

SMALL PLATES

ANA’S HOMESTYLE EMPANADAS - \$12

Two golden, flaky pastry pockets filled with your choice of beef or chicken, served with a side of sour cream.

SUMMIT NACHOS - \$10.5

A tower of tortilla chips bursting with melty cheese, jalapeño, salsa and sour cream!

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

JUMBO BAR PRETZEL - ONE: \$9 | TWO: \$15

A soft, lightly salted pretzel (OR TWO!) with a side of beer cheese and your choice of zesty honey mustard, tangy mustard or Cuban style mustard

FRIED CHEESE CURDS - \$8.5

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

FRIED PICKLES - \$7.5

A mountain of crunchy, golden-brown breaded pickle chips fried to perfection and served with ranch

SOUPS + SALADS

SOUP OF THE DAY - \$7.5

Ask a Team Member for todays selection

CAESAR SALAD - \$8.5

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

\*Add grilled chicken + \$8  
Make it a wrap + \$1.5

FLATBREADS

CHEESE - \$9

Mozzarella and parmesan cheese blend and tomato sauce

MARGHERITA - \$12

Fresh mozzarella cheese, roasted tomatoes, and pesto, drizzled with a balsamic glaze

PEPPERONI - \$11.5

Pepperoni slices, mozzarella and parmesan cheese blend and tomato sauce

BUFFALO CHICKEN - \$12

Grilled chicken tossed in our buffalo sauce, layered with creamy ranch and mozzarella cheese



- GLUTEN FREE



- VEGETARIAN

Please inform our staff  
of any allergies

SIDES

FRENCH FRIES - \$6

SWEET POTATO FRIES - \$6.5

SUMMIT HOUSE CHIPS - \$4.5

ONION RINGS - \$6



WINGS

\*TRADITIONAL - HALF POUND: \$8 | ONE POUND: \$14

Crispy, juicy bone-in wings, tossed in your in your favorite sauce or dry rub!  
Served with celery, carrots, and a side of bleu cheese or ranch.

\*BONELESS - HALF POUND: \$9 | ONE POUND: \$16

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

RUBS

Jamaican Jerk  
Ranch  
Lemon Pepper

SAUCES

Buffalo  
Honey BBQ  
Sweet & Sour Habanero

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, pepper 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  
Make it a wrap + \$1.5

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

BLACK BEAN BURGER - \$13

Black bean patty, lettuce, tomato, onion and a garlic aioli

Sub gluten free bun + \$2  
Make it a wrap + \$1.5

PULLED PORK SANDWICH - \$16

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  
Make it a wrap + \$1.5

EPIC GRILLED CHEESE - \$13

A gooey blend of cheddar, mozzarella, and provolone, sandwiched between two hearty slices of golden-brown sour dough bread.

\*GRILLED CHICKEN BLT - \$17

Grilled chicken breast with crispy bacon, lettuce and tomatoes, all drizzled with garlic aioli, on a toasty brioche roll.

Sub gluten free bun + \$2  
Make it a wrap + \$1.5

# SIGNATURE COCKTAILS

## SUMMIT MARGARITA - \$12

Casamigos tequila, fresh lime juice, agave syrup, and a dash of orange bitters, all topped off with a splash of O.J.

## MOUNTAIN VIEW MARTINI - \$10

Stateside vodka, elderflower liqueur, fresh lime juice, and a drizzle of simple syrup

## ALPINE BREEZE - \$9

Tanqueray gin and elderflower liqueur, simple syrup, and grapefruit juice

## ROCKY MOUNTAIN MULE - \$8

Jack Daniel's whiskey, zesty lemon juice, spicy ginger beer, and a dash of bitters

## SOURLANDS SMASH - \$9

Stateside vodka, Chambord, freshly squeezed lemon juice, simple syrup, and muddled berries

## SUNSET AT THE PEAK - \$10

Casamigos tequila, Aperol, fresh O.J., agave syrup, and a splash of grenadine.

### 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%

SAMUEL ADAMS SEASONAL - \$7  
ABV - 5.3%

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ASK YOUR BARTENDER  
FOR OTHER GREAT  
SELECTIONS ON TAP

### 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%

YUENGLING - \$7  
ABV - 4.5%

COORS LIGHT - \$6  
ABV - 4.2%

AMSTEL LIGHT - \$7  
ABV - 3.5%

MODELO ESPECIAL - \$7  
ABV - 4.4%

SIERRA NEVADA - \$7.5  
ABV - 5.4%

HEINEKEN ZERO - \$7  
ABV - 0%

### HARD SELTZER

(ASK YOUR BARTENDER 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%

Ask about our daily  
beer and wine specials!

### WINE LIST

#### SPARKLING

LA MARCA PROSECCO  
TREVISO, ITALY | \$7

#### ROSÉ

LA JOLIE FLEUR  
PROVENCE, FRANCE | \$11 | \$41

#### WHITE

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

ECCO DOMANI PINOT GRIGIO  
DELLE VENEZIE, ITALY | \$8.50 | \$30

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

WHITEHAVEN SAUVIGON BLANC  
MARLBOROUGH, NEW ZEALAND | \$7.95 | \$30

HOUSE WINE BY CANYON ROAD  
SONOMA, CALIFORNIA | \$7.95 | \$28

PINOT GRIGIO | CHARDONNAY | SAUVIGON BLANC | ROSÉ | CABERNET | PINOT NOIR | MERLOT

#### RED

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

MARK WEST PINOT NOIR  
SONOMA, CALIFORNIA | \$8.50 | \$32

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

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