



SHAREABLES

DEVILED EGG FLIGHT \$ 13

Three Different Flavors (2 Of Each)
Bacon Pepper Jelly Crunch | Cucumber-Miso | Feta-Dill

TUNA POKE | DF \$ 21

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

CHEF CURATED FLATBREAD \$ 17

Rotating Selection of Curated Pub Style Flatbreads

GODDESS SPROUTS | V \$ 12

Crispy Brussels Sprouts with Our House-Made
Green Goddess Dressing, Crispy Chickpeas

PIZZA FRIES \$ 14

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

STREET STEAK TACOS \$ 18

Chimmichuri Marinated Flank Steak, Creamy Corn Relish,
Shaved Red Cabbage, Flour Tortilla

MOUNTAIN HOUSE NACHOS | GF \$ 21

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

JUMBO CHICKEN WINGS | GFO \$ 21

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

SALADS

SPINACH GOAT CHEESE | GF \$ 21

Arugula, Whipped Goat Cheese, Strawberries,
Candied Peanuts, White Balsamic Dressing
Add Chicken +4 | Add Steak +6

HERB-CRUSTED CHICKEN CAESAR IGFO \$ 22

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

CLASSIC WEDGE | GF \$ 23

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

*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.

ENTREES

GREEN GODDESS BOWL | GF,V \$ 22

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

SODA BRAISED SHORT RIB | GF \$ 26

Whipped Potato, Asparagus and Cherry Pepsi
Infused Demi Glace

CAJUN PENNE SKILLET \$ 24

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

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

MEATBALLS | DF \$ 19

Baked in Teriyaki Sauce, Chopped Asparagus,
Miso Aioli, Sesame Seeds, Candied Peanuts
Served Over Rice

CLASSIC CUBANO PANINI \$ 23

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

COLD PASTRAMI \$ 24

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

BEER BATTERED COD SANDWICH \$ 21

Shredded Lettuce, Tartar, Challah Bun
Served with Waffle Fries

SIDE UPGRADE OPTIONS + \$2

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

DESSERTS

BANANA PUDDING \$ 8

Vanilla Wafers and Butterscotch Pudding with a
Cherry on Top

CHOCOLATE FUDGE CAKE \$ 10

Three Layers of Chocolatey Goodness

CHEESECAKE \$ 10

White Chocolate Raspberry

ADD VANILLA ICE CREAM + \$2





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

CANNED BEER & SELTZER

PREMIUM

\$ 15.75

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

\$ 14.50

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

SELTZER

\$ 16.25

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

NON-ALCOHOLIC BEER

\$ 7

Michelob Ultra Zero, 12oz

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

BEER BUCKETS

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

CANNED COCKTAILS

CUTWATER CANNED COCKTAILS \$ 15.25

Vodka Mule
Long Island Iced Tea
Lemondrop Martini

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