



THE HISTORIC
ELK MOUNTAIN HOTEL
— EST. 1905 —



Dining Room Menu

Appetizers

Chokecherry Meatballs 11

Braised Beef in a berry and port wine sauce

Cheesy Artichoke and Spinach Dip with Pita Chips 15

Rocky Mountain Oysters 12

Mozzarella Cheese Sticks with Marinara Sauce 10

French Onion Soup 10

Authentic onion soup made in-house topped with cheesy crouton

The Lighter Side

Mountain Burger* 15

topped with choice of cheese

served with crispy fries and veggie toppings on the side

Optional Additions:

Mushrooms 3 Sauteed Onions 3 Avocado 2 Fried Egg 3 Bacon 2*

French Dip Sandwich 16

Thin sliced prime rib roast beef on a toasted brioche bun topped with melted Swiss

Served with crispy fries and traditional au jus for dipping

Fish & Chips 14

Battered fish fillets served with homemade tartar sauce & crispy fries

Chicken Strips with Fries 14

May sub fries for side salad with choice of dressing

Country Fried Steak 15

Served with mashed potatoes & veggie of the day

Entrees

All Entrees include side salad & bread. Sub Charred Caesar side salad 3

T-bone Steak* 50

An all-time favorite steak (~14oz) grilled to order
served with potatoes & veggie of the day

Optional Additions

Mushrooms 3 – Onions 3 – Bearnaise sauce* 3 – Blue Cheese Crumbles 4 -- Grilled Shrimp 8

Elk 8 oz Sirloin Steak* 45

8 oz sirloin elk steak served with potatoes & veggie of the day

Optional Additions

Mushrooms 3 – Onions 3 – Bearnaise sauce* 3 – Blue Cheese Crumbles 4 – Grilled Shrimp 8

Blackened Salmon 39

USA Wild Caught Pink Salmon pan seared with assorted spices served on a bed of quinoa
topped with avocado corn relish

Classic Crispy Chicken Schnitzel 33

Panko crusted chicken topped with a buttery lemon caper sauce & onions
served with fingerling potatoes and veggie of the day

Overland Trail Burger* 28

Premium beef topped with cheddar cheese, house-cured pork belly, caramelized onions,
house made chokecherry bourbon BBQ sauce. Served with crispy fries

Sicilian Pasta 25

A hearty dish of fettuccine with sundried and fresh tomatoes, pepperoncini, artichoke hearts, garlic, olives, peppers and
onions (red pepper flakes available upon request)

Optional Additions:

Grilled Shrimp 8 Grilled Chicken 8 Italian Sausage 4 Bacon 4 Vegan Italian Sausage 4

Charred Caesar Salad – 15

Lightly charred romaine topped with house Caesar dressing, truffled house croutons, shaved parmesan, & chopped bacon

Optional Additions:

Grilled Chicken 8 Grilled Shrimp 8 Blackened Salmon 16

Nonalcoholic beverages 2.50

Iced Tea (free refills), Lemonade (free refills), Soda (Options: Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite, Sprite Zero, Dr.
Pepper, Root Beer, Cream Soda, Mountain Dew, Ginger Ale), Coffee (free refills), Cup Hot Tea

Consuming Raw or Undercooked seafood, eggs and meats may increase your risk of food borne illness

Homemade Desserts

Chocolate Mousse 7.50

Cold and creamy, served with a wild berry sorbet

Apple or Cherry Square 7.50

Classic American apple or cherry pie, in square form, served warm with vanilla ice cream

Specialty Cheesecake 8.50

Chocolate Caramel Pecan

(Award-winning and locally famous!)

Dessert of the Week 7.50

Ask your server for this weeks selection

After Dinner Sippers

Grand Marnier - 7

Frangelico - 5

Disaronno Amaretto - 6

Sweet Vermouth - 5

Huckleberry Liqueur - 6

Drambuie - 7

Dry Sack Sherry - 4

Don Julio Reposado Tequila - 9

Don Julio Anejo Tequila - 10

Graham's Tawny Port - 10

Sandeman Ruby Port - 4

Dessert Cocktails - 10

Chocolate Martini

Vanilla vodka and various chocolate liqueurs designed to satisfy your chocolate cravings

Lemon Drop Martini

Fresh lemon, vodka, Cointreau, and a vanilla sugar rim make the perfect sweet and tart treat

I'll Be your Huckleberry

A Wyoming treat crafted with Huckleberry liqueur and cream soda

Brandy Alexander

Conjure the roaring 20's with this classic of brandy, crème de cacao, and cream garnished with nutmeg

Colorado Bulldog

A Western favorite of vodka, Kahlua, and Baileys



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Cocktail Menu

Cocktails, Liquors, Wine & Beer

Please Enjoy Responsibly

Wine Doggie Bags available for unfinished bottles.

Tell your server if you plan to leave the hotel with an open bottle of wine

WS-12-4-410 Allows unfinished wine to be removed if sealed by the licensee and placed in a tamper-proof transparent bag which is also securely sealed. A dated receipt must be provided to the patron



Beer List

\$5.00

Wind River Golden Ale

Wyoming Brewed by Wind River Brewery Pinedale. A Light & Lively blonde ale with pleasant, malted barley flavors

Bomber Mountain

Wyoming brewed Amber Ale from Black Tooth Brewing Company. well-rounded and balanced with a dry, crisp finish.

Saddle Bronc

Wyoming brewed Brown Ale from Black tooth Brewing Company. toasty with some chocolate malt notes, hints of caramel roasted nuts, low hop aroma, and a smooth finish

Voodoo Ranger India Pale Ale

Colorado Brewed by the New Belgium Brewing Company Simcoe, cascade & chinook hops with piney and citrus aromas

Coors Banquet

Brewed in the Colorado Rockies A golden lager beer. Brisk and satisfying with a subtle sweetness and malty refreshment.

Coors Light

Brewed in the Colorado Rockies an American Style Lager, light body with clean malt notes and low bitterness

Guinness Extra Stout

Distinctively black full-bodied liquid with a rich creamy head

Heineken o.o Non-Alcoholic

Seasonal Selections

Blue Moon



Cocktails

Manhattan \$12

Makers Mark Bourbon, Sweet Vermouth, bitters, candied cherry

Three Wise Men Go a Hunting \$10

Johnny Walker Scotch, Jim Beam Bourbon & Jack Daniels Tennessee Whiskey with Wild Turkey Bourbon

Old fashioned \$12

Makers Mark Bourbon, sugar, orange, bitters, Luxardo cherry

Cosmopolitan \$11

Grey Goose Vodka, Cointreau, cranberry juice, lime

Bloody Mary \$10

Vodka, tomato juice, seasonings

Gin & Jam \$10

Tanqueray Gin, jam, splash of tonic water (Choose from Chokecherry or strawberry-rhubarb)

Gin & Tonic \$9

Tanqueray Gin, tonic water, fresh squeezed lime

Moscow Mule \$10

Vodka, Ginger Beer, fresh squeezed lime

Cuba Libre \$6

Spiced Rum, Coke, and lime

Whiskey Sour \$7

Jack Daniels, simple syrup, lemon juice,

78 Camaro \$12

Rum, Apricot Brandy, Yukon Jack liqueur, pineapple juice (very strong)

Amaretto sour \$9

Amaretto almond liqueur, fresh lemon, simple syrup

Margarita \$11

Tequila, Triple Sec, lime juice

The Ultimate Margarita \$13

Premium tequila, Cointreau, lime juice, simple syrup

Classic Dry Martini \$9

Tanqueray Gin, hint of dry vermouth, olive juice

Vodka Martini \$9

Grey Goose Vodka, hint of dry vermouth, olives

Premium Liquor

Whiskey & Bourbon

Single ~ 2 oz

1792 Ridgemont Reserve - 10
Basil Hayden's 8 Years Old Bourbon - 10
Black Velvet Aged 8 years - 6
Bulleit Bourbon Frontier Whiskey - 8
Bulleit Bourbon Rye Frontier Whiskey - 9
Crown Royal - 8
Gentleman Jack Rare Tennessee Whiskey - 8
Jameson Irish Whiskey - 8
Maker's Mark - 8
Pendleton Canadian whisky - 6
Woodford Reserve Bourbon - 9
Wyoming Whiskey - 10
Pine Bluffs "Nate Romanowski" Rye

Single Malt Whiskies

From Scotland

Auchentoshan American Oak - 12
Dalwhinnie 15 Years - 18
Dewar's White Label - 10
Glen Moray Speyside - 12
Glenlivet 12 Years - 12
Glenmorangie Original 10 Years - 12
Highland Park - 13
Isle of Jura 10 years - 12
Laphroaig 10 years - 15
Talisker 10 years - 19

The Historic Elk Mountain Hotel Wine List

House Wines by the Glass

RED

Merlot 7
Cabernet Sauvignon 7
Pinot Noir 10

WHITE

Chardonnay 7
Sauvignon Blanc 9
Gewurztraminer 8
Pinot Grigio 9
Riesling 8

BLUSH

Zinfandel 7
Soft Huckleberry 7

Merlot

Beringer Founders' Estate \$24

Immediately approachable with lush flavors of blueberry and plum, complemented by dark chocolate and spice. Soft tannins make this wine a perfect accompaniment to a variety of foods, such as a juicy burger.

Wild Horse \$36

More intense and structured than its cabernet sauvignon cousin, this wine is balanced by bright acidity, soft rich tannins and a long finish.

Charles Krug Napa Valley \$60

Chocolate covered cherries, coffee and layered plum flavors unite with a blueberry, cola and toffee aromas to give a persistent and enjoyable finish.

Cabernet Sauvignon

Dark Horse \$21

Bold and complex, Dark Horse Cabernet Sauvignon layers dark fruit aromas with notes of toasted oak and dark chocolate.

Beringer Founders' Estate \$24

From California, a rich full-bodied wine with deep berry, toasted oak & vanilla spice flavors. A food friendly wine for the whole table.

Francis Coppola Diamond Collection \$35

Bold aromas of blackberries, cherries and spice, with smooth flavors of plums, currants, dried herbs and toasted oak. Pairs with a sturdy main like steak or burgers.

Wild Horse \$44

This is a well-structured cabernet with aromas and flavors of anise, black and bing cherries, with cedar, coupled with a rich mouth feel yielding smooth tannins.

Charles Krug \$75

Founded in 1861, Charles Krug is Napa Valley's oldest winery. They present this superb cabernet with aromas of cassis, black cherry and roasted coffee open to flavors of dark cherries, cocoa and black licorice. Robust and full bodied.

Joseph Phelps \$165

This lovely wine shows exceptional quality and complexity within a bold, expansive package of thick, grippy tannin and layered flavors of blackberry, tobacco and smoked meat.

Malbec

The Show \$35

The Show Malbec is a delicious wine with flavors of blackberry, cranberry, white pepper, and spice with toasty vanilla and violets. The wine has smooth tannins, a velvety texture, and a long, lingering finish.

Catena Malbec \$62

One of the most awarded wines from the mountains of argentine. Catena Malbec showcases the rich and lush characteristics for which the Malbec wines of Argentina are known. Filled with spice, tobacco, and a touch of leather for a wine that's more than a bit masculine, and balanced with a finish that presents soft, supple tannins and exceptional length, Catena Malbec is a tremendous value for wine lovers who prefer layers of complexity in every pour.

Pinot Noir

Fleur De California Carneros \$40

A bright, fresh, charming, and flavorful Pinot Noir from Carneros. The brilliant ruby color sets the stage for aromas of ripe cherry and cranberry, with hints of white pepper and nutmeg.

Wild Horse \$45

Offering up vibrant aromas and flavors of cherry, pomegranate, cola and Asian spices, this Pinot Noir is consistently praised for its complexity and good balance.

Other

Barefoot Sweet Red Blend \$21

Smooth and sweet red wine blend with luscious aromas and flavors of black cherry and plum.

Layer Cake Shiraz \$35

From South Australia, acclaimed & award-winning Shiraz. Dark, dense, spicy, and creamy. An explosion of dark berry, black cherry, exotic spices, and chocolate with a long, lingering finish. Any Australian would enjoy this with red meat.

Frey Organic Red \$39

Medium bodied, well balanced, and smooth, this wine pairs well with a variety of cuisine. Starting with grapes grown on organic family farms, this wine was crafted in accordance with the USDA organic winemaking standards, with no added sulfites.

Chateau Ste. Michelle Columbia Valley Gewurztraminer \$27

The popular Columbia valley Gewurztraminer is a bright, refreshing, medium-dry wine with inviting aromas of lychee nuts, nutmeg, and clove spice.

Chateau ste. Michelle Riesling \$27

It offers beautiful, sweet & crispy Washington Riesling character with rich flavors of ripe peaches and apricot.

Chardonnay

Chateau STE. Michelle Chardonnay \$27

From Washington, smooth, well balanced with decadent style of ripe flavors & wood character with refreshing acidity.

La Crema Sonoma Coast Chardonnay \$42

Aromas of Meyer lemon, pear, and white flowers with subtle hints of oak, followed by flavors of crisp apple, golden peach, and pineapple. Fleshy, vibrant, and concentrated, juicy yet balanced acidity drives a lingering finish.

Sauvignon Blanc

Chateau Ste. Michelle \$32

From Washington's Columbia Valley this is a crisp, clean, refreshing style of Sauvignon Blanc. The wine offers fresh aromas and flavors of lemongrass, apple and melon.

Charles Krug Napa Valley \$46

Charles Krug's signature style Sauvignon Blanc preserves the vibrant flavors found in the fruit the night it was harvested. The aromas and flavors of guava, grapefruit, and melon shine through.

Pinot Grigio

Beringer Main & Vine Pinot Grigio \$18

Crisp and refreshing with bright aromas of white peach & lemon.

Robert Mondavi Private Selection VINT Pinot Grigio \$22

Pinot Grigio boasts enticing aromas of fresh citrus and stone fruit. A pretty wine with a refreshing palate and crisp entry, it has the typical pear and floral grassy flavors that culminate into a lush, silk-textured finish. Pairs well with food or enjoy as a light aperitif.

Cavit Pinot Grigio \$33

Crisp, light and refreshing with appealing fruit flavors and pleasing fruit and floral aromas. Pairs well with fish, chicken, and pasta dishes.

BLUSH

Beringer White Zinfandel \$20

Fresh and delicious with berry-like fruit flavors and aromas of citrus and honeydew. Enjoyable with a wide variety of foods.

Ste. Chapelle Soft Huckleberry \$24

An enchanting blend of Riesling wine and huckleberries featuring notes of peach and apricot. Ideal as an aperitif or even paired with a spicy dish.

Fleurs de Prairie \$40

Our only French wine, Fleurs de Prairie translates as "wildflowers". This is a traditional South of France style dry rose with a beautiful pale salmon color. Delicate flavors of red fruit, lemon, and herbs, ending with a bright, refreshing acidity. Delicious with salmon.

Sparkling Wine

Piper Sonoma Brut \$46

Dry and fresh with a pale gold color, petite bubbles, and a rich texture. Enjoy an elegant finish, crisp citrus flavors, and hints of green apple.

Mumm Cuvee Napa Brut \$51

An elegant and gorgeously balanced sparkling wine. Delicate golden peach in color, aromas of stone fruits and wild strawberry, flavors of peach, pear, and caramel. Enjoy a long, satisfying finish.

The Historic Elk Mountain Hotel

A Part of Western History

The hidden gem of Elk Mountain was named after a Sioux chieftain called Standing Elk. The town at 7264 feet lies in the shadow of its 11,156 - foot mountain; the settlement of Elk Mountain is a quiet community of cottonwood tree lined streets, picturesque buildings and trout fishing right downtown. The historical significance of the Elk Mountain area lies in the development of the transportation network linking the east and west coasts. The Medicine Bow River crossing was used by the John C. Fremont expedition in 1843. On August 2 of that year Fremont's party camped in the proximity of the "Medicine Butte", an early name for Elk Mountain. The Stansbury expedition in the 1850s, led by the famed mountain man Jim Bridger, crossed the Medicine Bow farther north seeking a route for wagon travel. Later, in 1856, Lt. F.T. Bryan, realized the potential of Stansbury's route and suggested it be used for the Overland Stage started by stagecoach king Ben Holladay. In 1862 the operation was imperiled by constant Indian attacks. Holladay chose to move the line southward back to the Medicine Bow River Crossing, where he built a stage stop. In 1862, Fort Halleck was built on the Overland Stage route a few miles west of Elk Mountain to protect travelers passing through the region. During the years spanning 1862 to 1868 20,000 emigrants a year moved west along the Overland Trail. The government maintained the fort from 1862 to 1866 when it was decommissioned because Indian threat had been significantly reduced. In 1861 the land on which the hotel stands was patented. John S. Jones constructed a large rambling structure on the property alongside the Overland Trail. It was used as a stage station, local saloon, and community post office. The property was sold to John Evans in 1903. In 1905 the Mountain View Hotel (now Elk Mountain Hotel) was opened. The building's architecture is Folk Victorian, a style reminiscent of what was found on the frontier during that time. The Hotel served as an important component in the economic and social life of the Elk Mountain community, as the logging, mining, and livestock industries boomed. The property enjoyed a steady clientele and became a waystation for entrepreneurs and laborers who traveled here for the timber, mineral and ranching industries. Evan's undertook an extension of the Garden Spot Pavilion in 1920. It served the local community as a dance hall, meeting place, and club house for various local societies. In 1947 the property was acquired by Mark Jackson who used his contacts with the big bands of the era to secure weekend gigs between 1948 and 1958. The Garden Spot was host to such famous entertainers as Louis Armstrong, Tommy Dorsey, Glenn Miller, Gene Krupa, and Lawrence Welk. These entertainers inspired hundreds to "jump on and ride" the Garden Spot's magical dance floor during the 1950s. The spring like nature of the flooring was fashioned by laying oak boards over widely spaced log moorings encased in concrete. Both the Hotel and the Pavilion are listed on the National Register of Historic Places but sadly the Garden Spot Pavilion was closed, deemed un-safe, and was demolished in 2001. Today the renovated, comfortable and welcoming Inn still stands where it was first constructed over 120 years welcoming guests from around the world.