

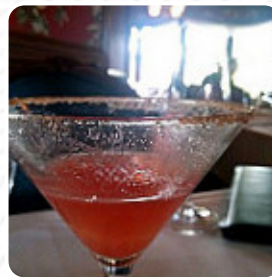
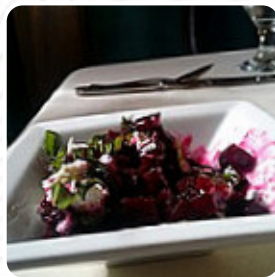
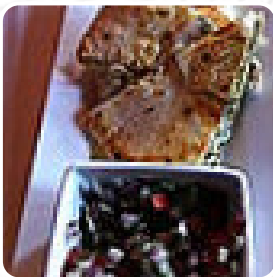


Hearthstone Menu

<https://menuweb.menu>

Breckenridge, 130 S Ridge St, BRECKENRIDGE, United States

+19704531148 - <https://www.hearthstonebreck.com/>



The menu of **Hearthstone** from **BRECKENRIDGE** comprises about **401** different menus and drinks. On average you pay about \$65.9 for a dish / drink. Located in a historic, 135-year-old Victorian home in the heart of **BRECKENRIDGE**, the **Hearthstone** Restaurant has been a locals' favorite since 1989. We offer wild game, fresh seafood, and hand-cut steaks creatively prepared by our talented culinary team. Our extensive wine list, reasonably priced, has received the Wine Spectator's Award of Excellence annually since 1997. Reservations are available for dinner service, while happy hour is first-come, first-served on the patio and in our Victorian Lounge. We look forward to welcoming you and your guests.

Hearthstone Menu



Salads

SPINACH ARUGULA SALAD \$16.0

Desserts

CHOCOLATE CAKE

Mains

COLORADO STRIPED BASS \$29.0

Vegetarian

CAULIFLOWER

Dolci

VANILLA CREAM BRULEE \$8.0

Meat Dishes

MEATBALLS \$10.0

Breakfast

QUINOA AVOCADO BOWL \$17.0

Rice

RISOTTO

Chicken

GRILLED CHICKEN

Vegetarian Dishes

CARROT CAKE

Beef Dishes

FILET MIGNON

Pâtisserie

TRIPLE CHOCOLATE DECADENCE \$10.0

From The Grill

RIBS

Spirits

MARTINI

Main

SPAGHETTI SQUASH PAD THAI \$34.0

Wine

BOTTLE OF WINE

California

JUSTIN, PASO ROBLES 2019 \$66.0

Thai Dishes

PAD THAI

Beers

BEER \$3.0

Shakes

SHAKE

Alkoholische Geträmk

FERNET BRANCA \$9.0

Cheesecake

ESPRESSO CHOCOLATE CHEESECAKE \$14.0

Hearthstone Menu



Champagne

DOM PERIGNON, CHAMPAGNE 2012 \$320.0

Beverages

CAKE SHAKE \$14.0

Blends

OPUS ONE, NAPA 2018 \$570.0

Coffee

ESPRESSO

Red Wine

FERRARI-CARANO, MERLOT \$15.0

Soup & Salad

SUMMER SQUASH SOUP \$14.0

Maki In Sauce

CRISPY LOBSTER \$14.0

Popular Items

PEACH BREAD PUDDING \$14.0

Reds

EN ROUTE, PINOT NOIR \$25.0

To Begin

LOBSTER RAVIOLO \$20.0

Red Wines

PINE RIDGE, CABERNET SAUVIGNON, NAPA \$35.0

Bottled

COORS EDGE, NON-ALCOHOLIC \$5.0

Meritage

JOSEPH PHELPS, INSIGNIA, NAPA 2018 \$475.0

Third Course

PAN SEARED SEA SCALLOPS \$13.0

Bottles & Cans

COORS BANQUET, LAGER \$5.0

Cold

HAMACHI CRUDO \$20.0

Dinner Entrées

ALASKAN HALIBUT \$46.0

Domestic

COORS LIGHT, LIGHT LAGER \$5.0

Steaks & Chops

COLORADO RACK OF LAMB \$64.0

United States

LA CREMA, SONOMA COAST 2020 \$50.0

Cordials

LILLET BLANC \$10.0

Charcoal Grill

ALASKAN BLACK COD \$44.0

Hearthstone Menu



Sparkling Wine

MIONETTO, PROSECCO, VENETO, ITALY NV \$11.0

Dessert Wine & Port

GRAHAM'S 20 YEAR TAWNY \$18.0

Seasonal

CAULIFLOWER SOUP \$9.0

Featured Cocktails

FALLING LEAF \$14.0

Canadian

BUDWEISER, LAGER \$5.0

Ice Cream Novelties

ICE CREAM SANDWICHES \$9.0

Ports

DOW'S 30 YEAR TAWNY \$25.0

Amazing & Delicious Appetizers

JALAPEÑO STUFFED SHRIMP \$12.0

Fresh Squeezed Juices

DIPLOMATIC IMMUNITY \$16.0

DIGESTIFS

LEOPOLD BROS. ABSINTHE \$10.0

Wine On Tap

CHALK HILL, CHARDONNAY \$14.0

Liquori

AMARO MONTENEGRO \$10.0

California Chardonnay

CAKEBREAD, NAPA 2020 \$27.0

Appetizers, Salads & Sandwiches

BEEF TENDERLOIN TACOS \$5.0

Sonoma

ZD, CARNEROS 2019 \$120.0

Home Made Dessert

KAFFIR LIME CRÈME BRÛLÉE \$13.0

Oregon Pinot Noir

KEN WRIGHT, WILLAMETTE VALLEY 2021 \$78.0

Mexican-American Food

EMPANADAS \$11.0

Cabernet Sauvignon And Cabernet Blends

CAYMUS, NAPA 2020 \$46.0

Hearthstone Menu



Age And Glasses Of Wine Should Never Be Counted. Italy

LA PERLINA, MOSCATO, VENETO, \$10.0
ITALY NV

Port / Madeira / Sherry

TAYLOR FLADGATE LATE \$11.0
BOTTLED VINTAGE , RUBY PORT

Blush & Bubbly

LA PERLINA, MOSCATO \$10.0

Us Pinot Noir

FLOWERS, SONOMA COAST 2021 \$110.0

Common Cocktails

SEA LEVEL \$7.0

Apéritifs / Digestifs

CARPANO, ANTICA FORMULA \$10.0
SWEET VERMOUTH

Cabernet / California

FREEMARK ABBEY, \$150.0
RUTHERFORD 2018

Butchery Section

WAGYU BEEF FLANK STEAK \$32.0

Usa Cabernet Sauvignon - Bordeaux Blends

FRANK FAMILY, RESERVE, \$240.0
RUTHERFORD 2017

Hibachi Feast

WILD CAUGHT SHRIMP \$28.0

Agitati O Mescolati

ESPRESSOTINI \$14.0

Entrées

ROASTED BEETS \$16.0

ARTISAN CHEESE PLATE \$22.0

Pasta

RAVIOLI

ROASTED BUTTERNUT SQUASH \$26.0
RAVIOLI

Drinks

WINE \$7.0

DRINKS

Mexican Dishes

FISH TACOS \$11.0

CHILE RELLENO \$9.0

Hot Drinks

IRISH COFFEE \$12.0

CARAJILLO \$11.0

Mocktails

TERRA CITRUS \$7.0

BUSHEL BASKET \$7.0

White

BERINGER, WHITE ZINFANDEL, \$30.0
CALIFORNIA NV

Hearthstone Menu



Craggy Range, Sauvignon Blanc \$16.0

Cabernet

Quilt, Napa 2019 \$23.0
Darioush, Napa 2019 \$225.0

Napa Valley

Scribe, Carneros 2021 \$96.0
Groth, Reserve, Oakville 2016 \$290.0

Dessert Wines (By The Glass)

Royal Tokaji, 5 Puttonyos, Hungary 2008 \$16.0
Inniskillin, Ice Wine, Riesling, Canada 2014 \$20.0

Dessert Wines And Ports

Taylor Fladgate 10 Year Tawny \$13.0
Taylor Fladgate 40 Year Tawny \$35.0

Que Syrah, Sirah

A.A. Badenhorst, Secateurs, Cabernet-Carignan-Cinsault-Grenache, Swartland, South Africa 2019 \$52.0
Melville, Estate, Syrah, Sta. Rita Hills 2018 \$98.0

Dessertinis & 'Tail's

South of the Border Hot Chocolate \$13.0
Mochatini \$14.0

Uncategorized

Snow Bunny \$13.0
Hawaiian Ono \$12.0

Alcoholic Drinks

Campari \$9.0
Pernod \$9.0
Cabernet Sauvignon

Side Dishes

Grits
Mashed Potatoes
Apple Fennel Slaw \$13.0

Seafood

Octopus and Orzo
Lobster Ravioli
Grilled Octopus

Milkshakes

Nutty American \$15.0
Milkshake
Vanilla Milkshake

Small Plates

Beef Tip Steamed Buns \$10.0
Mochiko Chicken \$10.0
Colorado Lamb Meatball \$5.0

Soup And Salad

Jale Chard Salad \$11.0
Colorado Roasted Beet Arugula Salad \$12.0

Hearthstone Menu



COLORADDO PEAR SPINACH SALAD \$12.0

Red

ALEXANDER VALLEY, CABERNET FRANC \$16.0

QUILT, CABERNET SAUVIGNON \$23.0

CAYMUS, CABERNET SAUVIGNON, NAPA \$46.0

Cabernet Sauvignon | California

DUCKHORN, NAPA 2019 \$110.0

JORDAN, ALEXANDER VALLEY 2018 \$150.0

SILVER OAK, ALEXANDER VALLEY 2018 \$190.0

Cocktail Features

CUCUMBER GULCH \$10.0

BARREL AGED MANHATTAN \$13.0

MOUNTAIN PARADISE \$11.0

Hearthstone Classics

BRECKENRIDGE AGED MANHATTAN \$15.0

COLORADO SAZERAC \$15.0

STRAWBERRY SERRANO MULE \$12.0

Restaurant Category

DESSERT

VEGAN

VEGETARIAN

Cocktails

APPLE CART \$14.0

BLOOD SAND \$16.0

CONTROLLED BURN \$10.0

DIRTY BLEU MARTINI \$10.0

Interesting Reds

KOYLE, GRAN RESERVA, CARMENERE, COLCHAGUA VALLEY, CHILE 2019 \$52.0

I. BRAND FAMILY, BAYLY RANCH , CABERNET FRANC, PAISINES 2019 \$82.0

ALEXANDER VALLEY VINEYARDS, CABERNET FRANC, ALEXANDER VALLEY 2020 \$16.0

I. BRAND FAMILY, ENZ VINEYARD , MOURVEDRE, LIME KILN VALLEY, SAN BENITO 2018 \$98.0

Merlot

ALEXANDER VALLEY, ESTATE, ALEXANDER VALLEY 2019 \$52.0

FERRARI-CARANO, SONOMA 2018 \$15.0

DECOY, SONOMA 2019 \$48.0

ABEJA, COLUMBIA VALLEY 2018 \$118.0

Premium Wine (By The Glass)

LAURENT-PERIER, LA CUVÉE, BRUT, CHAMPAGNE (187ML) \$30.0

CAKEBREAD, CHARDONNAY, NAPA \$27.0

ARCHERY SUMMIT, DUNDEE HILLS , PINOT NOIR, WILLAMETTE VALLEY \$35.0

STAGS' LEAP WINERY, MERLOT, NAPA \$19.0

Hearthstone Menu



Zinfandel

KLINKER BRICK, OLD VINE , LODI 2018	\$14.0
THE PRISONER WINE COMPANY, SALDO , CALIFORNIA NV	\$78.0
TURLEY, JUVENILE , CALIFORNIA 2020	\$62.0
THE PRISONER WINE COMPANY, THE PRISONER, NAPA (1.5 LITER) 2019	\$186.0
ORIN SWIFT, 8 YEARS IN THE DESERT, ZINFANDEL-PETITE SIRAH-SYRAH-GRENACHE, CALIFORNIA 2021	\$112.0

Happy Hour Menu - Small Plates

CRISPY COLORADO GOAT CHEESE	\$5.0
COLORADO STRIPED BASS TOSTADAS	\$5.0
GRILLED FLATBREAD PIZZA	\$5.0
JALAPENOS STUFFED SHRIMP	\$5.0
BRIE BASIL QUESADILLA	\$5.0

New World Blends

RIDGE, THREE VALLEYS , SONOMA 2019	\$89.0
THE PRISONER WINE COMPANY, THE PRISONER, NAPA 2019	\$98.0
KULETO, FROG PRINCE, BORDEAUX-STYLE BLEND, NAPA 2019	\$58.0
CHATEAU ST. JEAN, CINQ CEPAGES, SONOMA 2017	\$180.0
VÉRITÉ, LA MUSE, SONOMA 2015	\$600.0

Rose

ARGENTO, MINIMALISTA , ROSE, MENDOZA, ARGENTINA 2021	\$10.0
SEGURA VIUDAS, BRUT ROSÉ, SPARKLING CAVA, SPAIN (187ML) NV	\$11.0
RUFFINO, SPARKLING PROSECCO ROSÉ, ITALY NV	\$46.0
HALTER RANCH, ROSÉ OF GRENACHE-MOURVÈDRE, PASO ROBLES 2020	\$54.0
A.A. BADENHORST, SECATEUR, ROSE, SOUTH AFRICA 2021	\$42.0
JAX, ROSÉ OF PINOT NOIR, CARNEROS 2021	\$52.0

Malbec

BROQUEL, MENDOZA, ARGENTINA 2020	\$50.0
INKARRI, ESTATE BOTTLED, LUJAN DE CUYO, MENDOZA 2020	\$48.0
DON NICANOR, MENDOZA, ARGENTINA 2019	\$12.0
ANTIGAL, UNO , ARGENTINA 2019	\$50.0
SALENTEIN, MENDOZA, ARGENTINA 2020	\$52.0
BODEGAS DIAMANDES, DIAMANDES DE UCO, VALLE DE UCO 2016	\$56.0

Red Blends

BOOTLEG RED, NAPA COUNTY 2016	\$86.0
JUSTIN, JUSTIFICATION , MERLOT-CABERNET FRANC, PASO ROBLES 2017	\$165.0
RODNEY STRONG, SYMMETRY, MERITAGE, ALEXANDER VALLEY 2016	\$130.0

Hearthstone Menu



CARO, MALBEC-CABERNET
SAUVIGNON, MENDOZA, ARGENTINA 2017 \$148.0

ORIN SWIFT, PAPILLON,
BORDEAUX-STYLE BLEND, NAPA 2019 \$175.0

JUSTIN, ISOCELES RESERVE,
PASO ROBLES 2013 \$380.0

White Wine (By The Glass)

ARGENTO, MINIMALISTA , ROSE \$10.0

SEGURA VIUDAS, BRUT ROSÉ,
SPARKLING CAVA \$11.0

FRISK, PRICKLY , RIESLING \$11.0

BODEGAS, LA CAÑA, ALBARIÑO \$14.0

ANDRIAN, PINOT GRIGIO \$14.0

SALOMON UNDHOF, GRÜNER
VELTLINER \$12.0

Red Wine (By The Glass)

CARPE DIEM, PINOT NOIR \$17.0

LAND OF SAINTS, GRENACHE-
SYRAH \$16.0

KLINKERBRICK, OLD VINE ,
ZINFANDEL \$14.0

DON NICANOR, MALBEC \$12.0

QUERCIABELLA, MONGRANA ,
SUPER TUSCAN \$15.0

BENZIGER, CABERNET
SAUVIGNON \$15.0

Wines From Spain

NOSTER, TEMPLARI , GRENACHE-
CARIGNAN-CABERNET
SAUVIGNON-SYRAH, PRIORAT 2015 \$74.0

ONTANON, RESERVA,
TEMPRANILLO-GRACIANO, RIOJA 2015 \$62.0

VOLVER, SINGLE VINEYARD ,
TEMPRANILLO, LA MANCHA 2019 \$52.0

MUGA, UNFILTERED , RESERVA,
TEMPRANILLO-GARNACHA-
MAZUELO-GRACIANO, RIOJA 2018 \$80.0

RAMIREZ DE LA PISCINA, GRAN
RESERVA, TEMPRANILLO, RIOJA 2013 \$106.0

BODEGAS EL NIDO, CLIO ,
JUMILLA 2020 \$120.0

Syrah-Grenache

FESS PARKER, SYRAH, SANTA
BARBARA 2019 \$64.0

MOLLYDOOKER, THE BOXER ,
SHIRAZ, SOUTH AUSTRALIA 2020 \$74.0

JOLIE-LAIDE, SHAKE RIDGE
RANCH VINEYARD , GRENACHE,
2020 \$98.0

LAND OF SAINTS, GRENACHE-
SYRAH, SANTA BARBARA 2020 \$16.0

EX POST FACTO, SYRAH, SANTA
BARBARA 2020 \$80.0

STAGS' LEAP WINERY, PETITE
SIRAH, NAPA 2018 \$89.0

PESSIMIST BY DAOU, RHONE
STYLE BLEND, PASO ROBLES
2020 \$78.0

Craft Cocktails



AIRPORT ROAD \$15.0

ALPINE TUNDRA \$13.0

GINGER PEAR
MARTINI \$12.0

WELLINGTON WEST \$16.0

SUMMIT BOULEVARD \$15.0

BLACK RYE OLD FASHIONED \$15.0

Hearthstone Menu



BURRO TRAIL	\$14.0
MEZCAL NEGRONI	\$15.0

Sauvignon Blanc

FERRARI-CARANO, FUME BLANC, SONOMA 2021	\$40.0
BRANCOTT, MARLBOROUGH, NEW ZEALAND 2022	\$35.0
CLOS PEGASE, MITSUKO 'S VINEYARD , CARNEROS 2021	\$48.0
GROTH, NAPA 2021	\$50.0
FROGS LEAP, NAPA 2021	\$68.0
CRAGGY RANGE, TE MUNA ROAD, MARTINBOROUGH, NEW ZEALAND 2021	\$16.0
ZD, NAPA 2020	\$77.0
CLOUDY BAY, MARLBOROUGH, NEW ZEALAND 2021	\$92.0
ORIN SWIFT, BLANK STARE , RUSSIAN RIVER VALLEY 2019	\$88.0

Italian Favorites

MARCHESI DI BAROLO, RUVEI, BARBERA D'ALBA, PIEDMONT 2019	\$56.0
CULTUSBONI, CHIANTI CLASSICO, TUSCANY 2020	\$52.0
PALLADINO, DEL COMUNE DI SERRALUNGS D 'ALBA , BAROLO, SERRALUNGA D 'ALBA 2018	\$120.0
RUFFINO, MODUS, SUPER TUSCAN, TOSCANA 2018	\$72.0
QUERCIABELLA, MONGRANA, SUPER TUSCAN, MAREMMA, TUSCANY 2019	\$15.0
TENUTA SAN GUIDO, GUIDALBERTO , SUPER TUSCAN, TUSCANY 2020	\$140.0

BERTANI, RIPASSO , VALPOLICELLA 2019	\$78.0
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ALLEGRINI, AMARONE CLASSICO, VALPOLICELLA 2018	\$180.0
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TENUTA SAN GUIDO, SASSICAIA, BOLGHERI, TUSCANY 2018	\$400.0
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Dessert



ENGLISH STICKY TOFFEE PUDDING	\$13.0
COLORADO SORBET FRESH FRUIT	\$9.0
BLANDY'S MALMSEY MADEIRA	\$12.0
BREAD PUDDING	
SORBET	
STICKY TOFFEE PUDDING	
BROWNIE	
CAKE SHAKE	\$10.0
BANANA SPLIT	\$8.0
KAHLUA CHOCOLATE BREAD PUDDING	\$9.0
MAYER LEMON POPPYSEED CHEESECAKE	\$9.0
ICE CREAM ALCHEMY PEACH CHAMPAGNE SORBET	\$8.0

Beer

DENVER BREWING CO., LOVE THIS CITY, PILSNER	\$6.0
UPSLOPE, ROCKY MTN KÖLSCH, HONEY SAGE KÖLSCH	\$6.0
BRECK BREWERY, MTN BEACH, PINEAPPLE SOUR	\$6.0
SNOWBANK, SNOW JUICE, NEW ENGLAND HAZY IPA	\$6.0
SKA BREWING, MODUS HOPERANDI, INDIA PALE ALE	\$6.0

Hearthstone Menu



ODELL BREWING, ROTATING SEASONAL \$6.0

BRECKENRIDGE BREWERY, AVALANCHE, AMBER ALE \$6.0

HORSE DRAGON, SAD PANDA, COFFEE STOUT \$6.0

LEFT HAND BREWING CO, MILK STOUT \$6.0

ROADHOUSE, LOOSE BOOTS, SESSION IPA \$7.0

STELLA ARTOIS, BELGIAN LAGER \$6.0

STEM REAL DRY, HARD CIDER, GLUTEN-FREE \$7.0

Bubbles

GRUET, BLANC DE NOIR, NEW MEXICO NV \$52.0

LUCIEN ALBRECHT, CREMANT BRUT, ALSACE NV \$50.0

DOMAINE CHANDON, BLANC DE PINOT NOIR, CALIFORNIA NV \$69.0

LOUIS ROEDERER, COLLECTION CHAMPAGNE (375ML) NV \$78.0

J VINEYARDS, CUVEE 20, CALIFORNIA NV \$94.0

SCHRAMSBERG, BLANC DE BLANCS, BRUT, NORTH COAST 2019 \$98.0

GRAN MORAINÉ, BRUT ROSÉ, YAMHILL-CARLTON, OREGON NV \$110.0

VEUVE CLICQUOT, YELLOW LABEL, CHAMPAGNE NV \$126.0

LAURENT-PERRIER, BLANC DE BLANCS, BRUT NATURE, CHAMPAGNE NV \$210.0

LAURENT-PERRIER, LA CUVEE, BRUT, CHAMPAGNE (187ML) NV \$30.0

VEUVE CLICQUOT PONSARDIN, LA GRANDE DAME, CHAMPAGNE 2012 \$250.0

MIONETTO, PROSECCO \$11.0

Aromatic Whites

CAMBRIA, VIOGNIER, TEPUSQUET VINEYARD, SANTA MARIA, CALIFORNIA 2018 \$70.0

FRISK, NATURALLY PRICKLY, REISLING, VICTORIA, AUSTRALIA 2021 \$11.0

TREFETHEN, RIESLING, NAPA 2020 \$52.0

CHATEAU STE. MICHELLE, RIESLING, COLUMBIA VALLEY, WASHINGTON 2021 \$34.0

FORIS VINEYARDS, DRY GEWURZTRAMINER, ROGUE VALLEY, OREGON 2019 \$44.0

SALOMON UNDHOF, GRÜNER VELTLINER HOCHTERRASSEN, NIEDERÖSTERREICH, AUSTRIA 2021 \$12.0

PENNER-ASH VIOGNIER, OREGON 2021 \$78.0

PINE RIDGE, CHENIN BLANC-VIOGNIER, CALIFORNIA 2021 \$46.0

BODEGAS, LA CAÑA, ALBARIÑO, RIAS BAIXAS, SPAIN 2021 \$14.0

KING ESTATE, PINOT GRIS, OREGON 2021 \$48.0

ANDRIAN, PINOT GRIGIO, ALTO ADIGE, ITALY 2021 \$14.0

J, PINOT GRIS, CALIFORNIA 2021 \$46.0

These Types Of Dishes Are Being Served



LAMB

BREAD

APPETIZER

MEAT

Hearthstone Menu



LOBSTER

SOUP

LAMB CHOPS

SPAGHETTI

CHICKEN

MUSSELS

PASTA

DESSERTS

Chardonnay

YALUMBA UNWOODED , SOUTH AUSTRALIA 2021 \$38.0

KENDALL-JACKSON, VINTNERS RESERVE , CALIFORNIA 2020 \$38.0

WENTE, RIVA RANCH, MONTEREY 2020 \$46.0

CHALK HILL, SONOMA COAST 2021 \$14.0

SONOMA CUTRER, RUSSIAN RIVER RANCHES, SONOMA 2021 \$50.0

STAGS' LEAP WINERY, NAPA 2020 \$62.0

GRGICH HILLS ESTATE, NAPA 2019 \$124.0

JORDAN, CHARDONNAY, RUSSIAN RIVER VALLEY 2019 \$84.0

ZD, CALIFORNIA 2019 \$105.0

FAR NIENTE, NAPA 2020 \$140.0

KONGSGAARD, NAPA 2019 \$190.0

STAGS' LEAP WINERY, NAPA 2018 \$19.0

CAKEBREAD, NAPA 2019 \$180.0

Pinot Noir

MUD HOUSE, CENTRAL OTAGO, NEW ZEALAND 2019 \$48.0

CARPE DIEM, ANDERSON VALLEY 2017 \$17.0

ELK COVE, ESTATE , WILLAMETTE VALLEY 2020 \$76.0

DOG POINT, MARLBOROUGH, NEW ZEALAND 2019 \$88.0

BÖEN, RUSSIAN RIVER VALLEY 2021 \$56.0

MELVILLE, ESTATE , STA. RITA HILLS 2020 \$104.0

BELLE GLOS, BALADE , STA RITA HILLS 2021 \$70.0

SONOMA CUTRER, RUSSIAN RIVER VALLEY 2019 \$68.0

JAX VINEYARDS, Y3 , RUSSIAN RIVER VALLEY 2019 \$68.0

VAN DUZER, ESTATE , WILAMETTE VALLEY 2021 \$75.0

ENROUTE, LES POMMIERS , RUSSIAN RIVER VALLEY 2020 \$25.0

CAMBRIA, BARBARA 'S VINEYARD , STA MARIA 2015 \$198.0

BELLE GLOS, TAYLOR LANE , SONOMA COAST, (1.5 LITER) 2014 \$250.0

DOMAINE SERENE, EVANSTAD RESERVE , WILLAMETTE VALLEY 2019 \$175.0

EMERITUS, RUSSIAN RIVER VALLEY 2018 \$110.0

DOMAINE DROUHIN, WILLAMETTE VALLEY 2021 \$110.0

BREWER CLIFTON, MACHADO , STA RITA HILLS 2018 \$220.0

ARCHERY SUMMIT, DUNDEE HILLS , WILLAMETTE VALLEY 2020 \$35.0

KOSTA BROWNE, RUSSIAN RIVER VALLEY 2020 \$250.0

Ingredients Used



SCALLOPS

DUCK

BRUSSELS SPROUTS

Hearthstone Menu



GINGER
CHEESE
POTATOES
CHEDDAR
COLLARD GREENS
SALMON
MUSHROOMS
QUINOA
PESTO
BEEF
CHOCOLATE
BUTTER
COCONUT
SEAFOOD
CELERY
CUCUMBER
PICKLE

Starters



CHARRED OCTOPUS	\$19.0
SPICY SALMON LATKE	\$18.0
BEEF TENDERLOIN TIPS	\$19.0
BABY KALE AND SWEET PEA LEAF SALAD	\$17.0
CRUDITÉ PLATE	\$18.0
ORGANIC NORWEGIAN SALMON	\$42.0
BLACKBERRY ELK	\$54.0
PRIME CULOTTE STEAK	\$48.0
BISON SHORT RIBS	\$42.0
SEA SCALLOPS	\$44.0
CREEKSTONE RANCH BEEF FILET	\$58.0
SEARED BEET CAKE	\$36.0

ROASTED RED BEET HUMMUS	\$10.0
COLORADO CHERRY FIG FLATBREAD	\$9.0
MOUCO CAMEMBERT	\$12.0
LEMON RICOTTA QNUDI	\$10.0
TIPS CHIPS	\$12.0
COLORADDO LAMB	
BOULDER NATURAL CHICKEN	\$28.0
COLORADO BUFFALO SHORT RIBS	\$29.0
CEDARPLANK ORGANIC SALMON	\$32.0
GINGER SEA SCALLOPS	\$30.0
BLACKBERRY EIK	\$42.0
HARRIS RANCH FILET	\$36.0

Cabernet Sauvignon

CANOE RIDGE VINEYARD, THE EXPEDITION , HORSE HEAVEN HILLS, WASHINGTON 2019	\$52.0
SALENTEIN, MENDOZA, ARGENTINA 2018	\$56.0
BENZIGER, SONOMA 2019	\$15.0
KENWOOD, JACK LONDON VINEYARD, SONOMA 2018	\$64.0
MICHAEL DAVID WINERY, FREAKSHOW, LODI 2020	\$49.0
RODNEY STRONG, ESTATE VINEYARDS, SONOMA COUNTY 2019	\$54.0
BLACK STALLION, ESTATE VINEYARDS , NAPA 2019	\$88.0
ACUMEN, MOUNTAINSIDE , NAPA 2019	\$90.0
FROG'S LEAP, NAPA 2019	\$135.0
WHITEHALL LANE, NAPA 2019	\$110.0
STAGS' LEAP WINERY, NAPA 2019	\$120.0

Hearthstone Menu



HONIG, NAPA 2019	\$115.0	FAUST, NAPA 2020	\$122.0
HONIG, NAPA (1.5 LITER) 2018	\$220.0	NICKEL NICKEL, DECARLE VINEYARD , RUTHERFORD 2019	\$260.0
TREFETHEN, NAPA 2019	\$125.0	SILVER OAK, NAPA 2017	\$240.0
MT. VEEDER, NAPA 2019	\$110.0	BERINGER, PRIVATE RESERVE, NAPA 2015	\$340.0
NEIL ELLIS, STELLENBOSCH, SOUTH AFRICA 2018	\$76.0	INGLENOOK, RUBICON, RUTHERFORD, NAPA 2017	\$340.0
L'ECOLE, WALLA WALLA, WASHINGTON 2018	\$115.0	ZD, NAPA 2019	\$165.0
PINE RIDGE, NAPA 2019	\$35.0	CARDINALE, NAPA 2019	\$550.0
BV, GEORGES DE LATOUR PRIVATE RESERVE, NAPA 2017	\$280.0	HUNDRED ACRE, KAYLI MORGAN , NAPA 2018	\$850.0
FRANK FAMILY VINEYARDS, NAPA 2018	\$105.0	JUSTIN, ISOSCELES, PASO ROBLES 2018	\$190.0
MT. BRAVE, MT. VEEDER, NAPA 2018	\$195.0		

Hearthstone

Breckenridge, 130 S Ridge St,
BRECKENRIDGE, United States

Opening Hours:

Monday 16:00-23:00
Tuesday 16:00-23:00
Wednesday 16:00-23:00
Thursday 16:00-23:00
Friday 16:00-00:00
Saturday 16:00-00:00
Sunday 16:00-23:00

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