



## APPS:

### Cheddar Curds

Straight outta' Wisconsin from the Ellsworth Creamery. Lightly coated with corn starch and fried to a melty, gooey goodness. Served with a side of ranch and house tomato sauce. \$8

### Queso con Salsa

House made queso topped with salsa in our 6" cast iron skillet s served with freshly made fluffy flour tortilla chips. \$8

### Caprese Bites

Fresh mozzarella, basil & heirloom tomatoes on fresh bread bites with a balsamic reduction drizzle. \$8

### Buffalo Cauliflower

Bite-sized pieces of fresh cauliflower battered in rice flour and panko, then deep-fried and tossed in buffalo sauce. Topped with a ranch drizzle and chives. \$8

### Chicken Wings

Red Bird Farms cage-free chicken wings, fried crispy and served with a choice of sauce: Garlic parmesan, dry rub, buffalo, BBQ, or honey mustard. Served with celery, carrots, and your choice of ranch or bleu cheese. 6 for \$8 or 12 for \$14

### Bison Poutine

Braised and pulled bison short rib meat, Wisconsin cheese curds and from-scratch gravy all melted together and smothered over fresh, hand-cut fries. Topped with crème fraîche and chive. \$12

### Deviled Eggs

Two full, house made deviled eggs served in two different styles. \$5

### Tacos

3 tacos per 1 style (no mix & match, sorry!) Served on 6" flour tortillas (corn upon request) \$11

**Braised bison** – slaw mix, bbq sauce

**Grilled or fried chicken breast** – lettuce, tomato, onion, cheddar, honey sriracha aioli

**Blackened Ahi tuna** – mango salsa, avo/cilantro/lime creme, cotija cheese

**Ground beef** – lettuce, tomato, onion, cheddar, crème fraîche

**Black bean mix** – slaw mix, guacamole, honey sriracha aioli

*Add a side of house-made salsa \$2 or add a sauce \$0.75*

## SOUP & SALAD:

*Soup: \$5 cup/\$7 bowl*

*Dressings: Balsamic vinaigrette, ranch, bleu cheese, honey mustard or lemon & oil*

### Lobster Chowder

Inspired by an award-winning recipe from our sister restaurant in Dunedin, FL and elevated to a hearty soup to suit our mountainous appetites.

### Tomato Bisque

House made hearty tomato soup.  
*Add a grilled cheese \$5, tomato \$1 or bacon \$4*

### Gazpacho

Our refreshing summer soup of a fresh mixed vegetable medley, topped with crispy corn tortilla strips & creme fraîche.

### Caprese

Fresh mozzarella, marinated heirloom tomatoes and fresh basil with a balsamic reduction drizzle. \$12

### Summer Salad

Sliced strawberries, avocado, red onion, cucumber, goat cheese, sliced almonds and your choice of house made dressing. \$12

### House Salad

Heirloom cherry tomatoes, red onions, mushrooms, cucumbers and croutons served on a bed of fresh mixed greens with your choice of house made dressings on the side. \$10

### Add a protein!

*14 oz. USDA choice ribeye steak \$28*

*8 oz. blackened seared yellowfin ahi tuna \$8*

*6oz. grilled or fried Red Bird Farms chicken breast or braised bison short rib meat \$6*

*corn cob smoked bacon or jalapeno bacon \$4*

## SANDWICHES:

*Served with choice of side: chips, hand cut fries, waffle sweet potato fries or mixed vegetables Substitute: cup of mashers & gravy, soup or side house salad for \$2*

*Make any sandwich a wrap at no additional charge*

### Off the Grill\*

*½ lb. USDA Prime cut beef patty \$15*

*6 oz. Red bird farms fried or grilled chicken breast or our house made black bean patty mix. \$14*

*Served on a brioche bun with lettuce, tomato, red onion and pickle. Comes with your choice of cheese: Tillamook cheddar, provolone, Swiss or Pepper Jack*

*Add mushrooms, peppers, onions, or jalapeno \$1*

*Add corn-cob smoked bacon or jalapeno bacon \$4*

### Blue River Cheesesteak

House-smoked and thinly-sliced top sirloin (or try our house black bean patty mix!) with sautéed peppers, onion and mushrooms topped with provolone cheese on a hoagie roll. \$15

### Pulled Bison

Braised and shredded bison short rib meat topped with house slaw mix and BBQ sauce, served on a brioche bun. \$15

### House Black Bean Patty

House-made black bean mix patty topped with tomato slices, swiss cheese, avocado and spinach served on a brioche bun. \$12

*Try it as a lettuce wrap!*

### Blackened Ahi Wrap

Seared yellowfin ahi tuna with mango salsa, avo/cilantro/lime creme, cotija cheese & mixed greens in a sundried tomato wrap \$15

### Chicken Caprese

Red Bird Farms chicken breast breaded and fried then topped with our fresh mozzarella cheese, tomato and fresh basil drizzled with a balsamic reduction served on a brioche bun. \$14



## ABOUT US

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

*\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.*



Myla Rose Favorites





## ENTREES:

### 14oz. USDA Choice Ribeye Steak Platter\*

Grilled to perfection! Served with mashed red potatoes, gravy and mixed vegetables. \$38 *Substitute a soup or side salad for \$2 each*

### Myla's Mac N Cheese

Our signature creamy five cheese blend served with cavatappi pasta. \$14

*Add a protein!*

*14oz USDA choice ribeye steak \$28*

*8 oz blackened seared yellowfin ahi tuna \$8*

*6oz 6oz. grilled or fried Red Bird Farms chicken breast or braised bison short rib meat \$6*

*Corn cob smoked bacon or jalapeno bacon \$4*



### 5 Game Meatloaf

A blend of elk, bison, boar, antelope and venison in a hearty meatloaf mix with mashed red potatoes and mixed veggies topped with house gravy. \$25



### Blackened Ahi Entree

8 oz wild caught yellowfin ahi tuna filet blackened, seared and served over a bed of orzo & quinoa with mixed vegetables topped with a sambal ginger sauce. \$28

### Kyle's Chicken and Waffle

Fresh-made waffles topped with Red Bird farms all-natural chicken breast; hand- breaded and fried. Served with real Vermont maple syrup and 2 butter pads. \$15

*Add whipped cream and brown sugar \$1*

### Pasta Pomodoro

Fresh pasta sauteed with heirloom cherry tomatoes in a white wine, garlic and butter sauce served with garlic bread. \$14 *Add a protein or go vegan with zucchini noodles & sauce!*

## DESSERTS:

### Strawberry Shortcake

Fresh strawberry slices and whipped cream on moist shortcake topped with a strawberry puree. \$8



### Myla's Skillet Chocolate Chip Cookie

Our homemade chocolate chip cookie dough baked to perfection in our 6" cast iron skillets; served with a scoop of vanilla bean ice cream on top with a chocolate sauce drizzle. \$8

### Ombre Cake

Premium 4 layer black raspberry cake with creamy vanilla icing and a scoop of vanilla bean ice cream. \$8

### Mixed Fruit Cobbler

A medley of strawberries, blueberries, blackberries and raspberries topped with cinnamon streusel then toasted to a perfect golden brown crisp in our 6" cast iron skillets. \$8

## Brunch

11am - 2pm Saturday & Sunday

### Myla's Breakfast Scramble

2 scrambled cage free eggs with your choice of 2 veggies and 1 protein with cheddar cheese and homefries. \$10

**Choose how you like it:** in a skillet with 3 flour tortillas, as a burrito, as a sandwich on Texas Toast or as a quesadilla.

**Veggie choices:** pepper, onion, mushroom, jalapeno, tomato, spinach, avacado

**Protein choices:** corn cob smoked bacon, jalapeno bacon, breakfast sausage, pulled bison short rib meat or 12oz USDA choice ribeye steak

*Add a green chili smother for \$2*

### Kyle's Chicken & Waffles

Fresh-made waffles topped with Red Bird farms all-natural chicken breast; hand- breaded and fried. Served with real Vermont maple syrup and 2 butter pads. \$14

*Add whipped cream and brown sugar \$1*

### Fresh Fruit & Yogurt Parfait Bowl

Sliced seasonal fruit served atop creamy yogurt with a crunchy granola topping. \$8

### Myla's Skillet Cinnamon Bun

Our homemade cinnamon bun dough baked to perfection in our 6" cast iron skillets; served with warm, homemade buttercream icing.\$8

## HAPPY HOUR

3pm - 6pm Friday - Sunday & All Night Thursdays

**\$2 OFF ALL APPS! \$4 WELL COCKTAILS**

**\$1 OFF DRAFTS \$5 HOUSE WINE GLASSES**

**Ask Us About Our Daily Specials!**



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Myla Rose Favorites