

Drinks

COCKTAILS

Blood Orange Aperol Spritz • 18

Aperol, Prosecco, San Pellegrino Aranciata Rossa

Hugo Spritz • 16

St-Germain Elderflower Liqueur, Prosecco, Soda Water

Mountainside Michelada • 15

Bloody Mary Mix, Mexican Lager

Vanilla Espresso Martini • 18

Vanilla Stoli Vodka, Kahlúa, Espresso

Lavender Daydream • 18

Skyv Vodka, Fresh Lemon Juice, Lavender Syrup

Mint Condition • 18

Absolut Citron Vodka, Agave, Lemon Juice, Mint Syrup, Soda Water

High Desert Peach • 20

Tanteo Jalapeño Tequila, Cointreau, Peach Syrup, Fresh Lime Juice, Agave

Piña Fumoso • 20

Los Siete Mezcal, Agave, Lime Juice, Pineapple Juice, Tabasco

Black Gold • 20

Illegal Mezcal, Casamigos Reposado, Licor 43, Espresso

Trail Blazer • 20

Cazcanes Añejo, Lime Juice, Agave, Cointreau, Cucumber, Jalapeño

Gin & Jam • 18

Empress Indigo Gin, Seedless Blueberry Jam, Lemon Juice

Strawberry Rye Mule • 16

Tincup Rye, Strawberry Syrup, Fever-Tree Ginger Beer, Lime Juice

Smoked Old Fashioned • 18

High West Bourbon Old Fashioned, Luxardo Cherry

The Charlotte • 20

Buffalo Trace Bourbon, Lemon Juice, Simple Syrup, Malbec Float

Red Raider • 20

Elijah Craig Bourbon, Cointreau, Liber Grenadine, Lemon Juice

MOCKTAILS

Butterbeer Float • 12

Root Beer, Sweet Cream Cold Foam, Cookie Butter Syrup, Crushed Biscoff Cookies

Italian Spritz (NA) • 14

Lyre's NA Aperitif, Lyre's NA Sparkling Wine

Sparkling Sunrise Peach • 12

Peach Syrup, Orange Juice, Ginger Ale, Liber Grenadine

Mint Lemonade Spritz • 12

Lemon Juice, Soda Water, Mint Syrup

Peaches & Cream • 12

Sprite, Peach Syrup, Sweet Cream Cold Foam

BOTTLES & CANS

Coors Light • 11

Michelob Ultra • 11

Modelo • 11

Blue Moon • 11

Mammoth Brewing Co. Epic IPA • 12

Mammoth Brewing Co. Pilsner • 12

June Lake Brewing Hazy IPA • 14

Golden State Cider • 12

Athletic Brewing Co. NA • 10

Run Wild IPA, Upside Dawn Golden Ale, Free Wave Hazy IPA

DRAFT

Mammoth Brewing Co. Golden Trout Kölsch • 13

Mammoth Brewing Co. Epic IPA • 13

Pacifico • 12

June Lake Brewing Rotating Tap • 13

Athletic NA Rotating Tap • 12

Seasonal Rotating Tap • 13

STARTERS

Cowboy Candy Brussels • 14

Stout-braised brussels sprouts, pork belly burnt ends, Fresno chili glaze, aged balsamic, baked pasta sheets, and grilled garlic bread. *df*

MSBG Poutine • 17

Flash-fried fries loaded with white cheddar curds, braised pork, rich pork gravy, and chimichurri.

Chilled Shrimp Cocktail • 19

Herb-stock poached shrimp, spicy cocktail sauce, fresh lemon, and crisp celery. *df/gf*

Portobello Fries • 18

Sweet tea-marinated portobello strips, salted herb panko, citrus black garlic aioli, spicy ketchup. *df/vg*

Mixed Grill • 24

Fire-grilled shrimp, market fish, and beef skewers with charred bread, curtido slaw, Fresno chilies, and tamarind glaze. *df*

Just Fries, Amigo • 10

Flash-fried fries with spicy ketchup, citrus black garlic aioli, and Parmesan. *vg*

FRESH SALADS

Add chicken +6, Steak +8, or salmon +8

Classic Caesar • 14

Seared baby romaine, cherry tomatoes, Parmesan, crouton crumble, and classic Caesar dressing.

Watermelon & Arugula • 15

Grilled watermelon, baby arugula, whipped mascarpone, candied walnuts, Fresno chilies, and chimichurri vinaigrette. *gf/vg*

Sweet & Smoky Greens • 16

Baby romaine and arugula blend, smoked squash, portobello mushrooms, crispy onions, and black truffle vinaigrette. *df/vg*

Mountainside Chop Salad • 13

Chopped romaine, cherry tomatoes, cucumbers, shallots, crouton crumble, and your choice of dressing. *df/vg*

Dressings: Ranch, Balsamic, Blue Cheese, Black Truffle Vinaigrette, Chimichurri Vinaigrette

SHAREABLES

9000 Foot Nachos • 23

Salted chips stacked with refried beans, cheese sauce, salsa fresca, sour cream, guacamole, and pork belly burnt ends. *gf*

Chicken Osso Buco Rojo • 19

House dry-rubbed chicken, curtido slaw, and Fresno chili chimichurri. *df/gf*

Tuna Tartare • 22

Yellowfin tuna, avocado, capers, citrus, shallots, parsley, crispy wontons, and teriyaki glaze. *df*

Grilled Citrus Watermelon Bites • 16

Ponzu-marinated grilled watermelon, whipped mascarpone, toasted sesame, cilantro, and grilled bread. *vg*

Corn & Crab Dip • 20

Poached and fire-roasted corn, lump crab, white cheddar cream, garlic, and toasted bread.

BETWEEN THE BUNS

*Served with fries and a Grillo's Pickles spear.
Substitute salad +4.*

High Country Burger • 20

Grilled Angus patty, lettuce, onion, black garlic aioli, and spiced tomato jam.

Fire-Grilled Steak Sandwich • 23

Grilled New York steak, lettuce, tomato, cucumber, onions, and garlic butter bread.

Arugula Chicken Sandwich • 18

Balsamic-marinated chicken, whipped mascarpone, pepper jack cheese, arugula, and spicy tomato jam.

Pork Belly Melt • 16

Artisan bread stuffed with pork belly burnt ends, whipped mascarpone, melted cheddar, and Fresno chili chimichurri.

ALLERGY INFO

df - Dairy Free

gf - Gluten Free

vg - Vegetarian

v - Vegan

LODGE CLASSICS

Shrimp & Mushroom Cannelloni • 28

Portobello mushroom and shrimp stuffing, garlic cream sauce, thyme on baked pasta sheets, served with grilled garlic bread.

The Ranchero Bird • 30

Marinated half-chicken, rosemary potatoes, broccolini, and roasted garlic chicken jus. *gf*

Cowboy Butter Salmon • 36

Seared and oven-roasted salmon, garlic mashed potatoes, broccolini, and caper-parsley beurre blanc. *gf*

Fire-Grilled Ribeye • 45

Certified Angus ribeye, rosemary potatoes, smoked vegetables, cowboy butter, and cowboy candy. *gf*

Braised Lamb Shank Fettuccine • 32

Slow-braised lamb shank, smoked vegetables, garlic cream sauce, chimichurri, and grilled garlic bread.

Vaquero Lamb Shank • 52

Red wine-braised lamb shank over whipped mascarpone polenta, finished with rich lamb jus and Fresno chili oil. *gf*

SWEET ENDINGS

Skillet Cookie • 9

Double-chocolate skillet cookie baked to order, vanilla ice cream, and warm caramel sauce.

Salted Caramel Sundae Mess • 12

Salted caramel ice cream, local honey, candied walnuts, banana, cherries, and whipped cream. *gf*

Strawberry Cheesecake • 10

Creamy cheesecake topped with macerated berries, lemon zest, and candied walnut dust.

YOUNG EXPLORERS

Served with fruit or fries. Substitute vegetables +3.

Kids Burger • 15

Chicken Tenders • 15

Grilled Cheese • 15

Chicken Breast • 18

with mashed potatoes & vegetables

BEVERAGES

Acqua Panna Spring Water 500ml • 6.50

San Pellegrino Sparkling Water 500ml • 6.50

La Colombe Coffee • 5

Hot Tea • 5

Ghirardelli Hot Cocoa • 5

Iced Tea • 5

**Coke, Diet Coke, Barq's Root Beer,
Orange Fanta, Sprite, Minute Maid Lemonade • 5.50**

Red Bull Energy Drink • 5.99
Original, Sugar-Free, Peach Edition (White Peach)