

OktoberFEAST



FIRST COURSE

Skewered Candied Bacon

Prost

Breckenridge Rum Cask Finish Whiskey, vanilla/allspice shrub, tea and hints of pineapple & cherry

SECOND COURSE

Crispy Braised Pork Belly with a Mustard Spaetzle

It's Spaetzle Thyme

Breckenridge Bourbon, in-house apple liqueur, thyme, coriander & citrus. Smoked with applewood

THIRD COURSE

Weinerschnitzel with Red Currants and Petit Salad

Zicke, Zacke, Zicke Zacke, Hoi Hoi Hoi!

Breckenridge Port Cask Finish Whiskey, honey froth, brined peppercorn and berry oil

FOURTH COURSE

Bavarian Bratwurst with Kraut

Oktoberfest Old Fashioned

Breckenridge Bourbon High Proof featuring Breckenridge Brewery's Oktoberfest Marzen Lager made into a delicious syrup with bitters, orange and Luxardo cherry

FIFTH COURSE

Black Forest Cake (Schwarzwaldler Kirschtorte)

Nikolaschka

Breckenridge Sherry Cask Finish Whiskey, Breckenridge Espresso Vodka powder, sugar and an orange disc



\$105 PER PERSON

Gratuity & tax included. No refunds. No menu substitutions.