



MYLA ROSE SALOON

RESTAURANT MENU

Open

Wednesday & Thursday • 2pm – 9pm

Friday & Saturday • 2pm – 10pm

Happy Hour • 4pm – 6pm

ABOUT US

Named after the restaurant owner's granddaughter *Myla Rose Lyons*. Myla Rose Saloon is a cozy place to gather, relax & return to the best things in life. Located inside Lodge by The Blue resort just outside Breckenridge, Colorado, Myla Rose attracts patrons from near & far. We are home to locally sourced upscale comfort food, happy hours featuring Colorado beers, wines & spirits, and a prime location overlooking breathtaking views of the stunning Mt. Quandary.

STARTERS



- Heirloom Tomato & Fresh Ciliegine Mozzarella Skewers** \$10
Balsamic Gastrique and Fresh Basil.
- Wisconsin Cheese Curds** \$10
CHOICE OF SAUCE: Buffalo, Blue Cheese, Chipotle Maple, Marinara or Ranch.
- Spinach & Artichoke Dip w/ Corn Tortilla Chips** \$12
Classic Vegetable Cheese Dip.
- Sausage Stuffed Mushrooms & Onion Soubise** \$12
Italian Sausage filled Button Mushrooms w/ Fresh Herbs.
- Sticky Maple Leaf Duck Wings** \$13
Teriyaki Glazed w/ Crudite and Sauce.
- NOLA Style Bbq Shrimp w/ Hushpuppies** \$12
Sauteed, Buttery, Spicy and already P&D'd.
- Chilled Smoked Trout Dip & Tortilla Chips** \$11
- Quandary Fries** – Available as nachos upon request \$13
Beef Carne Asade, Chipotle Crema, Cotija, Red Onion, Diced Tomato and Cilantro.

SOUP & SALAD



- DRESSINGS:** Ranch • Blue Cheese • Balsamic Vinaigrette • Caesar • Red Wine Vinaigrette • Oil & Red Wine Vinegar.
- Soup of The Day** \$8 Cup • \$10 Bowl
Ask your server!
- House Salad** \$9.50
Mixed green salad with Heirloom Tomatoes, Carrots, Cucumbers and Red Onion.
- Chopped & Tossed Caesar Salad** \$11
Romaine tossed in Caesar dressing, with Heirloom Tomatoes, Croutons, Parmesan Cheese and Olives.
- Spinach Salad** \$11
Orange segments, Grilled Broccolini, Red onion, Sesame Seed Crusted Almonds and Asian Vinaigrette.
- ADD A PROTEIN:**
Salmon* – \$8 • 4 Jumbo Shrimp – \$7 • Chicken – \$6

SANDWICHES



- All sandwiches come with French fries or House-made Cajun potato chips. **SUBSTITUTE:** Mac & Cheese or Mashed Potatoes for – \$3. **ADD-ONS:** Bacon – \$3 • Gluten Free Bread – \$2
- Angus Burger* or Impossible Burger** \$16
Angus Burger or “plant based” served w/ Bibb lettuce, Tomato, Red onion & Pickle.
CHOICE OF CHEESE: American, Blue, Cheddar, Pepper-Jack and Provolone.
- Blackened Chicken Sandwich** \$17
Blackened chicken sandwich served w/ Provolone, Bibb lettuce, Tomato, Red onion and Pickle.
- Chilled Chicken Caesar Wrap** \$14
Romaine, Grilled Breast, Parmesan, Caesar dressing, Croutons and Tomato wrapped in toasted flour tortilla.

HAPPY HOUR



- 4 PM - 6 PM DAILY**
- Drafts, Wells & Wines** \$2 OFF
- Stuffed Shrooms** \$8
- Chicken Tenders Basket** \$8
- Tomato & Ciliegine** \$8
- NOLA Shrimp** \$8
- Quandary Fries** \$8

PIZZA



- ALL PIZZAS** are 12” pies made from scratch with our House-made Dough, Savory Homemade Sauces, Fresh Ingredients and Cooked to perfection.
- Blue River** \$19
Buffalo sauce, Chicken Breast, Mozzarella, Blue Cheese crumbles, Red onion, Green onion and Cilantro.
- Hoosier Lover** \$17
Shredded Mozzarella, Ciliegine Mozzarella, Red Sauce, Tomato and Fresh Basil.
- Four Corners** \$20
Beef Carne Asade, Chipotle Crema, Mozzarella, Black Beans, Tomato, Green Chili and Cotija.
- The Owner** \$22
Grilled chicken, Spinach, Roasted Garlic, White Sauce and Mozzarella.
- Red Mountain** \$17
Pepperoni, Tomato sauce, Mozzarella and Parmesan.
- Spicy Hawaiian** \$18
Italian Sausage, Pineapple, Tomato Sauce, Mozzarella, Parmesan and Sliced Jalapeno.
- Veggie** \$17
Spinach, Mushroom, Artichoke, Roasted Garlic, Tomato, Tomato Sauce and Mozzarella.
- Le Cheese** \$15
- Build Your Own** \$15
SAUCE: Tomato, White Sauce, Garlic Oil, Buffalo or Chipotle Crema. **CHEESE:** Mozzarella. **ADDITIONAL TOPPINGS:** Chicken, Pepperoni, Italian Sausage, Bacon, Ground Beef, Carne Asada, Blue Cheese, Ciliegine and Cotija – \$3 per topping. **VEGGIES:** Artichokes, Roasted Garlic, Spinach, Red onion, Mushroom, Tomato, Pineapple, Cilantro, Basil, Jalapeno and Green Chili – \$2 per topping

ENTREES



- Miner's Chicken** \$21
Chicken Breast with Wild Rice, Cremini mushrooms, Bacon and Jus.
- Primrose Pork*** \$26
Seared Pork Tenderloin served with Whipped Yukon Potatoes, Shoestring Zucchini and Lavender Apple Demi.
- Bacon-Wrapped Elk Meatloaf*** \$27
Served with Honey BBQ Sauce, Yukon Potatoes and Broccolini.
- Chicken Linguine** \$23
Served with Grilled Broccolini.
CHOOSE 1 OF 3: **Picatta:** Lemon Caper Cream Sauce, **Madeira:** Mushroom Demi Cream Sauce **OR** **Creole:** Chicken, Shrimp and Tomato.
- Salmon Colorado*** \$27
Seared Salmon Filet with Pecan Wild Rice, Collard Greens, Hushpuppies and Green Chili Salsa Fresca.

HOMEGROWN DESSERTS



- Strawberry Shortcake** \$9
Mint Buttermilk Biscuit with Fresh Strawberries, Local Higgles Vanilla Ice Cream and Whip Topping.
- Lemon Curd Pizza** \$8
Confectioner's Sugar, Fig Sauce, Mint and Whip Topping.
- Chocolate Chip Cookie Skillet** \$8
Chocolate Sauce, Higgles Vanilla, Candied Pecans.