

ENTRÉES

PAN SEARED TERIYAKI SALMON.....\$28
pan seared salmon, topped with a teriyaki glaze,
white rice, asparagus

MAC & CHEESE.....\$16
house-made cheese sauce, cavatappi pasta
ADD PULLED PORK + \$7
ADD CHILI + \$7

LOADED TENDER MAC.....\$23
house-made cheese sauce, cavatappi pasta, crispy
chicken tenders, bacon bits, scallions, sour cream
CHOICE OF SAUCE: MANGO HABANERO, HOT, BBQ

STEAK CHURRASCO.....\$28
chimichurri steak churrasco, truffle mashed
potatoes, fresh garlic butter broccoli

CHICKEN TACOS.....\$12
three chicken tacos on a corn tortilla, avocado, garlic
jalapeno lime crema, fresh cilantro

TRAILS END CHOP.....\$28
pork chop, mushroom demi-glace, roasted
garlic truffle mashed potatoes, asparagus

CHICKEN PARMIGIANA.....\$28
crispy chicken, melted mozzarella,
spaghetti with marinara sauce

PENNE A LA VODKA.....\$28
house-made vodka sauce, penne pasta,
fresh ricotta cheese, crispy prosciutto



KIDS \$9.99

MINI CORN DOGS

GRILLED CHEESE

HOT DOG

KRAFT MAC & CHEESE

CHICKEN TENDERS & FRIES

CHEESEBURGER & FRIES

HAMBURGER & FRIES

DESSERT

CHOCOLATE CHIP COOKIE SKILLET \$12
warm chocolate chip cookie, topped
with vanilla ice cream, chocolate sauce,
served on a hot skillet

LEMON BLUEBERRY CHEESECAKE \$12
topped with fresh lemon blueberry
compote, whipped cream, mint

CHOCOLATE CARAMEL CAKE. \$12
house-made chocolate cake layered
with caramel ganache, chocolate
cream, caramel sauce, chocolate sauce
ADD VANILLA ICE CREAM + \$4

SUMMIT WAFFLE \$20
fresh made waffle, one scoop of
chocolate, vanilla & strawberry ice
cream, whipped cream, cherries, oreo
crumbles, sprinkles, chocolate &
caramel sauce

COCKTAILS \$15

THE SUMMIT SPRITZ
tito's vodka, st. germain, fresh lemon juice,
cucumber, fresh mint, club soda

MAPLE MOUNTAIN MULE
bulleit rye whiskey, maple simple syrup,
fresh lime juice, ginger beer

TRAILBLAZER MARGARITA
hornitos tequila, fresh lime juice, agave
nectar, blood orange purée, blood orange

WILDFLOWER GIN FIZZ
bombay sapphire gin, lavender syrup,
fresh lemon juice, club soda

WATERMELON MOJITO
malibu rum, fresh watermelon, simple syrup,
fresh mint, lime juice

MOCKTAILS \$10

MINT CAMEL COOLER
coconut water, mint, lime juice, simple syrup,
soda water

BERRY SUMMIT SMASH
Muddled blackberries, lemon, mint, ginger beer

CUCUMBER BREEZE
Cucumber, lime juice, simple syrup, lemonade

SUNSET SPRITZ
Blood orange juice, pomegranate,
lemon & soda



PARTIES OF 6 OR MORE WILL BE SUBJECT TO AN 18% GRATUITY
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

SHAREABLES

TRAILS NACHOS (GF.V)..... **\$16**
corn tortilla chips, cheese sauce, black beans, jalapeños, pickled onions, diced tomatoes, sliced scallions
ADD PULLED CHICKEN, PULLED PORK OR BEEF CHILI +\$7

BANG BANG SHRIMP..... **\$18**
six fried shrimp, bang bang sauce, sesame seeds, scallions

PRETZEL..... **\$16**
whole grain mustard, cheese sauce

HUMMUS FLIGHT (V.VG. GF-NO BREAD).... **\$22**
roasted garlic hummus, roasted red pepper hummus, beet & ricotta hummus, garlic butter & herb pita bread, carrot & celery sticks

CHICKEN WINGS (8) (GF)..... **\$18**
OR CAULIFLOWER WINGS (V.VG.GF)..... **\$14**
BBQ, hot, garlic parmesan, mango habanero, carrots & celery sticks, choice of ranch or bleu cheese

THE BIG CHEESE..... **\$14**
four jumbo mozzarella sticks, marinara sauce

CRAB CAKE..... **\$28**
two fresh made crab cakes, sriracha aioli



SALADS

CAN BE MODIFIED TO BE
GLUTEN FREE OR VEGETARIAN

STRAWBERRY FETA SALAD **\$16**

spring mix, strawberries, feta cheese, walnuts, cherry tomatoes, strawberry vinaigrette

CLASSIC CAESAR **\$16**

romaine lettuce, house-made croutons, parmesan cheese, caesar dressing

GARDEN SALAD (GF. V) **\$16**

house mix lettuce, sliced cucumbers, cherry tomatoes, sliced red onions, shredded carrots, balsamic dressing

ADD CHICKEN +\$7

ADD SHRIMP +\$9

ADD STEAK +\$12

ADD SALMON +\$12

Signature SANDWICHES

CLASSIC BURGER \$21

two 4oz patties, american cheese, lettuce, tomato, onions, pickles
ADD BACON +\$3

BBQ PULLED PORK SANDWICH \$22

bbq pulled pork, house-made cole slaw

GRILLED PINEAPPLE TERIYAKI BURGER \$22

two 4oz patties, pepperjack cheese, lettuce, grilled pineapple, sweet teriyaki sauce

CALIFORNIA CHICKEN BURGER \$19

grilled chicken, bacon, avocado, pepperjack cheese, garlic aioli, lettuce, tomato, onion

MUSHROOM SWISS BURGER \$23

two 4oz patties, grilled portabella, swiss cheese, caramelized onions, lettuce, tomato, onion
**black bean burger available*

CALI TURKEY BLT WRAP \$17

sliced turkey, lettuce, tomato, avocado, bacon, ranch dressing, spinach wrap

BUFFALO CHICKEN WRAP \$17

grilled or crispy chicken, lettuce, carrots, heirloom tomatoes, ranch dressing



**gluten free buns available upon request – contains egg*

