

MOUNTAIN ROOM BAR

CALIFORNIA FARE

BAVARIAN PRETZEL STICKS 790 cal, V

Three Bavarian Pretzel Sticks, Smoked Gouda Cheese Sauce,
And a California IPA Honey Mustard

8

CALIFORNIA SHRIMP SALAD 620 cal

Mixed Greens, Avocado, Tortilla Chips, Cucumber, Chipotle
Dressing and Pico de Gallo with Shrimp

21

SPECIALTY SANDWICHES

BLACK BEAN SANDWICH 1150 cal, V

Pureed Black Beans, Avocado, Tomato and Melted
Cheddar Cheese on Roll with Spicy Aioli

14.50

HOUSE SMOKED BRISKET SANDWICH 970 cal

On a Hoagie Roll with a side of BBQ Sauce, Kettle
Chips and Home Made Hot Pickle

15.50

ROASTED TURKEY SANDWICH 950 cal

Hand Carved Turkey, Smoked Gouda, Mixed Greens,
Tomato, Sweet Onion, French Onion Aioli on Whole
Wheat Roll

15.50

HOUSEMADE SALT & VINEGAR KETTLE CHIPS

42 cal, V

Our Housemade Kettle Chips with the right
Amount of Salt & Vinegar

4

LOUNGE GARDEN SALAD 190 cal, V, +

Mixed Greens, Cucumber, Tomato,
Red Onion, and Champagne Dressing

8.25

HOUSE-MADE BEEF CHILI 290 cal,

California Angus Beef, Beans, Cotija Cheese,
Scallions, and Sour Cream

8.50

Upgrade to a Bread Bowl +3.50

VEGETARIAN SOUP OF THE DAY

Chef's Daily Creation

8.25



MOUNTAIN ROOM BAR

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SHARED PLATTERS

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BRIE & CHEESE PLATE 1190 cal
Brie Cheese, Fresh Fruit, Dried Apricots
and Max's Baguette
14.00

NACHOS

Housemade Chips topped with Chipotle Cheese Sauce,
Pico de Gallo, Sour Cream, Cotija Cheese and Scallions
9.5

Black Bean w/ Avocado 980 cal
10.50 v

Shrimp 1020 cal
14.50

Smoked Brisket 1320 cal
15

Chili con Carne 1040 cal
11

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KIDS

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>>> Choice of Potato Chips 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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SWEET ENDINGS

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Chiffon Parfait
1160 Cal
House Made Chiffon Cake, Strawberries, Blueberries, House Made
Whipped Cream
7.00

White Chocolate Chip Brownie Parfait
620 Cal
Strawberries, White Chocolate Chip Brownies, House Made
Whipped Cream
7.00



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

MEIOMI
PINOT NOIR
California
10 / 40

FRANCISCAN
CABERNET SAUVIGNON
Napa Valley, California
11 / 44

RAVENSWOOD
"OLD VINE" ZINFANDEL
Lodi, 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.

Budweiser	6.00
Samuel Adams Boston Lager	6.75
Lagunitas IPA	6.75

CRAFT

Draught 14 oz.

Tioga Sequoia Half Dome	6.75
Mammoth Epic IPA	6.75
Sierra Nevada Pale Ale	6.75
Dust Bowl Taco Truck Amber	6.75

CRAFT SEASONAL

Draught 14 oz.

Mammoth Brewing Seasonal	6.75
Sam Adams Seasonal	6.75
Tioga Sequoia Seasonal	6.75

IMPORT

Draught 14 oz.

Stella Artois	6.75
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BOTTLED BEER

DOMESTIC

12 oz. Bottle

Coors Light	5.00
Michelob Ultra	5.00
Angry Orchard Hard Cider	5.50
Tioga-Sequoia Firefall Red	5.50

IMPORT

12 oz. Bottle

Corona Extra	5.50
Heineken	5.50
Guinness	5.50

NON ALCOHOLIC

12 oz. Bottle

O'Doul's	5.25
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COCKTAILS

TRADITIONAL MARGARITA

Sauza Blue Tequila, Triple Sec and Sweetened Lime Juice
9.50

MARMALADE MARGARITA

Casamigos Silver Tequila, Triple Sec, Lime Juice,
Orange Marmalade
14.50

PINEAPPLE GINGER MOJITO

Bacardi Rum, Kings Ginger Liqueur,
Pineapple Syrup, Mint Leaves
9.25

MOSCOW "MUIR"

Smirnoff Vodka, Lime Juice, Simple Syrup,
Bitters and Ginger Beer
9.50

PEACH MULE

Deep Eddy Peach Vodka, Combier Peche de Vigne,
Mint Leaves, Ginger Beer
12.75

GLACIER MARTINI

Gin or Vodka, Blue Curacao, Peach Schnapps and
Fresh Squeezed Lemon
10

NEGRONI

Beefeater Gin, Campari, Sweet Vermouth
9

RYE OLD FASHIONED

Bulleit Rye, Angostura Bitters, Lemon, Orange
9.75

TRADITIONAL IRISH COFFEE


Jameson Irish Whiskey, Sugar and Coffee
8.75

HOT APPLE CIDER

Tuaca, Hot Apple Cider, Whipped Cream,
Cinnamon, Nutmeg
9.75

BOURBON BAKED APPLE

Knob Creek, Unfiltered Apple Juice,
Lemon Juice, Ginger Beer
12





COCKTAILS

HIKER'S JUBILEE

Jack Daniel's Whiskey, Amaretto, Pepsi, Grenadine,
Maraschino Cherry
10.75

SALTY DOG

Smirnoff Vodka, Ruby Red Grapefruit Juice, Salted Rim
7.25

AMERICAN ROYAL

Campari, Sweet Vermouth, Sparkling Wine,
Fever Tree Club Soda
8.75

HONEY BADGER

Bombay Sapphire Gin, Lemon Juice, Honey Syrup
10.75

LEISURELY RUSH

Absolut Vodka, Lemon Juice, Muddled Strawberry,
Rhubarb Bitters, Sparkling Wine
9.25

FRED COLLINS FIZZ

Bulleit Rye Bourbon, Orange Curaco, Lemonade,
Fever Tree Club Soda
11.75

CONTINENTAL DRIFT

Patron Silver Tequila, Pallini Limoncello, Lime Juice,
Aperol Float
14.75



NA BEVERAGES

ACQUA PANNA 750 6

S. PELLEGRINO 750 6

HOT TEA 1.25

COFFEE 1.25

SODA 1.75

JUICE 2

MILK 1.50

HOT CHOCOLATE 2.75

