



APPETIZERS

PORK POTSTICKERS \$14

House soy chili sauce

CRAB RANGOONS \$15

Sweet and sour sauce

TUNA POKE BLOSSOM 🍷 \$18

Diced ahi tuna, marinated in soy sauce and sesame oil, served in a crispy wonton cup and topped with green onions, chili garlic sauce, cucumber

SAKE HOUSE SLIDERS (2) \$16

House pickle, carrot, hoisin glaze with your choice of protein: chicken, pork, or tofu

EDAMAME VG 🍷 \$12

Choice of sesame soy or chili garlic sauce

EGG ROLLS (VEGETABLE OR PORK) \$16

Sweet and sour sauce

RAMEN

MISO \$24

Pork belly, carrot, bamboo shoot, firm marinated egg, radish, green onion, miso broth

★ **SPICY MISO \$24**

Pork belly, carrot, bamboo shoot, firm marinated egg, radish, green onion, chili garlic sauce, miso broth

VEGETABLE VG \$20

Carrot, radish, purple cabbage, bamboo shoot, green onion, vegetable broth

RICE BOWLS

Add chicken, pork, tofu, beef, or tuna poke*. Sub fried rice or yakisoba noodles for \$2

★ **TUNA POKE BOWL* 🍷 \$25**

Carrot, purple cabbage, mango, cucumber, radish, wonton strip, green onion, dragon sauce

9280 BOWL v \$20

Carrot, purple cabbage, bamboo shoot, house pickle, green onion, dragon sauce

Choice of protein: chicken, pork, or tofu \$5

FRIED RICE VG \$15

With mixed vegetables

BEEF & BROCCOLI \$23

Tender strips of beef, broccoli, steamed rice in a fragrant sauce

TERIYAKI CHICKEN \$23

Marinated chicken, pineapple, broccoli, steamed rice with teriyaki sauce

KIDS

CHICKEN RICE BOWL \$10

KIDS FRIED RICE \$10

BUTTER NOODLES \$10

MILKSHAKES

LYCHEE \$10

MATCHA \$10

VANILLA \$10

COOKIES AND CREAM \$10

MAKE IT BOOZY-ADD A SHOT (21+)

FLAVORED LIQUEUR \$5

SPIRIT \$7

Ask your server for current selections

★ Featured Items | v Vegetarian | VG Vegan | 🍷 Gluten-Free Option Available

Please inform your server of all allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Card payment only. No epic pass discount. A 21% gratuity will be added to parties of six or more. No split checks for parties of six or more.

SAKE

SAKE FLIGHT \$24
Your choice of any 4 sakes to experience from our menu

HOT SAKE \$14

HAKUTSURU EXCELLENT
Junmai – 15%

KASUMI TSURU
Kimoto Futsu – 16%

CHILLED SAKE \$12

AWA YUKI
Sparkling – 5.5%

HAKUTSURU SAYURI
Nigori – 12.5%

SHO CHIKU BAI
Nigori – 15%

WINTER WARRIOR
Junmai Ginjo – 14.7%

SAKEMOTO
Junmai – 14.7%

ONE WITH THE CLOCKS
Daiginjo – 16%

JOTO YUZU
Blended Junmai – 9%

COCKTAILS \$16

9280 TOKI OLD FASHIONED
Suntory Toki whisky, orange bitters

HAKU YUZU LEMONADE
Suntory Haku vodka, St-Germain Elderflower liqueur,
yuzu purée, rosemary simple syrup, lemonade

BLOOD ORANGE SPARKLE
Suntory Roku gin, Ruffino Prosecco, lime juice,
blood orange simple syrup

LYCHEE MARGARITA
LALO tequila, lychee simple syrup, lime juice

APEROL SPRITZ
Aperol, Ruffino Prosecco, soda water

9280 HOT CIDER
Captain Morgan Original Spiced rum, hot apple cider

KEYSTONE IRISH HOT COFFEE
Jameson Irish whiskey, Baileys Irish Cream liqueur,
coffee, whipped cream

FROZEN GRASSHOPPER
Blended milkshake with crème de menthe

DRAFTS \$11

SAPPORO
Japanese Lager – 5%

KIRIN ICHIBAN
Japanese Lager – 5%

VOODOO RANGER
IPA – 7%

COORS LIGHT
Light Lager – 4.2%

BRECKENRIDGE BRECK LAGER
Lager – 4.5%

OUTER RANGE ALPEN PILS
Pilsner – 4.8%

GOLDEN ROAD MANGO CART
Wheat Ale – 4%

MOUNTAIN TIME
Lager – 4.4%

BRECKENRIDGE AVALANCHE
Amber Ale – 5%

BRECKENRIDGE VANILLA PORTER
Porter – 5.4%

GRATEFUL DEAD JUICY PALE ALE
Pale Ale – 5.3%

SAMUEL ADAMS SEASONAL
Rotating

STEEP BREWING SEASONAL
Rotating

PACKAGED

COORS BANQUET 16OZ \$10
Lager – 5%

ANGRY ORCHARD 12OZ \$10
Cider – 5%

OUTER RANGE COLORADO COU COU \$14
Hazy IPA – 7.2%

HIGH NOON HARD SELTZER \$10
Assorted Flavors

SUN CRUISER VODKA ICED TEA \$10
Assorted Flavors

WINE

PINOT NOIR, THE CALLING \$13

CHARDONNAY, ROBERT MONDAVI \$11

SPARKLING, RUFFINO \$12