



MYLA ROSE SALOON

Weekdays 3pm-9pm | Weekends 11am-9pm

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

Spinach Artichoke Dip

Fresh spinach, artichoke hearts, cream cheese, and parmesan; blended and served with fresh pita chips, celery and carrots. \$8
Extra pita \$2

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 fraiche and chive. \$12

Chips and Dips

Freshly made fluffy flour tortilla chips served with a house-made guacamole and salsa. \$8

Tacos

2 tacos per 1 style (No 1 & 1, sorry!) Served on 6" flour tortillas (corn upon request) \$10.50

Braised bison - slaw mix, bbq sauce

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

Grilled Salmon - slaw mix, guacamole, honey sriracha aioli

Ground beef - lettuce, tomato, onion, cheddar, crème fraiche

Black bean mix - slaw mix, guacamole, honey sriracha aioli

Add a side of house-made salsa \$2 or guacamole \$4

SOUP & SALAD:

Soup: \$5 cup/\$7 bowl

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

Chef's Rotating Soup

Ask your server for our latest delicious creation!

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.

Pork - or not - Green Chili

House made green chili soup with or without the pork.

Kale & Quinoa Salad

Fresh kale and cooked quinoa topped with red onion, dried cranberries, shaved parmesan cheese and sunflower seeds with lemon and oil dressing. \$12

Winter Salad

Sliced strawberries, avocado, red onion and blue cheese crumbles served over mixed greens with your choice of dressing. \$12

House Salad

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

Add a protein!

12 oz. USDA choice ribeye steak* \$20

6oz. grilled salmon or pork tenderloin medallions \$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

Build Your Own Sandwich

Your choice of protein & cheese served on a brioche bun with lettuce, tomato, red onion and pickle.

½ lb USDA prime cut beef patty* \$12

6 oz Red Bird Farms fried or grilled chicken breast \$10

House made black bean patty \$10

Choose your 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. \$14

Pulled Bison

Braised and shredded bison short rib meat topped with house slaw mix and BBQ sauce, served on a brioche bun. \$13

House Black Bean Patty

House-made black bean mix patty topped with tomato slices, swiss cheese, avocado and spinach served on a brioche bun. \$13

Salmon

Grilled salmon filet topped with house slaw mix, guacamole spread and honey sriracha aioli. \$14

Chicken Parm

Red Bird Farms chicken breast breaded and fried then topped with our house tomato sauce, provolone and parmesan cheese served on a hoagie roll. \$13



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 SALOON

Weekdays 3pm-9pm | Weekends 11am-9pm

ENTREES:

12oz. USDA Choice Ribeye Steak Platter*

Grilled to perfection! Served with mashed red potatoes and gravy & seasonal veggies. \$28 Substitute a soup or side house salad for \$2/ea.

Myla's Mac N Cheese

Our signature creamy five cheese blend served with cavatappi pasta. \$13

Add a protein!

12oz USDA choice ribeye steak* \$20

6oz. grilled salmon or pork tenderloin medallions \$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. \$20

Grilled Salmon

Wild caught salmon filet grilled and served over a bed of orzo topped with a white wine lemon garlic sauce and micro greens. \$22

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. \$14

Add whipped cream and brown sugar \$1

Pork Tenderloin Famous Bowl

Marinated pork tenderloin medallions served over mashed red potatoes and corn, topped with our house gravy and shredded Tillamook cheddar cheese. \$20

Baked Penne Pasta

Grilled or fried Red Bird Farms boneless chicken breast over penne pasta in a creamy house tomato sauce topped with shaved parmesan and served with a side of bread and butter. \$20

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. \$10

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, avocado

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

Wifi | Network: Mylaroseguest | Password: joinusforhappyhour

HAPPY HOUR

3pm - 6pm Daily & All Night Mondays

\$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