

WINES

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| Val d'Oca Prosecco Millesimato Veneto, IT '20 | 12/52 |
| Outerbound Chardonnay Russian River Valley, CA '24 | 16/65 |
| Mar de Frades Albarino Rias Baixas, ES '23 | 15/60 |
| Marc Bredif Vouvray Loire Valley, FR '23 | 14/54 |
| Drylands Sauvignon Blanc Marlborough, NZ '23 | 14/54 |
| Dom Ott 'By Ott' Rosé Cotes de Provence, FR '24 | 14/54 |
| The Vice 'Torie's Vineyard' Pinot Noir Napa Valley, CA '24 | 15/60 |
| Tenuta Di Nozzole Chianti Classico Tuscany, IT '22 | 16/62 |
| Marchesi di Barolo Langhe Nebbiolo Piedmont, IT '22 | 17/68 |
| Les Vignerons d'Estezargues Cote du Rhone Rhône Valley, FR, '24 | 14/56 |

BEER

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| Limelight Lager | 9 |
| Epic IPA | 9 |
| Hockey Flight Hazy IPA | 9 |
| Sculpin IPA | 9 |
| Deer Beer Brown Ale | 9 |
| Modelo Especial | 9 |
| Coors Light | 9 |
| Stella Artois | 9 |
| Guinness Draught Stout | 9 |
| Old Rasputin Imperial Stout | 9 |

APRÉS
MENU

APRÈS

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| Marinated Olives | 9 |
| Rosemary Macrona Almonds | 9 |
| Bluefin Tuna Crudo | 28 |
| caper, onion, lemon | |
| Little Gem Caesar | 19 |
| garlic crouton, parmigiano | |
| Market Greens | 18 |
| shaved vegetables, heirloom cherry tomato, fromage blanc, champagne vinaigrette | |
| Smoked Salmon Dip | 18 |
| house applewood smoked salmon, pickled shallot, crème fraîche, dill, lavash | |
| Charcuterie Board | 27 |
| Chef's selection of two artisan cheeses and cured meats, house pickles, jam, dried fruit, grain mustard, crackers | |
| Carrot & Beet Hummus | 19 |
| Duo of carrot and beet hummus, feta cheese, warm pita, olive oil | |

HAND STRETCHED PIZZA

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| California Tomato | 21 |
| garlic, Sicilian oregano | |
| Margherita | 24 |
| California tomato, bufala mozzarella, basil | |
| Calabrese Salami | 29 |
| California tomato, mozzarella, fontina, Calabrian chili, olive | |
| Fennel Sausage | 28 |
| garlic cream, mozzarella, fontina, Tuscan kale, fennel pollen | |
| Prosciutto | 26 |
| caramelized onion, apple, feta, arugula, olive oil, roasted garlic | |
| Funghi | 27 |
| garlic cream, mozzarella, taleggio, heirloom roasted mushrooms | |

KIDS

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| Chicken Tenders and Fries | 14 |
| Grilled Chicken and Fries | 14 |
| Cheese Pizza | 18 |
| Sausage Pizza | 19 |

COCKTAILS

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| Limelight Old Fashioned | 19 |
| Bourbon, Chai spiced maple syrup, black walnut bitters, lemon zest | |
| Après Ski Spritz | 18 |
| Vodka, St. Germain elderflower, coconut water, prosecco, lemon & mint sprig | |
| Mammoth Mirage | 19 |
| Rye, Crème de Cacao, passion fruit, lemon, egg, grated nutmeg & chocolate | |
| Basecamp Warm-Up (warm) | 18 |
| California red wine, St. George spiced pear, apple cider, star anise, cloves & torched cinnamon | |
| Irish Coffee (warm) | 18 |
| Irish Whisky, local coffee, vanilla cream | |
| Mountain Sage Paloma | 19 |
| Tequila Cristalino, lime & sage elixir, grapefruit soda | |
| Altitude Adjustment | 19 |
| Tequila blanco, curacao, cucumber, lime, alpine bitters | |
| First Chair Shandy | 17 |
| Empirical Cilantro, Mexican Lager, with hatch & tomatillo shrub | |
| Summit Negroni | 19 |
| Gin & basil eau de vie, sweet vermouth, strawberry Campari, lemon twist | |
| Alpine Nightcap | 19 |
| Tequila reposado, Crème de Cacao, chicory, local coffee | |

MOCKTAILS

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| Snowbird Season | 16 |
| Almave NA tequila blanco, hatch & tomatillo shrub, lime, agave, cucumber | |
| Mountain Cooler | 16 |
| Aplous Ease, elderflower, basil, lemon, cucumber soda | |

dishes may contain peanuts or other nuts for those with nut allergies