



SHAREABLES

BRIE BITES \$ 15
pistachio, raspberry compote (v)

CHEF CURATED FLATBREAD \$ 17
rotating selection of curated pub style flatbreads

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

CLASSIC CHICKEN CAESAR \$ 22
croutons, house made dressing, cherry tomatoes, parmesan

ENTREES

MOUNTAIN HOUSE BURGER \$ 22
potato bun, 1/2 lb beef patty, house made pickles, lettuce, red onion, tomato, secret sauce, fries
choice of cheese: pepper jack, cheddar, white american, bleu cheese

KOREAN FRIED CHICKEN \$ 17
potato bun, chicken thigh, gochujang, sesame slaw, house made pickles (dfo)

CLUB SANDWICH \$ 21
sourdough, ham, turkey, bacon, cheddar, lettuce, tomato, avocado, secret sauce

STREET TACOS \$ 21
grilled salmon, pineapple pico de gallo, red cabbage, saffron rice, jalapeno crema (gfo)

PATTY MELT \$ 23
texas toast, 1/2 lb beef patty, caramelized onions, mushrooms, jalapeno aioli

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



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 \$ 12.75

Bud Light
Coors Light
LARGE \$ 13.75

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

BEER BUCKETS

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

CANNED COCKTAILS

CUTWATER CANNED \$ 15.25

COCKTAILS

Vodka Mule
Long Island Iced Tea
Lemondrop Martini

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