



SHAREABLES

- BRUSCHETTA TWO WAYS

\$ 15

whipped goat cheese, berry jam, balsamic drizzle | gigante bean hummus with fried garlic (v)
- BRIE BITES

\$ 15

pistachio, raspberry compote (v)
- CUBAN PORK TOSTADAS

\$ 16

slow braised pork, mojo sauce, cotija (gf)
- CHEF CURATED FLATBREAD

\$ 17

rotating selection of curated pub style flatbreads
- GREEK NACHOS

\$ 18

traditional gyro meat, feta, cucumber and tomato pico de gallo, tzatziki, pita chips, black olives
- FLAUTAS

\$ 19

braised beef short rib, cotija, shredded iceberg lettuce, pico de gallo, jalapeno crema
- MOUNTAIN HOUSE NACHOS

\$ 21

fresh fried chips, queso, guacamole, lime crema, pico de gallo, jalapeno, black beans (gf)
add chicken + 4 | add beef + 5
- JUMBO CHICKEN WINGS

\$ 21

carrots & celery
choice of ranch or bleu cheese
wing sauces: buffalo (v, gf), bbq (vg, v, df, gf)
garlic parmesan(v), old bay dry rub (vg, v, gf, df)
garlic mojo (vg, v, gf, df), gochujang (vg, v, df)
miso maple (vg, v, df)

SALADS

- TACO SALAD

\$ 19

crunchy taco shell, chicken, shredded lettuce, cheddar, jalapenos, pico de gallo, guacamole, jalapeno crema
add steak +\$4 add salmon +\$5
- CAPRESE

\$ 20

heirloom tomatoes, mozzarella, basil, sea salt, balsamic reduction (v, gf)
add chicken +\$4 add steak +\$4 add salmon +\$5
- CLASSIC CHICKEN CAESAR

\$ 22

croutons, house made dressing, cherry tomatoes, parmesan
add steak +\$4 add salmon +\$5

v: vegetarian, vg: vegan, df: dairy free,
gf: gluten free, o: option

ENTREES

- PASTA SKILLET

\$ 25

shrimp alfredo, campanelle, broccoli (vo)
- MOUNTAIN HOUSE BURGER*

\$ 22

potato bun, 1/2 lb beef patty, house made pickles, lettuce, red onion, tomato, secret sauce, waffle fries
choice of cheese: pepper jack, cheddar, white american, bleu cheese
- MAPLE MISO SALMON

\$ 26

popcorn polenta, crispy brussels, salmon chicharrónes
- STUFFED SUB

\$ 21

cuban roll, buffalo chicken meatballs, bleu cheese crumbles, bleu cheese dressing, waffle fries
- KOREAN FRIED CHICKEN

\$ 17

potato bun, chicken thigh, gochujang, sesame slaw, house made pickles, waffle fries (dfo)
- CLUB SANDWICH

\$ 21

sourdough, ham, turkey, bacon, cheddar, lettuce, tomato, avocado, secret sauce, potato salad
- STREET TACOS

\$ 21

salmon, pineapple pico de gallo, red cabbage and jalapeno crema (gfo)
- PATTY MELT*

\$ 23

texas toast, 1/2 lb beef patty, cheddar, white american, caramelized onions, mushrooms, jalapeno aioli, waffle fries
- CHICKEN CAESAR WRAP

\$ 23

flour tortilla, garlic herb chicken, parmesan, romaine, house crouton, caesar dressing
- SIDE UPGRADE OPTIONS + \$2

gigante bean hummus, popcorn polenta, brussels, sesame slaw, broccoli, potato salad

DESSERTS

- NY STYLE TURTLE CHEESECAKE

\$ 10

fudge, caramel, pecans, graham cracker crust (v)
- RED VELVET CAKE

\$ 10

double layer, cream cheese icing, chocolate curls (v)
- 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
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 \$ 13.25

Bud Light
Coors Light
LARGE \$ 14.25

CANNED BEER & SELTZER

PREMIUM \$ 16.25

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 \$ 14.75

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

SELTZER \$ 16.50

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

NON-ALCOHOLIC BEER \$ 7.25

Michelob Ultra Zero, 12oz

BEER BUCKETS

Choice of 6 American Lager Cans \$80
Premium Beer or Seltzer Bucket \$95

CANNED COCKTAILS

CUTWATER CANNED \$ 15.25

COCKTAILS

Vodka Mule
Long Island Iced Tea
Lemondrop Martini

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