Breakfast

SERVED FROM 7–10AM

COMFORT FOOD

French Toast • 14
Whipped butter, maple syrup

3 Pancake Stack • 14
Whipped butter, maple syrup

Corned Beef Hash •21
3 eggs any style, caramelized onion, seared hash patty

Steel Cut Irish Oats •13
Butter, brown sugar, blueberries, pecans

SERVED AS OMLETE OR BREAKFAST BURRITO

Mammoth • 19
Bacon, sausage, bell peppers, onions, shredded cheese, arugula, fire-roasted salsa, served with breakfast potatoes

Veggie • 17
Spinach, tomato, mushroom, goat cheese, served with breakfast potatoes

THE CLASSICS

Served with house-made country potatoes • Substitute egg whites +4

Pulled Pork Benedict •22
English muffin, soft poached egg, asparagus, potatoes, hollandaise

Mountainside Breakfast • 19
3 eggs any style, potatoes, toast, choice of 2 bacon, 2 sausage, or 2 ham

Hearty Country Fried Steak • 26
3 eggs any style, potatoes, gravy

SANDWICHES

Served open faced with house-made country potatoes.

Avocado Toast • 22
Frisse, oyster mushroom, slow-roasted cherry tomato, goat cheese crumbles, 2 slices of butter-toasted whole grain bread, fried egg

Smoked Salmon Breakfast Bagel Sandwich • 22
Red onion, tomato, cream cheese, capers

BEVERAGES

Starbucks™ Coffee • 4.50

Hot Tea • 4.50

Hot Cocoa • 4.50

Coke, Diet Coke, Root Beer, Fanta, Sprite • 4.50

Iced Tea • 4.50

Red Bull • 5.25
Energy Drink, Sugarfree, Watermelon, Sugarfree Watermelon, Iced Vanilla Berry

Mimosa • 10
Ruffino prosecco and orange juice

Bloody Mary • 12
Absolut vodka

MOUNTAINSIDE
BAR & GRILL

Consuming raw or undercooked, meat, poultry, seafood, shellfish and eggs may increase the risk of food borne-related illness.

Lunch

CHILI

Loaded Chili • 12
Sour cream, scallions, shredded cheese

Vegan Chili • 12
Scallions

SALADS

Add Seabass, Steak or Chicken +12

Baby Kale Caesar • 19
Shaved rosemary bread, slow-roasted white balsamic roma tomato, charred lemon, tangy Caesar dressing

Winter Baby Spinach • 19
Roasted squash, feta cheese, toasted nuts, dried cranberries, orange vinaigrette

SANDWICHES

All Sandwiches Served with Fries • Add side salad +5

Classic Mountain Burger • 22
Lettuce, tomato, onion, Grillo's Pickles, burger sauce on a toasted brioche bun

BBQ Sandwich • 22
Option of pulled pork or beef short rib,
BBQ sauce, coleslaw, cheddar cheese, fried onions, toasted bun

Fried Chicken BLT• 18
Crispy fried chicken breast, bacon, lettuce, tomato, onion, toasted bun, fries

Turkey Wrap • 16
Garlic aioli, lettuce, tomato, onion, fries

KIDS MENU

Chicken Breast, vegetable medley, mashed potato • 15

Chicken Tenders, fries or fruit • 15

Grilled Cheese, fries or fruit • 15

Mac & Cheese, fries or fruit • 15

Vanilla Ice Cream, chocolate syrup • 6

MOUNTAINSIDE
BAR & GRILL

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Cocktails

MOUNTAINSIDE
BAR & GRILL

No Whining • 20
Casamigos Reposado Tequila, Cointreau, Agave Nectar, Lime Juice, Habanero Slices, Tajin Rim.

The Real McCoy • 18
Stranahan's Blue Peak Single Malt Whiskey, Simple Syrup, Orange Bitters, Orange peel, Luxardo Cherry.

Dirty Bird Martini • 18
Grey Goose Vodka, Olive Brine, Olives.

Barbie Girl • 18
Grey Goose Vodka, Cointreau, Simple Syrup, Lime Juice, Cranberry Juice, Lemon Twist.

The Reindeer • 18
TINCUP American Whiskey, Falernum, Lime Juice, Fever Tree Ginger Beer.

Elder Wand • 20
Empress 1908 Elderflower Rose Gin, Simple Syrup, Muddled Basil, Lime Juice, and Cucumber.

Valley Girl • 18
Cazcanes Blanco Tequila, Cointreau, Agave Nectar, Lime Juice, Salted Rim.

Breaking Bad • 22
Lalo Blanco Tequila, Cointreau, Agave Nectar, Lime Juice, Grand Marnier Float, Orange Juice, Salted Rim.

BEERS

BOTTLES & CANS

Alaskan Amber • 12

Coors • 10

Coors Light • 10

Corona • 10

Guinness Pub Can • 12

Heineken • 10

Blue Moon • 10

Mammoth Brewing Co. *Double Nut Brown* **• 12**

Mammoth Brewing Co. *Epic IPA* **• 12**

Mammoth Brewing Co. *Yosemite Pale Ale* **• 12**

June Lake Brewing *Rotating Selection* **• 14**

Golden State Cider • 13

Rotating Craft Can • 14
Ask Your Server

DRAFT

Coors Light • 11

Pacifico • 12

Mammoth Brewing Co. • 13
Golden Trout Pilsner

Mammoth Brewing Co. • 13
Epic IPA

June Lake Brewing Co. • 13
Rotating Tap

Rotating Tap • 13
Ask your server.

NON-ALCOHOLIC

Evian Sparkling *750ml* **• 8.25**

Evian *750ml* **• 8.25**

La Colombe Coffee • 5

Hot Tea • 5

Ghirardelli Hot Cocoa • 5

Iced Tea • 5

Coke, Diet Coke, Root Beer, Fanta, Sprite, Lemonade • 5

Red Bull Energy Drink • 5.99
Original, Sugarfree

Athletic Brewing • 10
Run Wild IPA, Upside Dawn Golden Ale

Dinner

MOUNTAINSIDE
BAR & GRILL

STARTERS

Short Rib Fries • 22
Braised short rib over truffle fries, topped with pickled onion-chive aioli.

Caprese Bruschetta • 22
Roasted heirloom cherry tomatoes, ciliegine mozzarella, pesto, sea asparagus, aged balsamic, basil, toasted baguette.

Chickpea Fritters • 18
Crispy seasoned fritters, Green Goddess dressing

Loaded Mac & Cheese • 18
White cheddar sauce, elbow noodles, applewood-smoked bacon, sour cream, chives.

SALADS

Add beef, chicken, or fish to any salad.

Green Salad • 18
Artisan greens, fresh vegetables, garlic croutons, honey-lemon vinaigrette.

Craisins & Feta • 18
Baby spinach, feta, toasted almonds, craisins, roasted squash, raspberry vinaigrette.

Traditional Ceasar Salad • 18
Chopped romaine, Parmesan cheese, garlic croutons, tangy Caesar dressing.

SOUPS & SANDWICHES

All sandwiches are served with fries and a Grillo's Pickles spear. Sub soup +6 or salad +4.

Harvest Tomato Soup • 14
Roasted tomatoes, vegetable bouillon, aromatic herbs.

Cornice Chili Bowl • 15
Topped with blended cheese, green onions, sour cream.

Mountain Side Burger • 24
Certified Angus Beef patty, cheddar cheese, lettuce, tomato, onion, burger sauce.

Seared Chicken Sandwich • 24
Parsley-marinated chicken, pesto, tomato, provolone cheese, garlic aioli.

Portobello Patty • 24
Marinated portobello mushroom, lettuce, tomato, onion, provolone cheese, garlic aioli.

Loaded Grilled Cheese • 20
Thick Texas toast, smoked cheddar cheese, provolone cheese, sliced tomato, and bacon.

Short Rib Grilled Cheese • 22
Braised short rib, provolone cheese, pickled onion-chive aioli.

LODGE CLASSICS & MAINS

Bison Osso Bucco • 48
Slow-braised bison, mashed potatoes, green beans, and rich osso reduction.

Rosemary Airline Chicken Breast • 38
Herb-marinated chicken breast, mashed potatoes, broccolini, demi glace.

Pan-Seared Salmon • 38
Crispy skin, fingerling potatoes, creamed spinach.

Hanger Steak • 42
Certified Angus Beef with fingerling potatoes, butter-poached carrots, red wine-berry reduction.

Portobello Steak • 32
Marinated, grilled portobello mushroom, fingerling potatoes, green beans, aged balsamic reduction.

Porcini Mushroom Ravioli • 38
Rosemary cream sauce, garlic chips, oyster mushrooms, basil oil.

YOUNG EXPLORERS

Served with fruit or fries. Substitute vegetables +3.

Kids Burger • 15

Chicken Tenders • 15

Grilled Cheese • 15

Kids Mac & Cheese • 15

Chicken Breast • 18
with mashed potatoes & vegetables

SWEET ENDINGS

Triple Mousse Cake • 17
Served à la mode.

Dulce de Leche Cake • 16
Served à la mode.

House Ice Cream • 15

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Wine List

MOUNTAINSIDE
BAR & GRILL

RED

PINOT NOIR

Limited Reserve Rodney Strong
Russian River, CA • 16/60

Benton Lane
Willamette Valley, OR • 18/72

Four Graces
Willamette Valley, OR • 60

MERLOT

Drumheller Merlot
Colombia Valley, WA • 12/44

Chateau Ste. Michelle
Indian Wells Vineyard, WA • 48

Emmolo
Napa Valley, CA • 70

CABERNET SAUVIGNON

Justin
Paso Robles, CA • 17/64

My Favorite Neighbor by Booker
Paso Robles, CA • 68

Robert Mondavi
Napa Valley, CA • 72

OTHER REDS

Unshackled by the Prisoner Red Blend
California, CA • 16/60

Neito Senetiner 'Don Nicanor' Malbec
Mendoza, Argentina • 12 / 44

The Federalist Zinfandel
Dry Creek Valley, CA • 54

Prisoner
Napa Valley, CA • 79

WHITE

PINOT GRIGIO

Carletto Pinot Grigio
Veneto, Italy • 14/52

The Fableist Albarino
Central Coast, CA • 44

SAUVIGNON BLANC

Benziger
North Coast, CA • 10/36

Kim Crawford
Marlborough, New Zealand • 12/44

Ferrari Carrano Fume
Sonoma, CA • 44

CHARDONNAY

Oyster Bay, Un-Oaked
Marlborough, New Zealand • 10/36

Imagery
California • 12/44

Mer Soleil
Santa Lucia Highlands, CA 48

RIESLING

Château St. Michelle Riesling
Columbia Valley, WA 2018 • 10/36

ROSÉ

Bieler Pere & Fils Rose
Côteaux d'Aix-en-Provence • 10/36

SPARKLING

Ruffino Prosecco
Veneto, Italy • 11/44

GH Mumm Grand Cordon Brut
Reims, France NV • 60

Nicolas Feuillatte Reserve
Chouilly, France 75