



## SHAREABLES

### TUNA POKE | DF

Creamy Sweet Chili Marinated Tuna, Avocado, Candied Bacon, Cucumber, Pineapple, Fresh Fried Wontons

\$ 21

### CHEF CURATED FLATBREAD

Rotating Selection of Curated Pub Style Flatbreads

\$ 17

### PIZZA FRIES

Cupped Pepperoni, Red Sauce, Caramelized Mozzarella on Top of Waffle Fries

\$ 14

### MOUNTAIN HOUSE NACHOS | GF

Fresh Fried Chips, Queso, Guacamole, Lime Crema, Pico de Gallo, Jalapeno, Black Beans  
Add Chicken +4 | Add Beef +5

\$ 21

### JUMBO CHICKEN WINGS | GFO

Served with Carrots & Celery  
Choice of Ranch or Bleu Cheese  
Wing Sauces: Buffalo, Asian Sesame, Firecracker, Old Bay, Garlic Parmesan, BBQ, Queso

\$ 21

## SALADS

### CLASSIC WEDGE | GF

Blue Cheese Crumbles, Bacon, Cherry Tomato, Pickled Red Onion, Cucumber, Green Goddess Dressing  
Add Chicken +4 | Add Steak +6

\$ 23

### HERB-CRUSTED CHICKEN CAESAR

House Caesar Dressing, Shaved Parmesan, House Croutons  
Sub Steak +4

\$ 22

## ENTREES

### GREEN GODDESS BOWL | GF,V

Chilled Rice & Quinoa, Roasted Red Pepper, Marinated Cucumber, Cauliflower, Broccoli, Artichoke, Crunchy Garbanzo Beans  
House Made Creamy Green Goddess Dressing  
Add Grilled Chicken +4 | Add Steak +6

\$ 22

### CAJUN PENNE SKILLET

Andouille Sausage and Shrimp, Sauteed Bell Peppers, Garlic, Citrus White Wine Cream Sauce

\$ 24

### MOUNTAIN HOUSE BURGER

1/2lb Beef Patty, House Made Pickles, Lettuce, Shaved Red Onion, Tomato, Secret Sauce, Challah Bun  
Served with Waffle Fries  
Choice of Cheese: Pepper Jack, Cheddar, Swiss, White American, Bleu Cheese

\$ 22

### CLASSIC CUBANO PANINI

Pulled Pork, Sliced Ham, Fontina Cheese, Dijonaise, House Made Pickles  
Served with Waffle Fries

\$ 23

### COLD PASTRAMI

8oz Of Shaved Pastrami Piled High, Toasted Marble Rye, Cole Slaw, Pickle Spear  
Served with Potato Salad

\$ 24

### BEER BATTERED COD SANDWICH

Shredded Lettuce, Tartar, Challah Bun  
Served with Waffle Fries

\$ 21

### SIDE UPGRADE OPTIONS + \$2

Asparagus, Mashers, House Salad, Tortilla Chips, Rice Bowl, Cole Slaw, Potato Salad

## DESSERTS

### CHOCOLATE FUDGE CAKE

Three Layers of Chocolatey Goodness

\$ 10

### CHEESECAKE

White Chocolate Raspberry

\$ 10

ADD VANILLA ICE CREAM + \$2

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

20% Gratuity added to parties of 6 or more. Tabs left open will incur 20% auto-gratuity.





## WINE

### WHITE WINE GLASS \$ 14 | BOTTLE \$ 70

Tiamo Pinot Grigio  
La Crema Sauvignon Blanc  
Kendall Jackson Chardonnay  
Santa Margherita Pinot Grigio

### RED WINE GLASS \$ 14 | BOTTLE \$ 70

Murphy Goode Merlot  
19 Crimes Red Blend  
Caramel Road Pinot Noir  
Josh Cabernet Sauvignon  
Unshackled Prisoner Red Blend

### SPARKLING GLASS \$ 14 | BOTTLE \$ 70

Benvolio Prosecco  
La Crema Monterey Rose

### RESERVE CELLARS BY THE BOTTLE

Cakebread Chardonnay \$150  
Rodney Strong Cabernet Sauvignon \$160  
Moet & Chandon Champagne Brut Imperial \$200

## DRAFT BEER

### AMERICAN PREMIUM REGULAR \$ 12.75

### IMPORT & CRAFT LARGE \$ 13.75

Michelob Ultra  
Golden Road Mango Cart  
Kona Big Wave Golden Ale  
Goose Island IPA  
Space Dust IPA  
Stella Artois Lager  
Avalanche Ale  
Estrella Jalisco Lager  
Rotating Draft Beer

### AMERICAN LAGER REGULAR \$ 12.25

Bud Light  
Coors Light  
LARGE \$ 13.25

## CANNED BEER & SELTZER

### PREMIUM \$ 15.25

Michelob Ultra, 25oz  
Kona Big Wave, 25oz  
Avalanche Amber Ale, 19.2oz  
Breckenridge Juice Drop IPA, 19.2oz  
Modelo, 24oz  
Voodoo Ranger IPA, 19.2oz  
Stem Cider, 16oz  
Blue Moon, 19.2oz

### AMERICAN LAGER \$ 14

Bud Light, 25oz  
Coors Light, 24oz  
Coors Banquet, 24oz

### SELTZER \$ 15.75

Nutrl Pineapple, 24oz  
Nutrl Orange, 24oz  
Topo Chico, 24oz  
Surfside Vodka + Iced Tea, 19.2oz

### NON-ALCOHOLIC BEER \$ 6.50

Michelob Ultra Zero, 12oz

### BEER BUCKETS

Choice of 6 American Lager Cans \$75  
Premium Beer or Seltzer Bucket \$90

## CANNED COCKTAILS

### CUTWATER CANNED COCKTAILS \$ 14.75

Vodka Mule  
Long Island Iced Tea  
Lemondrop Martini

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