



APPETIZERS

PEAK WINGS 

TRADITIONAL - HALF POUND: \$6 | ONE POUND: \$10

Get ready for a crispy, juicy wing extravaganza, all tossed in your sauce of choice or a zesty dry rub! Served with crunchy celery, carrots, and a generous side of bleu cheese or ranch for that perfect dip!

BONELESS - HALF POUND: \$6 | ONE POUND: \$10

Dive into these tender, breaded chicken bites, smothered in your favorite sauce or dry rub! Served alongside crunchy celery, carrots, and a sidekick of bleu cheese or ranch to take your taste buds on a wild ride!

RUBS	SAUCES
Jamaican Jerk	Buffalo
Garlic Parm	Honey BBQ
Lemon Pepper	Mango Habanero

SUMMIT NACHOS - \$8  

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

Make it **ULTIMATE...**


Add Guacamole: \$2 | Add Chicken: \$5 | Add Beef: \$5 | Add Pulled Pork: \$5

ANA'S HOMESTYLE EMPANADAS - \$11   (available)

Three golden, flaky pastry pockets filled with your choice of beef, chicken and veggie, served with a side of creme fresh dipping sauce that'll knock your socks off!

SPINACH & ARTICHOKE DIP - \$10   (available)

A creamy dream of spinach, artichokes, and melted cheeses, served with warm pita that's ready to party!

JUMBO BAR PRETZEL - ONE: \$7.5; 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 - \$9 

Creamy white cheddar, lightly breaded and fried to golden perfection, served with a tangy marinara that's just begging to be dipped!

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.

SOUPS & SALADS

FRENCH ONION SOUP - \$6 

Dive into a warm hug of rich, 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!

GARDEN SALAD - \$8  

Enjoy a fresh fiesta of lettuce, cucumbers, tomatoes, and carrots, all dressed up with your choice of dressing!

Feeling fancy? Add grilled chicken for just \$6

CAESAR SALAD - \$8 

Crunch into crisp romaine tossed with croutons and a dreamy creamy Caesar dressing, topped off with a sprinkle of shaved parmesan!

Want to take it up a notch? Add grilled chicken for an extra \$6

 - IP FAN FAVORITE

 - 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

COLESLAW - \$4.5

THE MAIN EVENT

PULLED PORK SANDWICH - \$12.5 

Get ready to dive into a flavor fiesta with 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 caramelized onions, all snuggled in a toasted brioche bun and finished with a generous side of our house-made coleslaw. Pair it with our house-made chips or crispy French fries.

If you're feeling adventurous, swap in sweet potato fries for just \$2

Sub gluten free bun, add \$2

EPIC GRILLED CHEESE - \$10 

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. Served with our house-made chips or crispy French fries.

For a little twist, you can upgrade to sweet potato fries for an extra \$2

WANNA DIP YOUR EPIC GRILLED CHEESE?
Scoop up a side of our special tomato bisque
for just \$5!

STUFFED QUESADILLA - \$9 

Dive into 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!

LEVEL UP YOUR QUESADILLA!

Add guacamole for just \$2; chicken, beef, or pulled pork for a flavorful \$5 each!

GRILLED CHICKEN BLT WITH AVOCADO - \$12.5

Get ready for a taste explosion! We've got juicy grilled chicken breast snuggling with crispy bacon, fresh leafy lettuce, luscious red tomatoes, and creamy avocado, all drizzled with garlic aioli, tucked between a toasty brioche roll. Served with our house-made chips or crispy French fries.

Want to swap for sweet potato fries? Just add \$2

Sub gluten free bun add \$2

BURGERS

CLASSIC DOUBLE SMASH BURGER - \$12.5 

Two juicy beef patties smashed to perfection on the griddle, and piled high with lettuce, tomato, pickles, onion, and your pick of American, Monterey Jack, provolone, cheddar or Swiss cheese, all snuggled in a toasted brioche bun with our top-secret burger sauce. Comes with a side of our house-made chips or crispy French fries.

Want sweet potato fries instead? Just add \$2

Sub gluten free bun add \$2

Feeling a bit peckish? Go for a single - \$9.5!
Starving? Triple the fun for just \$14.5!

BLACK BEAN BURGER - \$12 

A scrumptious black bean patty crowned with creamy avocado slices, lettuce, tomato, and onion, all served with our house-made chips or crispy French fries.

Want sweet potato fries instead? Just add \$2

Sub gluten free bun add \$2

FLATBREADS

CHEESE - \$9 

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

MARGHERITA - \$10 

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

PEPPERONI - \$11

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

BUFFALO CHICKEN - \$11

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!

DESSERT

NY CHEESECAKE - \$7 

Get ready to indulge in a slice of pure bliss! Our classic creamy New York-style cheesecake sits on a buttery graham cracker crust, all drizzled with a tantalizing raspberry coulis and a splash of caramel. Your taste buds will throw a party!

IP BROWNIE - \$7  

Dive into a rich, fudgy brownie served warm, cozied up with a scoop of vanilla ice cream and a luscious drizzle of chocolate sauce!

VANILLA SUNDAE - \$6  

Dive into a dream of creamy vanilla ice cream smothered in luscious chocolate and caramel sauce, topped with our housemade whipped cream and a cherry on top!

HOUSE-MADE APPLE CRISP - \$8  

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, it's a hug in dessert form!

*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%

DOWNEAST CIDER - \$6.5
ABV - 5.1%

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%

BURNT MILLS CIDER - \$8
ABV -

HEINEKEN ZERO - \$7
ABV - 0%

HARD SELTZER

(ASK YOUR SERVER OR 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%

WINE LIST

WHITE

CANYON ROAD PINOT GRIGIO
SONOMA, CALIFORNIA | \$7 | \$28

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

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

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

CANYON ROAD SUVIGON BLANC
SONOMA, CALIFORNIA | \$7 | \$28

WHITEHAVEN SAUVIGON BLANC
MARLBOROUGH, NEW ZEALAND | \$7 | \$30

RED

CANYON ROAD CABERNET
SONOMA, CALIFORNIA | \$7 | \$28

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

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

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

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

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

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

SPARKLING

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

ROSÉ

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

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