



SHAREABLES

SMASHED CUCUMBERS | V \$ 9
Fresh English Cucumber, Ginger, Garlic, Hot Chili Flakes,
Sesame Oil, Whipped Goat Cheese
Served with Warm Pita

CAESAR BRUSSELS | GF,V \$ 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

*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

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 \$ 24
Lettuce, Tomato, Avocado, Croissant Roll
Served with Waffle Fries

SHRIMP & GRITS | GFO \$ 26
Roasted Corn, Crispy Onion, Hatch Chili, Cotija

SMOKED RIBS | DF HALF RACK \$ 24
Asian Style or Mango Cart BBQ FULL RACK \$ 45
Served with Potato Salad
and Coleslaw

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





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
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 LARGE \$ 13.25 Coors Light

CANNED BEER & SELTZER

PREMIUM \$ 15.75

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 \$ 14.50

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
Budweiser Zero, 12oz

BEER BUCKETS

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

CANNED

COCKTAILS

CUTWATER COCKTAIL \$ 15.25

Vodka Mule
Long Island Iced Tea
Lemondrop Martini

*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.