



# MOUNTAIN ROOM BAR

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## CALIFORNIA FARE

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>>> Gluten-Free Bread Available Upon Request <<<

### PULLED PORK “AL PASTOR” SANDWICH ~ 1080 cal

Achiote Barbecue Glaze, Fire Roasted Peppers,  
Pineapple Pico de Gallo, Southwest Potato Chips

13

### GRILLED SHRIMP COCKTAIL ~ 150 cal

Garlic-Cilantro Marinade, Smoky Cocktail Sauce,  
Cilantro, Lemon

14



## MOUNTAIN ROOM SPECIALTIES

### STREET TACOS

Three Corn Tortillas, Cumin  
Roasted Corn, Black Beans,  
Cabbage, Pico de Gallo,  
Cotija Cheese, Chips & Salsa

### SOUTHWEST SALAD

Mixed Greens, Cumin-Roasted  
Corn, Black Beans, Cilantro,  
Pico de Gallo, Cotija Cheese,  
Crema Verde Dressing

### CHOOSE YOUR STYLE

Corn & Black Bean ~ 840/310 cal	14.25
Achiote Barbecue Pork ~ 960/640 cal	16
Garlic-Cilantro Grilled Shrimp ~ 750/430 cal	18

### BRIE & FRUIT PLATE ~ 640 cal

Fresh Fruit, Brie Cheese, Crostini

12.50

### GARDEN SALAD ~ 190 cal

Field Greens, Seasonal Garnishes, Salsa-Ranch Dressing

8.25

### HOUSE-MADE CHILI BOWL ~ 570 cal

California Angus Beef, Pinto & Kidney Beans,  
Shredded Cheddar, Red Onions

8.50

### VEGETARIAN SOUP OF THE DAY

Chef's Daily Creation

Inquire about today's option with your server

8





# MOUNTAIN ROOM BAR

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## KIDS

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>>> Choice of Jicama Sticks or Fruit Salad and Milk or Juice <<<

**LITTLE PICKNICKER PB & J ~ 720-745 cal**  
Organic Creamy Peanut Butter, Organic Grape Jelly,  
Whole Wheat Bread  
8.50

**TINY TRAILHEAD TURKEY SANDWICH ~ 170-195 cal**  
Lettuce, Tomato, Whole Wheat Bread  
8.50

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## SHARED PLATTERS

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**TASTE OF THE  
SOUTHWEST**  
530 cal  
House Tortilla Chips, Trio of  
Salsas: Roasted Poblano,  
Chipotle, Pico de Gallo  
9

**CALIFORNIA  
REFRESHER**  
180 cal  
Chili-Lime Jicama Sticks,  
Pineapple Chunks, Fruit Salad,  
Lime Wheels  
9

**FIESTA PLATTER**  
Serves 4-6 ~ 470 cal/serving  
Experience Taste of the Southwest and California Refresher  
with One Each Mason Jar Cheesecakes  
28

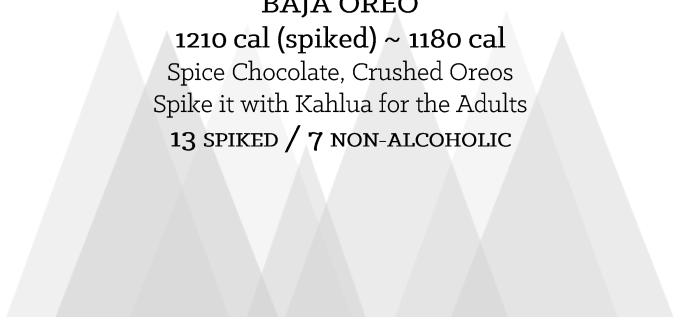
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## MASON JAR CHEESECAKES

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**STRAWBERRY AND COTIJA CHEESE**  
880 cal (spiked) ~ 810 cal  
Vanilla Bean, Graham Cracker Crust  
Spike it with Malibu Rum for the Adults  
13 SPIKED / 7 NON-ALCOHOLIC

**BAJA OREO**  
1210 cal (spiked) ~ 1180 cal  
Spice Chocolate, Crushed Oreos  
Spike it with Kahlua for the Adults  
13 SPIKED / 7 NON-ALCOHOLIC



## SPARKLING

glass/bottle

**GLORIA FERRER**  
**BLANC DE NOIRS**  
Sonoma County, California  
11 / 44

## WHITE WINE

glass/bottle

**M. CHAPOUTIER**  
ROSE  
Rhone Valley, France  
8 / 32

glass/bottle

**BENZIGER**  
SAUVIGNON BLANC  
North Coast, California  
6.25 / 25

**CHATEAU STE. MICHELLE**  
RIESLING  
Columbia Valley, Washington  
6.50 / 26

**JOSH CELLARS**  
CHARDONNAY  
California  
7.25 / 29

**ESTANCIA**  
PINOT GRIGIO  
California  
6.50 / 26

**SIMI**  
CHARDONNAY  
Sonoma, California  
8 / 32

## RED WINE

glass/bottle

**FEDERALIST "HONEST"**  
BLEND  
California  
8.25 / 33

glass/bottle

**PASO CREEK**  
MERLOT  
Paso Robles, California  
8 / 36

**MEIOMO**  
PINOT NOIR  
California  
10 / 40

**FRANCISCAN**  
CABERNET SAUVIGNON  
Napa Valley, California  
11 / 44

**RAVENSWOOD**  
"OLD VINE" ZINFANDEL  
Santa Barbara, California  
7 / 28

**CHATEAU ST. JEAN**  
CABERNET SAUVIGNON  
California  
7.50/30

## FORTIFIED

glass

**DOW'S**  
10 YEAR TAWNY PORT  
Portugal  
12



# DRAUGHT BEER

## AMERICAN PREMIUM

Draught 14 oz.

Coors Light	5.25
Samuel Adams Boston Lager	6
Blue Moon	6
Lagunitas IPA	6

## CRAFT

Draught 14 oz.

Half Dome California Wheat	6
Mammoth Epic IPA	6
Sierra Nevada Pale Ale	6

## CRAFT SEASONAL

Draught 14 oz.

Mammoth Double Nut Brown Seasonal	6
Sierra Nevada Seasonal	6

## IMPORT

Draught 14 oz.

Stella Artois	6
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# BOTTLED BEER

## DOMESTIC

12 oz. Bottle

Budweiser	4.50
Bud Light Lime	4.50
Michelob Ultra	4.50
Angry Orchard Hard Cider	5
Mikes Hard Lemonade	6

## IMPORT

12 oz. Bottle

Corona Extra	6
Heineken	6
Guinness	6

## NON ALCOHOLIC

12 oz. Bottle

O'Doul's	4.50
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# COCKTAILS

## TRADITIONAL MARGARITA

Sauza Blue Tequila, Triple Sec and Sweetened Lime Juice  
8.75

## MARMALADE MARGARITA

Casamigos Silver Tequila, Triple Sec, Lime Juice,  
Orange Marmalade  
13.75

## PINEAPPLE GINGER MOJITO

Bacardi Rum, Kings Ginger Liqueur,  
Pineapple Syrup, Mint Leaves  
8.50

## MOSCOW "MUIR"

Smirnoff Vodka, Lime Juice, Simple Syrup,  
Bitters and Ginger Beer  
8.75

## GLACIER MARTINI

Gin or Vodka, Blue Curacao, Peach Schnapps and  
Fresh Squeezed Lemon  
9.25

## NEGRONI

Beefeater Gin, Campari, Sweet Vermouth  
8.25

## RYE OLD FASHIONED

Bulliet Rye, Angostura Bitters, Lemon, Orange  
9

## TRADITIONAL IRISH COFFEE

Jameson Irish Whiskey, Sugar and Coffee  
7.75





# COCKTAILS

## PEACH MULE

Deep Eddy Peach Vodka, Combier Peche de Vigne,  
Mint Leaves, Ginger Beer

12.00

## BOURBON BAKED APPLE

Knob Creek, Unfiltered Apple Juice,  
Lemon Juice, Ginger Beer

11.25

## HIKER'S JUBILEE

Jack Daniel's Whiskey, Amaretto, Pepsi, Grenadine,  
Maraschino Cherry

10

## SALTY DOG

Smirnoff Vodka, Ruby Red Grapefruit Juice, Salted Rim

6.75

## AMERICAN ROYAL

Campari, Sweet Vermouth, Sparkling Wine,  
Fever Tree Club Soda

8

## HONEY BADGER

Bombay Sapphire Gin, Lemon Juice, Honey Syrup

10

## LEISURELY RUSH

Absolut Vodka, Lemon Juice, Muddled Strawberry,  
Rhubarb Bitters, Sparkling Wine

8.50

## FRED COLLINS FIZZ

Bulliet Rye Bourbon, Orange Curaco, Lemonade,  
Fever Tree Club Soda

11

## CONTINENTAL DRIFT

Patron Silver Tequila, Pallini Limoncello, Lime Juice,  
Aperol Float

14

