

SOARING PINES

MOUNTAIN CAFÉ

BREAKFAST

BREAKFAST *Served All Day*

CUSTARD FRENCH TOAST 16.00

Thick-cut brioche, brown butter, berries, Vermont maple syrup

AVOCADO TOAST 17.00

Sourdough, 6-minute egg, heirloom tomato, herbs

CHILAQUILES VERDES 18.00

Crispy tortillas, tomatillo, avocado, cilantro crema, pickled chicken, queso fresco

EGGS IN PURGATORY 20.00

Tomato-poached eggs, polenta, harissa, grilled bread, feta

WOOLLY'S BREAKFAST 22.00

Two eggs, bacon or sausage, cheesy polenta, oven roasted tomatoes, grilled sourdough

MOUNTAIN RASCALS *Ages 12 & Under*

Tube Park French Toast 12.00

Thick cut brioche, berries, Vermont maple syrup, powder sugar

Kids Parfait 10.00

Assorted berries, vanilla yogurt, granola

Little Rascal 17.00

Single egg your way, sausage, bacon, tube park French toast

PASTRIES

Croissant Plain, Chocolate, or Almond 6.50

Scone of the Day 7.00

Assorted Muffins 6.50

Blueberry or Lemon Poppy Seed

LUNCH & PANINIS

LUNCH *Served All Day*

Kale Chicken Caesar 19.00

Marinated grilled chicken, garlic breadcrumbs, pecorino romano, walnuts

Woolly's Chopped Salad 20.00

Romaine, salami, imported olives, cucumbers, asiago, red wine vinaigrette

Vegetarian Chili 12.00

3 bean blend, corn, rustic charred bread

Beef Chili 14.00

3 bean blend, ground beef, rustic charred bread

Soup of the Day 12.00

CIABATTA PANINIS *Hot or Cold*

Italiano 23.00

Prosciutto cotto, genoa salami, mortadella, asiago, lettuce, pickled vegetables

Turkey & Avocado 21.00

Oven-roasted turkey, avocado, cheddar, tomato, red onion

Vegetarian Melt 22.00

Marinated zucchini, eggplant, peppers, spinach, mozzarella

Milanese 23.00

Crispy chicken, arugula, preserved tomato, herbs, lemon

KIDS & SIDES

KIDS OPTIONS *Ages 12 & Under*

Meatballs 14.00

Pita, chicken meatballs, cherry tomatoes, tzatziki sauce

Pita Pizza 16.00

Baked pita, house-made marinara, pepperoni, shredded cheese, roasted garlic olive oil

Chicken Tenders Basket 18.00

Flash fried chicken tenders, fries, fruit, ranch

It's a Wrap 18.00

Avocado, warm bacon, tomato, chopped lettuce, flour tortilla

SIDES

Chicken Salad 10.00

Picked marinated chicken, celery, dijonnaise, tomatoes, herbs

Rustic Chicken Bread Salad 12.00

Picked marinated chicken, celery, dijonnaise, tomatoes, bacon, whole grain rustic bread

Brussels Sprout Salad 9.00

Tuscan kale, golden raisins, almonds, pecorino, lemon

Marinated Broccolini 11.00

Broccolini, lemon, chili, olive oil

SOARING PINES

MOUNTAIN CAFÉ

BEVERAGES

ESPRESSO DRINKS

Double Espresso	4.25
Americano	5.50
Earl Grey Americano	7.50
Macchiato	5.50
Cortado	5.50
Cappuccino	6.50
Latte	6.50
Vanilla Latte	7.50
Horchata Latte	7.50
Mocha	7.50
Peppermint Mocha	9.75

OTHER DRINKS

Add Double Shot	3.25
Pour Over	5.50
Red Eye	7.50
Steamer	5.50
Chai Latte	6.50
Dirty Chai Latte	9.75
Lavender Latte	9.75
Hot Tea	5.50
Tea Latte	6.50
Matcha Latte	8.75
Drip Coffee	5.50

COFFEE
COLLAB
WITH



roasted at
8K feet

GOURMET HOT CHOCOLATES

Hot Chocolate	6.50	Peppermint Hot Chocolate	7.50
Premium Hot Chocolate	11.50	Peanut Hot Chocolate	11.50
Aztec Chocolate, Torched House Made Marshmallow, Chocolate Shavings		Aztec Chocolate, Toasted Marshmallow Fluff, Peanut Crumble	

PANINIS *Hot or Cold*

Italiano	23.00
Prosciutto cotto, genoa salami, mortadella, asiago, lettuce, pickled vegetables	
Turkey & Avocado	21.00
Oven-roasted turkey, avocado, cheddar, tomato, red onion	
Vegetarian Melt	22.00
Marinated zucchini, eggplant, peppers, spinach, mozzarella	
Milanese	23.00
Crispy chicken, arugula, preserved tomato, herbs, lemon	

SNACKS & SIDES

Chicken Salad	10.00
Picked marinated chicken, celery, dijonnaise, tomatoes, herbs	
Rustic Chicken Bread Salad	12.00
Picked marinated chicken, celery, dijonaise, tomatoes, bacon, whole grain rustic bread	
Brussels Sprout Salad	9.00
Tuscan kale, golden raisins, almonds, pecorino, lemon	
Marinated Broccolini	11.00
Broccolini, lemon, chili, olive oil	
Yogurt Parfait	8.00
Fresh Fruit Cup	8.00
Daily Chef Pastries	5.00-7.00

PANINIS & SNACKS



HOT COCKTAILS

Mammoth Mocha • 14

Baileys Irish Cream, Brandy, Hot
Chocolate, Coffee, Whipped Cream

Hot Buttered Spiked Cider • 16

Apple Cider, Butter, Dark Brown Sugar, Pumpkin
Pie Spice, Captain Morgan Spiced Rum

Whiskey Chai Hot Toddy • 16

High West Bourbon, Black Velvet
Chai Syrup, Hot Water

Irish Cream Coffee • 14

Jameson Irish Whiskey, Baileys Irish
Cream, Coffee, Whipped Cream

Mexican Hot Chocolate • 16

Hot Chocolate, Casamigos Reposado,
Cinnamon Stick, Whipped Cream

COCKTAILS

Baileys Espresso Martini • 18

Baileys, Kahlua, Titos, Cold Brew, Chocolate Shavings

Spiced Pear Mule • 16

Skyy Vodka, Pear Purée, Fresh Lime Juice,
Angostura Bitters, Fever Tree Ginger Beer

Skrewball White Russian • 16

Skrewball Peanut Butter Whiskey, Kahlua, Half & Half

Gingerbread Old Fashioned • 18

TINCUP American Whiskey, Monin Gingerbread
Syrup, Angostura Bitters, Luxardo Cherry

Blood Orange Margarita • 18

Teremana Silver Tequila, Grand Marnier, San Pellegrino
Blood Orange Soda, Lemon Sour, Black Salt and Tajin

Pomegranate Mezcal Paloma • 18

Los Siete Mysterios Mezcal, PAMA Pomegranate
Liqueur, Grapefruit Juice, Fever Tree Pink
Grapefruit, Black Salt and Tajin

Mountain Bloody Mary • 18

Titos Vodka, Zing Zang Bloody Mix,
Green Olives, and Grillos Pickles

MOCKTAILS

Pina Colada Mocktail • 12

Cream of Coconut, Pineapple Juice, Fresh
Lime Juice, Soda Water, Dried Pineapple

Sparkling Cranberry Mimosa Mocktail • 12

Cranberry Juice, Orange Juice, Ginger Ale

Raspberry Lime Rickey Mocktail • 12

Liquid Alchemist Raspberry, Fresh Lime Juice, Soda Water

Strawberry Lemonade Spritz Mocktail • 12

Minute Maid Lemonade, Strawberry Purée, Soda Water



DRAFT

- Shelter Get Lost Lager • 11
- Mammoth Brewing Co. Epic IPA • 11
- Pacifico • 11
- Sierra Nevada Hazy Little Thing IPA • 11

BEER CANS

- Coors Light • 10
- Modelo • 12
- Mammoth Brewing Co. Golden Trout • 12
- Mammoth Brewing Co. Epic IPA • 12
- Shelter Million Dollar Hazy IPA • 12
- Weihenstephan Hefe • 12
- Guinness • 12
- Athletic Upside Dawn Golden Ale N/A • 10

SELTZERS & CIDER

- Topochico Strawberry Guava Hard Seltzer • 11
- Golden State Hard Cider • 12
- Juneshine Hard Kombucha • 14

SPARKLING

- *Lucien Albrecht, Crémant d'Alsace, Brut Rosé
Alsace, France • 12
- Champagne Collet, Brut
Vallée de la Marne, Champagne, France • 26

WHITE

- *Familia Torres 'Pazo das Bruxas,' Albariño, *Rías Baías, Spain* • 15
- *Brander, Sauvignon Blanc, *Los Olivos District, California* • 16
- *Four Graces, Pinot Gris, *Willamette Valley, Oregon* • 14
- *Talbot Vineyards 'Kali Hart,' Chardonnay
Monterey, California • 16

ROSÉ

- *Roseblood d'Estoublon, Rosé, *Provence, France* • 15

RED

- *The Fableist 'The Silkworm and the Spider', Pinot Noir
Santa Barbara County, California • 17
- *Izadi, Rioja Reserva, *Rioja, Spain* • 16
- *Brancaia 'Tre,' Sangiovese blend, *Tuscany, Italy* • 16
- Donati Family Vineyards, Cabernet Sauvignon,
Paso Robles, California • 18
- Stag's Leap Cellars 'Hands of Time,' Cabernet Sauvignon,
Napa Valley, California • 25

**sustainable and/or women-owned*