

STARTERS

CAULIFLOWER BITES	15
<i>tempura fried cauliflower tossed in general tso sauce & served on a bed of rice with sweety drop peppers & toasted sesame seeds, scallions</i>	
** HOUSE WINGS	13
<i>fried wings. choice of buffalo, BBQ, or plain, served with celery, carrots and blue cheese dressing</i>	
** TUNA WONTON NACHOS	19
<i>ahi tuna, crispy wontons, citrus ponzu, wasabi aioli</i>	
MAC N' CHEESE	15
<i>orecchiette pasta, cheddar-béchamel</i>	
<i>** chicken +6 ** shrimp +12 * steak tips +12</i>	
** CRISPY CHICKEN TENDERS	18
<i>chicken tenders, fries</i>	
POTSTICKERS	15
<i>pork filled potstickers, ginger soy dipping sauce</i>	
HUMMUS PLATTER	17
<i>hummus with carrots, celery, cauliflower, cucumber, pita</i>	
BAVARIAN PRETZEL STICKS	11
<i>served with honey mustard</i>	
<i>add cheese sauce +3</i>	

SALADS & BOWLS

ADD TO ANY SALAD OR BOWL	
<i>** Chicken +6 ** Shrimp +12 *Steak Tips +12</i>	
CAESAR SALAD	15
<i>romaine tossed in caesar dressing with parmesan cheese and croutons</i>	
COBB SALAD	18
<i>bacon, hard boiled egg, avocado, diced tomato, crumbled blue cheese, shaved red onion, house ranch</i>	
ROASTED BEET SALAD	18
<i>roasted beets, green apple, goat cheese, red onion, arugula, walnuts, maple balsamic</i>	
SOUTHWESTERN BOWL	16
<i>peppers and onions, black beans, roasted corn, pico de gallo, little leaf greens, guacamole, cilantro lime crema, bed of rice</i>	

BURGERS & SANDWICHES

ADD TO ANY SANDWICH	
<i>Sweet Potato Fries</i>	<i>+4</i>
<i>Sub House/Caesar Salad</i>	<i>+4</i>
<i>Bacon/Cheddar Cheese</i>	<i>+2</i>
<i>Gluten-Free Roll</i>	<i>+2</i>
* FARMHOUSE WAGYU BURGER	23
<i>8 oz. wagyu beef patty, bacon, caramelized onions, VT cheddar, potato bun, fries</i>	
* CLASSIC BURGER	20
<i>8 oz. wagyu beef patty, VT cheddar, lettuce, tomato, red onion, potato bun, fries</i>	
** CHICKEN SANDWICH	18
<i>choice of grilled or crispy – marinated chicken breast, coleslaw, chipotle aioli, potato bun, fries</i>	
TURKEY BACON RANCH	18
<i>oven roasted turkey, vermont cheddar, thick cut bacon, lettuce, tomato, red onion, ranch, hoagie roll, fries</i>	
* RAY’S REUBEN	18
<i>thin sliced corned beef, cole slaw, swiss cheese, 1,000 island dressing served on classic rye, fries</i>	

MAINS

* MARINATED STEAK TIPS	31
<i>mashed potatoes, sauteed asparagus</i>	
ORECHIETTE PASTA	22
<i>crumbled sausage, asparagus, garlic & oil</i>	
** CHICKEN MILANESE	25
<i>lightly breaded pan-fried chicken breast topped with arugula, cherry tomato, red onion and parmesan, dressed with fresh lemon, extra virgin olive oil</i>	
** CHICKEN PARMIGIANA	25
<i>lightly breaded pan-fried chicken breast topped with pomodoro, melted provolone, served with linguine pasta</i>	
** FISH & CHIPS	34
<i>breaded and fried, coleslaw, tartar sauce, fries</i>	

If you have any concerns regarding food allergies, please alert your server before ordering.
**Cooked to order.*
***Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

WINES BY THE GLASS

SPARKLING

Mionetto, Brut, Prosecco, Italy NV 187 ml 13

WHITE

Chardonnay
Domaine de la Motte, Languedoc, France 14

Chardonnay
Franciscan, California 14

Sauvignon Blanc
Duckhorn, Napa Valley, California 13

Sauvignon Blanc
Fernhook, Marlborough, New Zealand 11

Pinot Grigio
Gabriella, Veneto, Italy 11

Pinot Grigio
Santa Margherita, Alto Adige, Italy 12

ROSE

Rose
La Vieille Ferme, Loire Valley, France 13

RED

Cabernet Sauvignon
“Grounded”, by Josh Phelps, California 13

Cabernet Sauvignon
Columbia Winery, Columbia Valley, Washington 11

Cabernet Sauvignon
Daou Pasa Robles, California 15

Pinit Noir
Underwood, Oregon 11

Malbec
Zuccardi, Serie A, Mendoza, Argentina 11

Sangiovese/Cabernet Blend
Carpineto, “Dogajolo”, Tuscany 11

WINES BY THE BOTTLE

SPARKLING

Mionetto, Brut, Prosecco, Italy NV NV 45
Moet & Chandon, Brut, California NV NV 135
Veuve Clicquot Yellow Label, Brut NV NV 165

CHARDONNAY

Chablis, Louis Michel & Fils, Burgundy, France 55
Frog's Leap, Napa Valley, California 85
Patz & Hall, Sonoma Coast, California 65

SAUVIGNON BLANC

Cloudy Bay, Marlborough, New Zealand 75
Honig, Napa Valley, California 50
St. Supery, Napa Valley, California 40

OTHER WHITES

Pinot Grigio, Santa Margherita, Alto Adige 60
Pinot Grigio, Kettmeir, Alto Adige, Italy 50

CABERNET SAUVIGNON

Beaulieu Vineyards, Napa Valley, California 90
Brendel, North Coast, California 75
Cakebread, Napa Valley, California 185
Daou, Paso Robles, California 60
Decoy, Limited, California 55
Honig, Napa Valley, California 115
Justin, Paso Robles, California 70
Leviathan, California 95
Mount Veeder, Napa Valley, California 75
Opus One, Napa Valley, California 750
Overture, Napa Valley, California 250
Round Pond, "Kith & Kin", Napa Valley 105
Sequoia Grove, Napa Valley 120
St. Suprey, Estate, Napa Valley, California 120

MERLOT

Decoy, Sanoma County, California 45

PINOT NOIR

Belle Glos, "Clark & Telephone", California 95
Crossbarn, California 65

ITALIAN SELECTIONS

Chianti Classico, Ruffino,
"Riserva Ducale Oro" Gran Selezione, Tuscany 90
Nebbiolo, Massolino, Langhe 65
Valpolicella Superiore Ripasso Classico, Zenato, Veneto 60

ZINFANDEL

8 years in the desert, California 110
Ridge, Pagani Ranch, California 95
Saldo, California` 65

CRAFT COCKTAILS

THE CHAIRLIFT MARTINI 15
Killington Distillery Vodka, coffee liqueur, espresso, and a splash of cream. Smooth lift-off for your après-ski — a creamy kick of caffeine and comfort.

FOX RUN OLD FASHIONED 15
Bulleit Bourbon, Vermont maple syrup, Angostura bitters, orange peel, luxardo cherry. A house favorite with the Ribeye or BBQ Steak Tips.

SNOWCAT SMASH 14
Gin, rosemary syrup, lemon, and cranberry. Crisp, botanical, and refreshing — inspired by frosty mountain mornings.

NORDIC MULE 14
Tito’s Vodka, ginger beer, lingonberry syrup, and lime in a copper mug. A Scandinavian spin on a classic – bright, tangy, and cool.

GONDOLA DROP MARTINI 15
Casamigos Mezcal, blood orange liqueur, honey, and lemon. Smoky and citrusy — smooth sailing from summit to base lodge.

MAPLE RIDGE MANHATTAN 16
Whistle Pig Rye whiskey, sweet vermouth, maple syrup, and black walnut bitters. Vermont warmth in a glass — rugged, rich, and refined.