

The **GOLD PAN SALOON**

Est. 1879

# LUNCH & DINNER

served until 8:30pm

## APPETIZERS

### SMOTHERED CHILI CHEESE FRIES 10

pork green chili, melted cheddar

### CRISPY STUFFED JALAPEÑOS 10

cream cheese, homemade ranch

### BALSAMIC GLAZED RIBS 15

scallions, toasted garlic

### GARLIC HERB FRIES 7

pecorino cheese, herb aioli

### BURRATA 12

seasonal preparation

### CHIPS & QUESO 12

add chorizo, jalapenos or mushroom +1

add pulled pork, pulled chicken or roasted goat +2.5

## SOUPS & SALADS

add salmon +7, chicken breast +7, sautéed shrimp +8, or short rib +9

### SOUP 9

choice of french onion soup or pork green chili

### HOUSE 8

mixed greens, onions, cucumber, tomatoes, choice of dressing

### CAESAR\* 10

chopped romaine, roasted garlic parmesan dressing, croutons

### SOUP & SALAD COMBO 16

choice of soup & salad (house or caesar)

### GOLD PAN COBB 17

mixed greens, egg, avocado, tomato, green onion, bacon, blue cheese with choice of salmon or chicken breast. sub short rib +4

## BURGERS & SUCH

All 7oz natural Colorado beef burgers (cooked medium unless otherwise specified) or substitute a beyond burger for no charge. All burgers and sandwiches served with fries or small salad; sub garlic & herb fries +2

### CHEDDAR BURGER\* 15

melted cheddar  
add bacon +2

### GOLD PAN BURGER\* 17

tender belly bacon, blue cheese, grilled onions

### CABRA BURGER\* 18

topped with pulled goat and creamy goat cheese

### BRECKIE BURGER\* 18

topped with fried egg, bacon, avocado mash

### GRILLED CHICKEN 17

### CAESAR WRAP

flour tortilla, romaine, parmigiano, garlic parmesan dressing, house made crouton

### CHICKEN FINGERS 13

served with french fries

### PORCHETTA SANDWICH 15

pulled pork, arugula, red onion, truffle aioli

### SALMON BLT 18

served medium, topped with bacon, lettuce, tomato and spicy togaroshi mayo.  
Blackened+2

### LAMB FRENCH DIP 18

thinly shaved lamb, sautéed onions, dipping jus

### HOOSIER PASS CHICKEN SANDWICH 17

grilled chicken, roasted peppers, mozz, basil pesto, balsamic, greens

### SLIDERS OR TACOS 17

shredded cabbage, crema; choice of pulled pork, roasted goat, roasted pulled chicken or crispy cauliflower (3)

### BREAKFAST BURRITO 16

3 eggs, home fries, chorizo, smothered with pork green chili & melted cheddar

## ENTREES

### WASABI CRUSTED SEARED SALMON 27

fingerling potatoes, couscous, wasabi avocado cream sauce

### GRILLED RIBEYE (6oz) 28

grilled asparagus, mashed potatoes, carboy red wine demi glace

## DESSERTS

### DARK & DANK TRUFFLES 5

### VANILLA CRÈME BRÛLÉE 8

amarena cherries

### ICE CREAM DU JOUR 6

\* These items may be served raw or under-cooked. 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. No separate checks on parties of 6 or more. A 3.9% surcharge will be added to every check to help offset costs associated with seasonal resort operations. Thank you!

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**SPECIALTY COCKTAILS**

- BARREL AGED MANHATTAN 14**  
breckenridge bourbon, sweet vermouth, amarena cherry
- CIDER-MOSA 9**  
dry, crisp, ten mile cider, splash of oj  
add a shot of vodka +3
- GOLD NUG MARGARITA 13**  
tromba blanco, lime juice, agave nectar  
add a shot of grand marnier for +3
- GOLD PAN BLOODY 12**  
assorted vegetable infused vodka, zing zang bloody mary mix
- GARLIC DILL BLOODY 12**  
pickle infused vodka, treeline roasted garlic bloody mary mix
- SPANISH LEMONADE 12**  
breckenridge vodka, lemonade, splash of carboy red wine
- PINEAPPLE HABANERO MARGARITA 13**  
pineapple habanero infused tequila, agave, lime, splash of pineapple juice, tajin rim
- CRANBERRY MULE 13**  
breckenridge vodka, ginger beer, splash of cranberry juice, lime.
- BLIZZARD 12**  
peppermint schnapps, hot chocolate
- BARREL AGED HOT TODDY 13**  
branch and barrel honey barrel aged bourbon, lemon, hot water
- PICK AXE 13**  
captain morgan, hot apple cider

**CARBOY WINES** *by the glass*

ask your server about our wine selection

**HAPPY HOUR** 3-6pm Mon-Fri

*Food*

- HOUSE SALAD 6**
- CAESAR SALAD 6**
- SLIDERS** pork or chicken **3.5/ea** (sub goat or lamb meatball +f)
- TACOS** pork or chicken **3.5/ea** (sub goat or lamb meatball +f)
- BALSAMIC GLAZED RIBS 3/ea**
- GARLIC & HERB FRIES 4**
- SMOTHERED CHILI CHEESE FRIES 6**

*Drink*

- 2 OFF** tap wines
- 1 OFF** draft beers
- WELL DRINKS 6**

**COCKTAILS**

*let's get to drinkin'*

welcome to  
**THE GOLD PAN SALOON**

In 1859 thousands of gold seekers flocked to Colorado, taking part in one of the greatest gold rushes in North American history. In 1861 on this very site, a tented structure known as Long's Saloon opened for business as a local watering hole to thirsty miners with the permanent building being erected in 1879. In one form or another, The Gold Pan Saloon has stood for over 140 years playing host to gunfights, outlasting Prohibition, and boasting the longest continuous liquor license west of the Mississippi. Today, locals and visitors alike come for the camaraderie, to tell a few ski stories, listen to music, and enjoy some food and libations. Now, the Gold Pan adds another chapter with the addition of Carboy Winery, a unique Colorado winery offering a selection of select Carboy wines in bottle and on TAP! So come in and enjoy a piece of Breckenridge history.



A BRECKENRIDGE TRADITION **1879**  
*since*