

To Go Orders Call 970-547-3669



WHAT IS THE BOOT?

The Boot pays homage to the ski lodges of yesteryear when after a long day on the slopes, patrons would kick back with their boots off, cold beverage or Hot Toddy in hand, and spin tales of their triumphs and tribulations on the hill (or the night before).

For us here at The Boot, we use it as a way to acknowledge all of you ... the people lucky enough to be owners with Breckenridge Grand Vacations. People come from all walks of life and during that journey we all wear different shoes. Whether doctors, lawyers, teachers, construction workers, athletes or just plain ski bums. All of these different shoes people wear have one thing in common: they all led you, in one way or another, to become an owner here at this "little slice of Heaven, Grand Timber Lodge."

We hope you enjoy your time with us and can't wait to hear about your day on the hill!

Cheers,
Bill, George and Stinky

Snacks

- Boot Wings** \$12.5
Tabasco brushed, served with hot sauce and ranch
- Mozz Sticks** \$10.5
Fried mozzarella served with marinara
- Fingers and Fries** \$11

Salads

- Ranch, Italian vinaigrette
- The Boot** \$11
Mixed greens, tomato, carrot, green pepper, croutons
• Add chicken or veggie patty + \$4; Salmon +\$7
- Caesar** \$11
Crisp romaine, creamy Caesar, croutons, parmesan
• Add chicken or veggie patty + \$4; Salmon +\$7
- Buffalo Chicken Salad** \$14
Mixed greens, crispy chicken, tomato, carrot, blue cheese crumbles.
Served with ranch

Sammies, Burgers & Ribs

- Comes with fries or kettle chips.
Substitute small Boot salad or small Caesar \$2.
Substitute Gluten Free bun for \$2.50
- Cip's Cheesesteak** \$15
Thinly sliced top sirloin steak, american cheese, onions,
green peppers, Amoroso roll
- Griddle Burger *** \$13.5
Choice of: Cheddar, American, Bacon
• Sub grilled chicken or veggie patty
- Blackened Salmon *** \$17.5
Blackened salmon fillet, mixed greens, tomato, dill aioli
- Grilled Chicken Club *** \$15
Lettuce, tomato, bacon, cheese, honey mustard
- Ribs** \$18
Slow cooked pork spare ribs smothered in bbq. Served with french fries and cole slaw

Pizza

- 14"- Two Topping Pie • \$18.5 (each additional topping \$1.50)
- 10"- Two Topping Gluten Free • \$17.5 (each additional topping \$1.50)

TOPPINGS

pepperoni, sausage, bacon, onion, mushrooms,
green pepper, black olives, pepperoncini, green olives

Order
Takeout &
avoid the
crowds in
town

Kids

- Comes with choice of milk or fountain soda
- Mac and cheese with fries** \$8
- Mini corn dogs with fries** \$8
- Fingers and fries** \$8
- Kids pizza (cheese or pepperoni)** \$8

Sweets

- Double Scoop of Ice Cream** \$5

Non Alcoholic Beverages

- Proudly serving Pepsi products** \$2.75
- Boylans Bottled Root Beer, Orange Soda and Creme Soda** \$3.5

GF = Can be prepared Gluten Free. Please specify with your server.
If you have a sensitivity to gluten we cannot guarantee that our fryers have not been cross contaminated with products containing gluten.

*These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Happy Hour

\$1 OFF

Wells and Draft Beer

\$2 OFF

House Wines

\$2 OFF

Stinky Boot Cocktails

\$6

Mimosas

SORRY, NO DISCOUNTS CAN BE APPLIED TO HAPPY HOUR PRICES.



We hope you enjoyed your visit!
Please visit our other establishments in Breck.

**CHEERS FROM FOUR LOCAL SKI BUMS,
GEORGE, STINKY, GREG AND BILL**

Beer Cans & Bottles

GOOSE ISLAND IPA	\$6
ABV 5.9	
SIERRA NEVADA HAZY LITTLE THING IPA	\$6.5
ABV 6.7	
AVERY BREWING WHITE RASCAL	\$6
ABV 5.6	
BRECKENRIDGE BREWERY NITRO VANILLA PORTER	\$7
16 OZ • ABV 5.4	
ODELL BREWING 90 SHILLING AMBER ALE	\$6
ABV 5.3	
TELLURIDE MOUNTAIN BEER KOLSCH	\$6
ABV 5.2	
EPIC TART & JUICY SOUR IPA	\$7
ABV 4.5	
TALBOTTS ALPINE START CIDER	\$6
GLUTEN FREE • ABV 6	
NEW BELGIUM VODOO RANGER IPA	\$6
ABV 7	
NEW BELGIUM CITRADELIC TANGERINE IPA	\$6
ABV 6	
NEW BELGIUM FAT TIRE AMBER ALE	\$6
ABV 5.2	
WHITE CLAW BLACK CHERRY SELTZER	\$5.5
GLUTEN FREE	
OMISSION GLUTEN FREE PALE ALE	\$5.5
BUD/BUD LIGHT	\$4.5
COORS BANQUET/COORS LIGHT	\$4.5
MILLER LITE/MILLER HIGH LIFE	\$4.5
CORONA	\$5.5
BUSCH NA	\$4.5

Vino

Bubbles

SEGURA VIUDAS, Cava, Penedes, Spain \$8 / \$24

Whites

BACKHOUSE, Chardonnay, California \$8 / \$24

WOODBIDGE, Sauvignon Blanc, California..... \$8 / \$24

LA CREMA, Chardonnay, Monterey, California \$12 / \$36

KING ESTATE, Pinot Gris, Eugene, Oregon..... \$12 / \$36

KIM CRAWFORD, Sauvignon Blanc, Marlborough, NZ \$12 / \$36

Reds

BACKHOUSE, Cabernet, California..... \$8 / \$24

WOODBIDGE, Pinot Noir, California \$8 / \$24

ESTANCIA, Cabernet, Paso Robles, California \$12 / \$36

LA CREMA, Pinot Noir, Monterey, California \$12 / \$36

ALTAMANA, Malbec, Maule, Chile \$12 / \$36

Cocktails

THE BOOT BLOODY \$11

Three Olives Vodka, Boot bloody mix, pepperoncini and bacon.
Add a Coors Light sidecar for \$1.50

THE TIN CUP MULE..... \$11

Tin Cup Whisky, ginger beer, lime wedge

THE J.D...... \$11

Deep Eddy Sweet Tea Vodka, lemonade, splash of Sprite

THE MULE..... \$11

Three Olives Vodka, ginger beer, lime juice

THE BOOT-AHHRITA..... \$11

Tequila, Triple Sec, lime juice, a splash of OJ and a salted rim



We proudly serve Proximo Spirits