

STARTERS

Chips & Salsa 5.95

House-roasted tomato, garlic, and ancho

Chips & Queso 10.95 *add chorizo +3*

Chips, Guacamole & Salsa 13.95

Tap House Trio 17.95

House-made salsa, guacamole and queso *(add chorizo +3)*

Juanita's Baked Wings 18.95

Slow baked for hours with our signature rub and house made sauce on the side. Fall off the bone fantastic.

Roasted Shishito Peppers 12.95

With a light blend of Mexican spices, topped with pico de gallo and house made sauce on the side.

Aprés Nachos 14.95

A heaping serving of corn chips, smothered in queso then topped with guacamole, pico de gallo, black beans, green onion and our house cilantro sour cream.

add grilled jalapeños +2 / add chicken, carnitas or veggies +5

add barbacoa, buffalo or carne asada +6.50*

Tex-Mex Cheesy Fries 16.95

A generous portion of our signature fries, smothered in queso then topped with pico de gallo, green onion and cilantro sour cream.

add grilled jalapeños +2 / add chicken, carnitas or veggies +5

add barbacoa, buffalo or carne asada +6.50*

The Best of the Würst

Locally sourced traditional and gourmet sausages w/ a side of sauerkraut, gherkins and select mustards. Choose from:

Guinness Beer Brat | Smoked Elk Jalapeno Cheddar | Jalapeno Cheddar Brat

Smoked Buffalo Brat | Wild Boar with Apricots and Cranberry

Rabbit & Rattlesnake Jalapeño

Choose (2) \$16 Choose (3) \$20 Choose (4) \$25 Choose (5) \$29

Chicken Tortilla Soup 14.95

A hearty bowl with chicken, roasted corn, diced tomatoes, Monterey Jack cheese, peppers with crispy tortilla strips, sliced avocado, cilantro, green onions and sour cream

TAP HOUSE FAVORITES

Breck Burger* w/ Fries

Grass fed Colorado Angus natural beef (no added hormones or antibiotics) served on a toasted brioche bun with lettuce, cheese, pico de gallo and pickle spear all served on the side. All burgers can be served without bun on lettuce 21.95

add guacamole, fried onions or grilled jalapeños +2 each

top with Colorado Breck Bourbon Lamb, Buffalo, Barbacoa or Carnitas +3

Pulled Pork Sandwich w/ Fries

Served on a toasted brioche bun with beer battered onions and BBQ sauce. House made coleslaw on the side 18.95

Tap House Fish & Chips

Wild caught Atlantic cod served with our house made fries, coleslaw, malt vinegar and tartar sauce 23.95

QUESADILLAS

A blend of our Mexican cheeses, drizzled with cilantro sour cream sauce, topped with green onions and served with sides of salsa and guacamole (add grilled jalapeños +2)

Original Cheese Quesadilla 14.95

Carne Asada, Shrimp or Wahoo 18.95

Chicken, Carnitas or Barbacoa 17.95

Sautéed Vegetables 15.95

TAP HOUSE TACO SALADS

Fresh field greens, jicama, black beans, shredded cabbage, diced avocado, pico de gallo, and Oaxacan cheese topped with corn chips and cilantro-lime vinaigrette.

Carnitas, Shredded Chicken, or Sautéed Vegetables 18.95

Carne Asada, Wahoo (blackened or battered), or Shrimp (grilled or battered) 19.95

SIGNATURE TACOS

Signature house flour tortilla garnished with cabbage, pico de gallo, Cotija cheese topped with a cilantro sour cream sauce

Three tacos served with your choice of TWO sides

Slow Braised Shredded Chicken 18.95

Slow Braised Carnitas 19.95

Marinated and Grilled Carne Asada* 20.95

Cilantro Tequila Lime Grilled or Beer Battered Shrimp 22.95

Blackened or Beer Battered Wahoo 22.95

Sautéed Vegetables 16.95

Mix and Match Option 22.95

Sides

Coleslaw | Spanish Rice | Refried Beans | Fries

Mexican Street Corn | Brussels Sprouts with Chorizo

Bowls

Make any signature taco platter a bowl. Just choose your protein and two sides served with chips

Gluten-Free Options

Choose your taco on corn tortilla or romaine lettuce leaf

SPECIALTY TACOS

Three tacos served with your choice of TWO sides *(mix and match +2)*

Sides

Coleslaw | Spanish Rice | Refried Beans | Fries

Mexican Street Corn | Brussels Sprouts with Chorizo

Bowls Make any specialty taco platter a bowl.

Colorado Breck Bourbon Lamb

Slow braised Colorado lamb marinated with rosemary, citrus, garlic and Breckenridge Bourbon. Topped with tomato spinach florentine, drizzled with Cotija cheese and a balsamic reduction 23.95

Colorado Bourbon Buffalo

Colorado Buffalo slow-braised in a Serrano and Buffalo Trace Bourbon mix, topped with a blend of seasonal veggies and drizzled with queso 23.95

Bulleit Bourbon Barbacoa

Slow-braised beef in a mild blend of Mexican chiles, garlic and onions, pico de gallo with a beer-battered onion, Cotija cheese and Bulleit Bourbon sauce 23.95

Á LA CARTE

Any Specialty Taco 7.50

Cilantro Tequila Lime

Grilled or Beer Battered

Shrimp Taco 7.50

Blackened or

Beer Battered Wahoo

Taco 7.50

Slow-Braised Chicken

Taco 5.95

Marinated & Grilled

Carne Asada Taco 6.95

Slow-Braised Carnitas

Taco 5.95

Sautéed Vegetable

Taco 4.95

Any Side 5.50

Spicy Queso Dip 7.00

add chorizo +3

French Fries

For the Table 11.00

Tortillas (3) 3.00

Guacamole

Small 6.00

Large 10.00

BEVERAGES

Coke Products – Classic, Diet, Dr. Pepper, Sprite, Ginger Ale, Lemonade or Fuze tea 3.75 w/ free refills

Juice – Cranberry, Orange, Grapefruit, Pineapple 5.95

Shirley Temple – Sprite, grenadine, and maraschino cherry 5.25

Roy Rogers – Coke, grenadine, and maraschino cherry 5.25

KIDS MENU

Chicken Fingers w/ fries 12.95

Cheese Quesadilla w/ fries 12.95

Macaroni & Cheese w/ fries 12.95

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A 20% gratuity may be added to parties of 6 or more and split checks. A 3% surcharge will be added to mitigate costs associated w/ the registered historic building. Thank you!