

◁ Breakfast ▷

SERVED FROM 7-10AM

COMFORT FOOD

French Toast • 14

Whipped butter, maple syrup

Summer S'mores French Toast • 18

Chocolate chips, graham cracker crunch, marshmallows

3 Pancake Stack • 14

Whipped butter, maple syrup

Ultimate 3 Pancake Stack • 18

Whipped strawberry butter, strawberry, maple syrup, nutella, whipped cream

Corned Beef Hash • 21

3 eggs any style, caramelized onion, seared hash patty

Steel Cut Irish Oats • 13

Butter, brown sugar, blueberries, pecans

OMELET OR BREAKFAST BURRITO

Served with country potato

Mammoth • 19

Bacon, sausage, bell peppers, onions, shredded cheese, arugula, fire-roasted salsa

Veggie • 17

Spinach, tomato, mushroom, goat cheese

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 Energy Drink • 5.25

Original, Sugarfree, Yellow Edition (Tropical), Red Edition (Watermelon), Blue Edition (Blueberry)

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.

◁ Dinner ▷

SERVED FROM 5-9PM

BAR SNACKS

Short Rib Bites • 24

Brussels leaves, black pepper demi glace, fried onions

Burrata & Heirloom Tomato • 18

Aged balsamic reduction, olive oil, shaved onion, fresh basil, sea salt

Seared Ahi Tuna • 24

Napa cabbage, rice paper chips, pickled vegetable, furikake, togarashi, ponzu sauce

SOUP & SALADS

Add Shrimp, Grilled Steak, Grilled Chicken or Asian Sea Bass to Any Salad +12

Butternut Summer Squash Soup • 12

Drizzle of Creme Fraiche

Baby Kale Caesar Salad • 18

Baby kale, croutons, lemon, Parmesan, Caesar dressing

Orange with Beets • 22

Orange segments, tri-colored beets, curry-whipped goat cheese, mint, orange vinaigrette, toasted macadamia nuts

KIDS MENU

For guests 12 and under

Grilled Cheese, Fries or Fruit • 14

Chicken Breast, Vegetable Medley, Mashed Potato • 15

Kids Burger, Fries or Fruit • 15

Chicken Tenders, Fries or Fruit • 14

Mac and Cheese, Fries or Fruit • 14

MOUNTAINSIDE
BAR & GRILL

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

MAINS

Grilled Mountainside Burger • 21

Butter lettuce, tomato, onion, burger sauce, cheddar, toasted bun, fries

BBQ Pulled Pork Sandwich • 21

BBQ sauce, cabbage, fried onions, cheddar, toasted bun, fries

Grilled Flat Iron Steak • 32

Mashed potato, summer vegetable medley, red wine reduction

Pan Seared Top Sirloin • 48

Mashed potato, summer vegetable medley, crispy fried onions, red wine demi glace

Rosemary Lemon Half Chicken • 38

Mashed potato, summer vegetable medley, lemon, thyme, rosemary cream sauce

Pan Seared Barramundi • 40

Basmati rice, summer vegetable medley, pineapple salsa

Mushroom Raviolis • 30

Porcini and truffle mushrooms, creamy white wine garlic sauce, parmesan, fried garlic

Vegetable Pasta Primavera • 28

Pappardelle, zucchini, butternut summer squash, asparagus, roasted garlic creamy tomato sauce

Add Steak, Shrimp, Chicken, Asian Sea Bass +12

DESSERTS

All Served With Vanilla Ice Cream

Dulce de Leche & Caramel • 15

Triple Mousse & Berry • 15

Apple Tart & Creme Anglaise • 15

◀ Cocktails ▶

Spiced Rum Cable Car • 18
Humboldt Spiced Rum, Simple Syrup, Lemon Juice, Dry Curaçao

Mezcal Last Word • 20
El Silencio Mezcal, Lime Juice, Luxardo Cherry, Green Chartreuse

High West Old Fashioned • 20
High West Bourbon, Sugar, Angostura bitters, Orange Bitters

Space Cadet • 18
Cucumber-Infused gin, Egg White, Simple Syrup, Lime Juice, St. Germain

Spicy Ranch Water • 17
Jalapeno-Infused Casamigos, Lime Juice, Soda Water

Blueberry Redbull Lemonade • 19
Blueberry Flavored Vodka, Lemonade, Red Bull Energy Drink Blue Edition (Blueberry)

BEERS

BOTTLES & CANS

Alaskan Amber • 11
Coors • 9
Coors Light • 9
Corona • 9
Guinness Pub Can • 11
Heineken • 9
Blue Moon • 9
MBC Double Nut Brown • 11
MBC Epic IPA • 11
MBC Yosemite Pale Ale • 11
JLB Rotating • 14
Rotating Craft Can • 11

DRAFT

Pacifico • 11
Lagunitas IPA • 11
Coors Light • 9
MBC Golden Trout Pilsner • 11
JLB Deer Beer Brown Ale • 11
Rotating Tap • 11
Ask Your Server

NON-ALCOHOLIC

Badoit Sparkling 750ml • 8.25
Evian 750ml • 8.25
Starbucks™ Coffee • 4.50
Hot Tea • 4.50
Hot Cocoa • 4.50
Iced Tea • 4.50

Coke, Diet Coke, Root Beer,
Fanta, Sprite • 4.50
Red Bull Energy Drink • 5.25
Original, Sugarfree, Yellow Edition (Tropical),
Blue Edition (Blueberry), Red Edition (Watermelon)
Athletic Brewery N/A • 8
IPA, Blonde Ale

◀ *Wine* ▶

RED

PINOT NOIR

Rodney Strong
Russina River, CA • 13/48

Benton Lane
Willamette Valley, OR • 16/60

Chalone Estate
Monterey County, CA • 54

Four Graces
Willamette Valley, OR • 60

Sanford Estate
Santa Rita Hills, CA • 72

MERLOT

Folie à Deux
Alexander Valley, CA • 12/44

Chateau Ste. Michelle
Indian Wells Vineyard, WA • 48

Emmolo
Napa Valley, CA • 75

CABERNET SAUVIGNON

Justin
Paso Robles, CA • 17/64

Bonanza Lot 7
California, CA • 68

My Favorite Neighbor by Booker
Paso Robles, CA • 68

Robert Mondavi
Napa Valley, CA • 80

RED BLENDS & OTHER RED

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

Neito Senetiner 'Don Nicanor' Malbec
Mendoza, ARG • 12

The Federalist Zinfandel
Dry Creek Valley, CA • 54

Prisoner
Napa Valley, CA • 79

WHITE

LIGHT WHITE

Carletto
Veneto, Italy • 14/52

A to Z Pinot Gris
Oregon • 38

The Fableist Albarino
Central Coast, CA • 44

SAUVIGNON BLANC

Benziger
North Coast, CA 2018 • 10/36

Ferrari Carrano Fume
Sonoma, CA • 40

Kim Crawford
Marlborough, NZ • 50

CHARDONNAY

Oyster Bay, Un Oaked
Marlborough, NZ • 10/36

Imagery
California • 12/44

Stag's Leap Wine Cellars "Karia"
Napa Valley, CA • 68

RIESLING

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

ROSE

Hampton Water
Languedoc, FR • 13/48

Ultimate Provence
Cotes de Provence, FR • 44

SPARKLING

Ruffino Prosecco
Veneto, Italy • 11/44

GH Mumm Grand Cordon Brut
Reims, France NV • 60

Nicolas Feuillatte Reserve Exclusive Rose
Chouilly, France • 90

Louis Roederer Cristal
Reims, France 2004 • 375