SMALL PLATES

ANA'S HOMESTYLE EMPANADAS - \$11

Three golden. flaky pastry pockets filled with your choice of beef, chicken or veggie, served with a side of creme fresh dipping sauce.

SPINACH & ARTICHOKE DIP - \$10 🧡

(😧)(available) Creamy blend of spinach, artichokes, and melted cheeses, served with toasted pita chips

JUMBO BAR PRETZEL - ONE: \$7 | TWO: \$12 🕢

A soft, lightly salted pretzel (OR TWO!) ready to dive into a side of beer cheese and your choice of zesty house-made honey mustard or tangy mustard.

FRIED CHEESE CURDS - \$8.5

Creamy white cheddar, lightly breaded and fried to golden perfection, served with a tangy marinara.

FRIED PICKLES - \$7 🕢

A mountain of crunchy, golden-brown breaded pickle chips fried to perfection and served with house-made ranch for all your dipping needs.

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LARGE PLATES

SUMMIT NACHOS - \$10.5 💙

A tower of tortilla chips bursting with melty cheese, jalapeño, black beans, pico de gallo, and sour cream!

*Add chicken, beef, or pulled pork + \$5 each

STUFFED QUESADILLA - \$10.5

A colossal flour tortilla jam-packed with ooey-gooey Monterey Jack cheese, black beans, corn, spicy jalapeños, with a side of sour cream, and our very own pico de gallo!

*Add chicken, beef, or pulled pork + \$5 each

SOUPS + SALADS

FRENCH ONION SOUP - \$6 (ivailable)

Savory broth brimming with caramelized onions, crispy crostini, and a melty crown of provolone cheese!

TOMATO BISQUE - \$6.5



Savor the creamy goodness of our tomato soup, garnished with a shower of shaved parmesan and a drizzle of basil oil-pure bliss in a bowl!

CAESAR SALAD - \$8.5 🔷 (🔔) (available)

Crisp romaine tossed with croutons and a creamy Caesar dressing, topped off with a sprinkle of shaved parmesan!

*Add grilled chicken + \$6

FLATBREADS

CHEESE - \$9

A cheesy love affair with mozzarella and provolone, all snuggled up in a savory tomato sauce blanket!





WINGS -

***TRADITIONAL - HALF POUND: \$7 | ONE POUND: \$12**

Crispy, juicy bone-in wings, tossed in your sauce of choice or a zesty dry rub! Served with crunchy celery, carrots, and a side of bleu cheese or ranch for that perfect dip!

*BONELESS - HALF POUND: \$8.5 | ONE POUND: \$14.5

Tender, breaded chicken bites, smothered in your favorite sauce or dry rub! Served alongside crunchy celery, carrots, and a side of bleu cheese or ranch!

ES

3BQ

banero

<u>RUBS</u>	SAUC
Jamaican Jerk	Buffal
Ranch	Honey I
Lemon Pepper	Mango Hal

BURGERS + SANDWICHES

All burgers and sandwiches served with our house-made chips. Sub French Fries + \$1.5 Sub sweet potato fries + \$2

*CLASSIC DOUBLE SMASH BURGER - \$16

Two beef patties smashed and piled high with lettuce, tomato, pickles, onion, and your pick of American, Monterey Jack, provolone, cheddar or Swiss cheese, all on a toasted brioche bun with our top-secret burger sauce. Served with our house-made chips.

Sub gluten free bun + \$2

Not as hungry? Go for a single - \$13 Starving? Go for a Triple! - \$19

BLACK BEAN BURGER - \$12 🔫

A scrumptious black bean patty crowned with creamy avocado slices, lettuce, tomato, and onion.

Sub gluten free bun + \$2

PULLED PORK SANDWICH - \$14.5

Our tender, slow-cooked pork, marinated in our own spice concoction and cooked to mouthwatering perfection! It's hand-pulled, slathered in our very own BBQ sauce, topped with onion rings, and piled in a toasted brioche bun.

Sub gluten free bun + \$2

EPIC GRILLED CHEESE - \$13 🕢

Get your cheese cravings ready! This EPIC creation features a gooey blend of cheddar, mozzarella, and provolone, sandwiched between two hearty slices of buttery, golden-brown Texas toast.

*GRILLED CHICKEN BLT WITH AVOCADO - \$15.5

Juicy grilled chicken breast with crispy bacon, fresh leafy lettuce, luscious red tomatoes, and creamy avocado, all drizzled with garlic aioli, tucked between a toasty brioche roll.

Crispy flatbread gets a fresh makeover with mozzarella, juicy tomatoes, and basil, all drizzled with extra virgin olive oil magic!

PEPPERONI - \$11.5

Pepperoni party alert! Pepperoni slices, fresh mozzarella, and tomato sauce, baked to crispy perfection!

BUFFALO CHICKEN - \$11.5

Get ready for a flavor explosion! Grilled chicken takes a wild ride in our buffalo sauce, layered with creamy ranch and mozzarella on a crispy flatbread crust!

Sub gluten free bun + \$2



Please inform our staff of any allergies

<u>SIDES</u>
FRENCH FRIES - \$6
SWEET POTATO FRIES - \$6.5
SUMMIT HOUSE CHIPS - \$4.5
ONION RINGS - \$6

IP BROWNIE - \$7.5 Rich, fudgy brownie served warm, cozied up with a scoop of vanilla ice cream and a luscious drizzle

of chocolate sauce!

HOUSE-MADE APPLE CRISP - \$7.5

DESSERT

Dive into a cozy bowl of warm, spiced apples baked to golden perfection, all snuggled under a crunchy oat blanket and lovingly drizzled with luscious caramel sauce! Topped off with a scoop of creamy vanilla ice cream.

VANILLA SUNDAE - \$6

Creamy vanilla ice cream smothered in luscious chocolate and caramel sauce, topped with our housemade whipped cream and a cherry on top!

Menu items and prices subject to change.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

SIGNATURE COCKTAILS

SUMMIT MARGARITA - \$12

Get ready to chill with this mountain of flavor! A zesty mix of Casamigos tequila, fresh lime juice, agave syrup, and a sprinkle of orange bitters, all topped off with a splash of O.J. Cheers to high-altitude refreshment!

MOUNTAIN VIEW MARTINI - \$10

Climb to cocktail perfection with this delightful concoction! Stateside vodka, elderflower liqueur, fresh lime juice, and a drizzle of simple syrup, elegantly garnished with crisp cucumber slices. A sip of serenity!

ALPINE BREEZE - \$9

Catch a breath of fresh mountain air in a glass! This light and lively potion combines smooth Tanqueray gin and elderflower liqueur, all fizzed up with club soda and simple syrup, then given a zesty grapefruit juice twist. Pure bliss!

ROCKY MOUNTAIN MULE - \$8

Get ready for a wild ride with a daring twist on the classic mule! We're talking Jack Daniel's whiskey, zesty lemon juice, spicy ginger beer, and a cheeky dash of bitters, all served in that iconic copper mug that screams "party time!"

SOURLANDS SMASH - \$9

Buckle up for a flavor flight with this high-flying concoction! It's a fabulous mix of Stateside vodka, luscious Chambord, freshly squeezed lemon juice, simple syrup, and muddled berries that'll make your taste buds do the happy dance!

SUNSET AT THE PEAK - \$10

Savor the sunset with this dreamy mix of Casamigos tequila, Aperol, fresh O.J., agave syrup, and a splash of grenadine. It's like a fiesta in a glass, ready to brighten your day!

ON TAP

IP PILSNER - \$7.5 ABV - 4.8%

MICHELOB ULTRA - \$6 ABV - 4.2%

FIDDLEHEAD IPA - \$7 ABV - 6.2%

MILLER LIGHT - \$6 ABV - 4%

GUINNESS EXTRA STOUT - \$7 ABV - 5.6%

> ALLAGASH WHITE - \$7 ABV - 5.2%

SAMUEL ADAMS SEASONAL - \$7 ABV - 5.3%

> **DOS EQUIS - \$6.5** ABV - 4.2%

BOTTLED BEER

BUDWEISER - \$6 ABV - 5%

BUD LIGHT - \$6 ABV - 4.2%

CORONA EXTRA - \$7 ABV - 4.6%

> **HEINEKEN - \$7** ABV - 5%

- STELLA ARTOIS \$7 ABV - 4%
- BUD LIGHT LIME \$6 ABV - 4.3%

YUENGLING - \$7 ABV - 4.5% **COORS LIGHT - \$6** ABV - 4.2%

AMSTEL LIGHT - **\$7** ABV - 3.5%

MODELO ESPECIAL - \$7 ABV - 4.4%

> **MODELO NEGRA - \$7** ABV - 5.4%

SIERRA NEVADA - \$7.5 ABV - 5.4%

HEINEKEN ZERO - \$7 ABV - 0%

HARD SELTZER

(ASK OUR STAFF FOR OUR CURRENT FLAVORS)

HIGH NOON (VODKA & TEQUILA) \$7 ABV - 4.5%

SURFSIDE (TEA & LEMONADE) \$7 ABV - 4%

> STATESIDE HARD SODA \$7 ABV - 4.5%

WINE LIST

<u>WHITE</u>

<u>RED</u>

SPARKLING

LA MARCA PROSECCO TREVISO, ITALY I \$7 I \$38

<u>ROSÉ</u>

CANYON ROAD WHITE ZINFANDEL SONOMA, CALIFORNIA | \$7 | \$28

LA JOLIE FLEUR PROVENCE, FRANCE | \$11 | \$41 **CANYON ROAD PINOT GRIGIO** SONOMA, CALIFORNIA I \$7 I \$28

KENDALL JACKSON PINOT GRIGIO SONOMA, CALIFORNIA | \$10 | \$40

CANYON ROAD CHARDONNAY SONOMA, CALIFORNIA I \$7 I \$28

KENDALL JACKSON CHARDONNAY SONOMA, CALIFORNIA I \$10 I \$40

CANYON ROAD SAUVIGON BLANC SONOMA, CALIFORNIA I \$7 I \$28

WHITEHAVEN SAUVIGON BLANC MARLBOROUGH, NEW ZEALAND I \$7 I \$30 CANYON ROAD CABERNET SONOMA, CALIFORNIA | \$7 | \$28

KENDALL JACKSON CABERNET SONOMA, CALIFORNIA | \$11 | \$42

CANYON ROAD PINOT NOIR SONOMA, CALIFORNIA I \$7 I \$28

MARK WEST PINOT NOIR SONOMA, CALIFORNIA I \$8 I \$32

CANYON ROAD MERLOT SONOMA, CALIFORNIA I \$7 I \$28

KENDALL JACKSON MERLOT SONOMA, CALIFORNIA I \$11 | \$42

GASCON MALBEC MENDOZA, ARGENTIA I \$10 I \$40