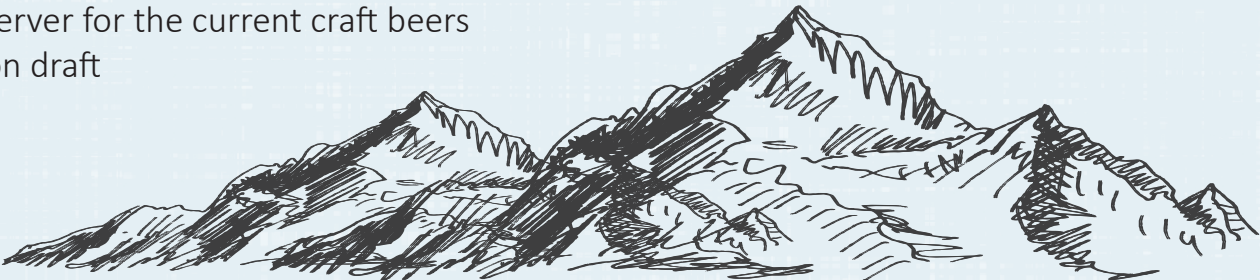
**Hot Toddy** \$9  
*Colorado Honey Bourbon, Organic Agave Syrup with Fresh Squeezed Lemon Juice and Hot Water.*

**Irish Coffee** \$9  
*Jameson, Baileys. Coffee and Whipped Cream.*

**Hot Apple Pie** \$9  
*Tuaca Orange/Vanilla Liqueur, Hot Apple Cider and Whipped Cream*

**Big Kid Hot Cocoa** \$9  
*Hot Chocolate and your choice of liqueur: Skrewball Peanut Butter Whiskey, Baileys Irish Cream, Frangelico Hazelnut, Rumpleminze Peppermint.*

Ask your server for the current craft beers available on draft



SKI TOWN CHICKEN JOINT