

HANDCRAFTED SODAS

Pomegranate Sour \$9

*Pomegranate Juice
Fresh Lemon, Soda*

Ginger Mint Cooler \$9

*Bundaberg Ginger Beer
Fresh Mint, Lime*

Raspberry Beret \$9

*Fresh Muddled Raspberries
Lemonade, Sprite*

STARTERS

Lobster Corn Chowder

\$18 Bowl | \$11 Cup

Potato, Bacon, Buttermilk Cracker

Vegetarian Minestrone

\$16 Bowl | \$9 Cup

Heirloom Tomato Broth, White Beans, Roasted Vegetables

Wagyu Beef Nachos* \$23

*Black Beans, Tomatoes, Olives, Local Cheddar, Guacamole
Sour Cream, Scallions*

Bourbon BBQ Wing \$14

Point Reyes Blue Cheese, Carrots, Celery

SANDWICHES & ENTRÉES

Smoked Turkey Club \$18

*Smoked Bacon, Avocado Aioli, Lettuce
Tomato, Asiago Sourdough*

Grilled Vegetable Sandwich \$17

*Marinated Vegetables, Pickled Green Tomatoes
Tomato Pesto, 7 Grain Bread*

Pork Carnitas Tacos \$18

*Red Cabbage, Pickled Vegetables, Herb Vinaigrette
Cotija Cheese, Borracho Pinto Beans*

Southwestern Chicken Wrap* \$18

*Black Bean Relish, Avocado, Chipotle Cream
Shredded Cabbage, Spinach Tortilla, Mixed Greens*

Apex Burger* \$19

*Gold Creek Farms White Cheddar
Lettuce, Tomato, Onion, French Fries*

Blue Bison Burger* \$23

Lettuce, Tomato, Onion, French Fries

SALADS

Add Chicken \$6 | Add Salmon \$10*

Mixed Greens \$13

*Pomegranate, Shaved Apple, Spiced Pepitas
Lemongrass Vinaigrette*

Mountain Cobb \$15

*Seasonal Greens, Avocado Purée
Smoked Bacon, Egg, Tomatoes
Blue Cheese Vinaigrette*

Apex Caesar \$14

*Hearts of Romaine, White Anchovy, Aged Parmesan
Focaccia Croutons*

Spicy Asian Chicken Salad \$21

*Napa Cabbage, Spicy Cashews, Mandarin Oranges, Crispy Noodles
Radish, Citrus Vinaigrette*

SPECIALTIES

Wagyu Short Rib Grilled Cheese \$22

*Gold Creek Farms, White Cheddar
Tomato Jam, Whiskey Onions*

Free Range Chicken Breast* \$36

St. Andre Cheese Potato Fondue, Lollipop Kale, Natural Jus

Petite Filet Pappardelle Pasta* \$33

*Roasted Pepper Cream, Wild Mushrooms, Pearl Onions
Pickled Celery, Tomato Confit*

Chicken Schnitzel \$29

*Braised Red Cabbage, Herb Spätzle
Lemon Caper Butter*

Skuna Bay Salmon* \$32

*Yukon Gold Potatoes, Broccoli Florets
Calabrese Sausage, Herb Beurre Blanc*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*



LUNCH DESSERTS

Chocolate Budino \$9

Chocolate Custard, Smoked Cocoa Nib

Caramel Apple \$9

Apple Mousse, Burnt White Chocolate

Black Current Vacherin \$9

Brown Sugar Ice Cream, Crispy Meringue

Ice Cream and Sorbets \$9

Daily Selection

LIQUID DESSERTS \$14

S'mores Martini

*Stoli Vanilla, Bailey's, Graham Cracker
Chocolate Syrup*

Alpine Nog

High West 700, Amaretto, Limoncello, Chambord

Kentucky Buzz

Booker's Espresso, Baba Black Lager, Cream

Mountain Spice

Woodford Double Oaked