

Mountain Room Lounge

STARTERS

Crisphead Salad12

grape tomatoes, cucumber, fire roasted tomato
French dressing, crisp shallots 
148 Cal.
add marinated shrimp - 14 
add chicken - 6

Smoked Tomato Bisque 9

with roasted corn relish
136 Cal.

Beast Chili 11

blend of Elk, Beef, and Boar meat 661 Cal.
add Jalapeno Corn bread 281 Cal. - 3 
add Toppings 559 Cal. - 6 
[sour cream, cheddar cheese, scallion, & chopped bacon]

Brule Baby Brie 17

fig jam and house made bread 
906 Cal.

Shrimp Guac 17

marinated Bay shrimp, pico de gallo, local
tortilla chips
570 Cal. 

Nachos 15

spicy smoked gouda cheese, pico de gallo,
sour cream, jalapenos-1026 Cal. 
add Beast chili 661 Cal. - 6
add chicken confit 1399 Cal. - 6

MAINS

Chicken Thigh Confit Sandwich 16.5

sundried tomato aioli, baby arugula, house
pickled vegetables, pretzel bun 
2086 Cal.

Falafel Burger 15.5

baby arugula, preserved lemon aioli, pretzel
bun, house pickled vegetables, chips 
1994 Cal.

Braised Short Ribs 30

Fiscalini smoked cheddar polenta, roasted
carrots 
1470 Cal.

Bone-In Chicken Thigh 28

pearl onions, wild mushrooms, sherry broth,
Fiscalini smoked cheddar polenta 
1364 Cal.

KID'S (12 & under)

Served with Fresh Fruit and Milk or Juice

Kids PB&J Sandwich..... 9.25

strawberry jam on multigrain bread
532 Cal 

Chicken Sandwich..... 11.50

grilled chicken on a pretzel bun with
cheddar cheese
580 Cal 

DESSERT

Apple Crisp 9.25

warm apples with a crisp crumble topping
448 Cal. 

S'mores Bread Pudding..... 9.25

rich chocolate bread pudding with marshmallows
518 Cal. 



Milk



Fish



Shellfish



Gluten



Nuts



Soy



Egg



Seasame

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Please notify your server of any allergens

Split Plate Fee per entree \$3.25
20% gratuity on parties of 7 or more

DRAFT BEER

	16oz	22oz
General Sherman 7% ABV West Coast IPA Tioga Sequoia	8.75	12.75
Half Dome 4.7% ABV California Wheat Tioga Sequoia	8.75	12.75
Valley Haze IPA 6.6% ABV New England IPA Tioga-Sequoia	8.75	12.75
Southgate Pilsner 4.7% ABV Pilsner Southgate Brewing Co	9	13
Southgate Pecan Brown 4.8% ABV Southgate Brewing Co.	9	13
Tioga Lager 4.5% ABV Amber Style Lager Tioga Sequoia	7	10
Cali Squeeze 5.4% ABV Firestone Walker Brewing	8.75	12.75
Sierra Nevada Pale Ale 5.6 % ABV American Pale Ale Sierra Nevada	9	13
Honey Blonde 1850 4.2% ABV 1850 Brewing Company	9	13
Rotating Tap -inquire with server		

FLIGHTS \$12

Build your own flight!
Select 4 draft beers at 4oz each

COCKTAILS \$16

Rosemary Honey Sour Jim Beam, rosemary honey, lemon, black walnut bitters and fee foam
Alpine Gold Maker’s Mark, King’s Ginger liqueur, honey syrup and lemon
John Muir Martini Sheepdog Peanut Butter Whiskey with Mozart Chocolate Cream and oat milk
Midnight Lichen Midori, Luxardo liqueur, lemon, lime and fee foam
Cold Brew Martini Smirnoff Vodka, Kahlua, cold brew with vanilla simple syrup
The “El Capitan” Angels Envy bourbon, Hennessy, lemon, orgeat and bitters
Alpenglow Margarita Lunazul Tequila, triple sec, lime and prickly pear syrup
Hot Buttered Rum Mahina Dark Rum and “batter butter” topped with coffee and whipped cream
House Marg \$15
House Well Drinks \$10
House Martini \$15
House Wine \$13/47

BOTTLES & CANS

Bud Light	7.75
Corona	8.5
Sierra Nevada Hazy IPA	8.5
Rotating Craft Beer	8.5

N/A DRINKS

Assorted Juices	5
Hot & Iced Tea	4.50
Coffee	4.50
Soda’s	4.75

WINES

CRU Unoaked Chardonnay	14/52
Barone Fini Pinot Grigio	15/60
Kim Crawford Sav Blanc	15/60
Educated Guess, Cab Sav	14/50
Sea Sun, Pinot Noir	14/50
Charles Krug Merlot	15/60
CRU Albarino	16/64
Sudio by Miraval, Rose	13/47
Mionetto Prosecco Brut	12/48