TRAILS END
PUB & GRILLE

FIRESIDE STARTERS

Colorado Red Chili $15.99
chili-braised beef, toasted ancho & guajillo chiles, fire roasted tomatoes, smoked cheddar, lime crema, & scallions

Lodge Poutine $16.99
crispy, skin-on duck fat fries, smoked brisket, cheese curds, black garlic beef gravy, pickled shallots, & crispy onions

Lodge Pretzel $13.99
oversized, Bavarian style pretzel, smoked cheddar-beer fondue, whole grain mustard

SOUPS & GREENS

Butternut Squash Bisque $12.99
brown butter, creme fraiche, truffle chili crunch

Roasted Apple & Smoked Cheddar Salad $14.99
gem lettuce, arugula, roasted apples, smoked cheddar, toasted hazelnuts, crispy bacon, pickled shallots, & cider-dijon vinaigrette

Lodge Caesar $14.99
romaine hearts, parmesan, garlic, breadcrumbs, cracked black pepper, & house caesar
add grilled chicken +$4 | add steak +$5

LODGE CLASSICS

Chicken Milanese $27.99
crispy chicken cutlet, Tuscan salad, sesame horseradish dressing

Black Garlic & Bone Marrow Burger $24.99
100% all beef patty, aged cheddar, caramelized onions, black garlic-bone marrow aioli, crispy onions, toasted brioche, seasoned fries



FROM THE HEARTH

Dark Stout Braised Short Rib $26.99
whipped yukon gold potatoes, roasted root vegetables, stout braising jus, crispy onions

Hunter's Meatloaf $24.99
beef, duck & pork meatloaf, whipped yukon gold potatoes, glazed carrots, rich beef gravy

Seared Sea Scallops $35.99
roasted pumpkin and mascarpone risotto, caramelized scallops, crispy sage, aged parmesan, pomegranate beurre blanc

Trail's End Mac & Cheese $21.99
cavatappi pasta, five cheese mornay sauce, smoked bacon, herb breadcrumbs
add grilled chicken +$5 | add steak +$8

SWEET FINISHES

Chocolate Trilogy $12.99
layers of rich dark, milk, and white chocolate mousse, finished with warm chocolate ganache, whipped cream, and chocolate shavings.

SIGNATURE STEAK

Steak Frites $199.99
tomahawk ribeye steak, crispy fries, cracked peppercorn sauce, fresh and spicy greens



LITTLE SKIERS

$12.99

- Chicken Tenders & Fries
- Hamburger & Fries
- Mac N Cheese
- Cheeseburger & Fries

**Consuming raw or undercooked meats, poultry, fish or shellfish may increase your risk of foodborne illness.*
Allergen Notice: Our kitchen handles common allergens including wheat, milk, eggs, soy, tree nuts, peanuts, fish, shellfish, and sesame.
While we take precautions to prevent cross-contamination, we cannot guarantee that any food item is completely free of allergens due to the use of shared equipment and preparation surfaces. Please inform your server of any food allergies or dietary restrictions before placing your order, and we will do our best to meet your needs.

TRAILS END PUB & GRILLE

FOOD. BREWS. MOUNTAIN VIEWS.

DRAFT BEER

Miller Lite $8
Milwaukee, WI ABV 4.2%, Pilsner

Blue Moon $8
Denver, CO ABV 5.4% Belgian Wheat Ale

Angry Orchard Hard Cider $10
Walden, NY ABV 5%

Yuengling Lager $10
Pottsville, PA ABV 4.5%

Sam Adams Seasonal $10
Boston, MA

Citrabellum - Barley Creek Brewing $10
Tannersville, PA ABV 8.2%

New Trail, Broken Heels $9
Williamsport, PA ABV 7%

Stable 12, Black Bear $10
Phoenixville, PA ABV 8%, IPA

BOTTLES & CANS

Coors Light $8
Golden, CO ABV 4.2% Lager

Bud Light $8
Houston, TX ABV 4.2% Lager

Michelob Ultra $8
St. Louis, MO ABV 4.2% Light Lager

Corona Extra $10
Mexico, ABV 4.6%, Lager

Heineken $10
Netherlands, ABV 5%, Lager

Modelo $9
Mexico City, Mexico ABV 4.4%

Stable 12, Black Bear $10
Phoenixville, PA ABV 8% IPA

Heineken 0.0 $8
Netherlands ABV 0.0% Non-Alcoholic Beer

WINTER MOCKTAILS $10

Sunkist Orange Dream Dirty Soda
Sunkist Orange Soda, Vanilla Sweet Cream, Orange Gummy Slice

Electric Lemonade Crush
Crushed Ice, Fresh Lemonade, Blue Raspberry Syrup, Fresh Raspberry, Blue Sugar Rim

Chocolate Covered Strawberry Fizz
Crushed Strawberries, Chocolate Syrup and Strawberry Popping Candy Rim, Strawberry Syrup, Club Soda, Chocolate Covered Strawberry

Peachy Camel
Peach Puree, Ginger Beer, Fresh Peaches, Mint, Crushed Ice

Watermelon Cucumber Refresher
Smashed Watermelon, Cucumber Syrup, Sliced Cucumber, Club Soda, Watermelon Wedge

WINTER COCKTAILS $15.99

Snowy Smash
bourbon, vanilla, chai tea syrup, fresh lemon, & bitters

South Pole Margarita
our house margarita made reposado tequila, honey syrup and a honey/tajin rim

Pomegranate Gin Fizz
gin, pomegranate juice, simple syrup and fresh lime juice, topped with club soda

The Sugar Cookie
vanilla vodka, kahlua, 1/2 & 1/2, and sugar cookie cream rimmed with crushed sugar cookies

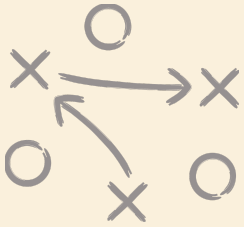
Hive Minded
Hendrick's Gin, Clover Honey, Pink Grapefruit, Local Honeycomb

CANNED COCKTAILS $10

Stateside Vodka
Ask your server for daily flavors

Surfside Vodka
Ask your server for daily flavors

Twisted Tea





WHITE WINE

Chardonnay 9/30
Jam Cellars Butter Sunshine
bright & tropical, balanced oak, vibrant acidity

Sauvignon Blanc 11/40
Rodney Strong Alexander Valley
crisp grapefruit, zippy acidity, delightful

Pinot Grigio 12/38
Ruffino Aqua di Venus Friuli
light bodied, crisp but a fuller style, rich fruit & minerality

RED WINE

Cabernet Sauvignon 12/38
Simi Special Selection
full bodied, young red fruit

Pinot Noir 10/32
Meiomi Cellar Select
medium body, juicy red fruit aroma, balanced & smooth

Camelback Red 12/45
Raw Winery, Stroudsburg, PA
medium bodied, bordeaux style, barrel aged

Merlot 11/32
Chateau Saint Michelle Indian Wells