



## SHAREABLES

### SMASHED CUCUMBERS | GF,V

\$ 9

Fresh English Cucumber, Ginger, Garlic, Hot Chili Flakes, Sesame Oil, Whipped Goat Cheese  
Served with Warm Pita

### CAESAR BRUSSELS | GF,VG

\$ 13

Tossed in House Made Caesar Dressing  
Topped with Crunchy Garbanzo Beans and Parmesan

### CHEF ERIC'S FLATBREAD

\$ 17

Rotating Selection of Curated Pub Style Flatbreads

### BUFFALO CHICKEN MEATBALLS

\$ 13

Bleu Cheese Crumbles and Buffalo Sauce

### COCONUT SHRIMP TACOS

\$ 20

Crispy Coconut Shrimp with Pineapple Salsa,  
Shaved Red Cabbage and Firecracker Sauce

### ASIAN STYLE PORK RIBS

\$ 15

Slow Smoked and marinated in Ginger, Garlic,  
Sesame, and Green Onion  
Served with Sesame Cucumber

### MOUNTAIN HOUSE NACHOS | GF

\$ 21

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

### JUMBO CHICKEN WINGS | GF

\$ 21

Served with Carrots & Celery  
Choice of Ranch or Bleu Cheese  
Wing Sauces: BBQ, Buffalo, Old Bay, Garlic Parmesan,  
Tangy Gochujang, Firecracker Sauce

## SALADS

### CHEF'S COBB | GF

\$ 21

Shaved Ham, Turkey, Hard Boiled Egg, Pickled Red Onion,  
Applewood Smoked Bleu Cheese, Bacon Lardons,  
Cherry Tomato, Bleu Cheese Dressing  
Add Chicken +4 | Add Steak +6

### HERB-CRUSTED CHICKEN CAESAR

\$ 22

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

### GREEK SALAD

\$ 23

Hummus, Falafel, Feta, Pepperoncini,  
Marinated Chickpeas, Greek Feta Dressing  
Served with Warm Pita  
Add Chicken +4 | Add Steak +6

### SOUP OF THE DAY

CUP \$ 7 | BOWL \$ 9

## ENTREES

### QUINOA & RICE BOWL | V

\$ 22

Roasted Peppers, Marinated Cucumber, Cauliflower,  
Broccoli, Crunchy Garbanzo Beans, Artichokes,  
Green Goddess Dressing  
Add Grilled Chicken +4 | Add Steak +6

### BRAISED SHORT RIB MAC

\$ 23

Slow Cooked Beef Short Rib over  
Creamy Bechamel Macaroni & Cheese

### GRILLED STEAK PANINI

\$ 20

Shaved Flank Steak, Horseradish Cream,  
Caramelized Onion, Pressed Baguette  
Served with Waffle Fries

### MOUNTAIN HOUSE BURGER

\$ 22

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

### GRILLED CHICKEN CLUB | DF

\$ 21

Lettuce, Tomato, Bacon, Onion, House Made Pickles,  
Secret Sauce, Challah Bun  
Served with Waffle Fries

### BBQ CHOPPED BRISKET | DF

\$ 24

Slow Smoked Brisket, Coleslaw, House Made Pickles,  
Challah Bun  
Served with Waffle Fries

### OLD BAY SHRIMP SALAD ROLL | DF

\$ 24

Lettuce, Tomato, Avocado, Croissant Roll  
Served with Waffle Fries

### SHRIMP & GRITS | GF

\$ 26

Roasted Corn, Crispy Onion, Hatch Chili, Cotija

### SMOKED RIBS | GF,DF

HALF RACK \$ 24

Asian Style or Mango Cart BBQ  
Served with Potato Salad  
and Coleslaw

FULL RACK \$ 45

### SIDE UPGRADE OPTIONS + \$2

Potato Salad, Macaroni Salad, Mac & Cheese, Falafel,  
Hatch Chili Grits, Marinated Cucumber

## DESSERTS

### BAVARIAN CREAM FILLED CHURROS

\$ 9

Raspberry Sauce

### CHOCOLATE FUDGE CAKE

\$ 10

Three Layers of Chocolatey Goodness

### LEMON PUMPKIN SPICE WHOOPIE PIE

\$ 4

Filled with Pumpkin Buttercream

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 \$ 13.25

### IMPORT & CRAFT LARGE \$ 14.25

Michelob Ultra  
Golden Road Mango Cart  
Golden Road Belgian White  
Kona Big Wave Golden Ale  
Beer Hug IPA  
Space Dust IPA  
Stella Artois Lager  
Avalanche Ale  
Estrella Jalisco Lager

### AMERICAN LAGER REGULAR \$ 12.25

Bud Light  
Coors Light  
LARGE \$ 13.25

## CANNED BEER & SELTZER

### PREMIUM \$ 15.25

Michelob Ultra, 25oz  
Avalanche Amber Ale, 19.2oz  
Odell IPA, 19.2oz  
Kona Big Wave, 25oz  
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

### NON-ALCOHOLIC BEER \$ 6.50

Michelob Ultra Zero, 12oz  
Budweiser 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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