

FOR THE TABLE

- Marinated Olives — 9

VE GF
- Rosemary Macrona Almonds — 9

VE GF
- Bluefin Tuna Crudo — 28

GF
- caper, onion, lemon
- Grilled Spanish Octopus — 29

GF
- fingerling potato salad, salsa verde
- Salumi Board — 27

GF
- calabrese, speck, toscana salami, fig jam
- Artisan Cheeses — 25

VG
- three selections, sour cherry preserves, crackers

FROM THE MARKET

- Little Gem Caesar — 19

VG
- garlic crouton, parmigiano
- Market Greens — 18

VG
- shaved vegetables, sun gold tomato, Italian vin, ricotta salata
- Tuscan Kale — 18

VG
- breadcrumb, lemon, pecorino
- Roasted Mushrooms — 19

VE GF
- roasted garlic, parsley
- Grilled Broccolini — 17

VE GF
- preserved lemon and chili
- Crispy Heirloom Potatoes — 14

VG GF
- Calabrian chili aioli
- Minestrone Soup — 16

VG GF
- market vegetables, gigante beans, parmigiano

HAND STRETCHED PIZZA

- California Tomato — 21

VE
- garlic, Sicilian oregano
- Fennel Sausage — 28
- garlic cream, mozzarella, fontina, Tuscan kale, fennel pollen
- Margherita — 24

VG
- California tomato, bufala mozzarella, basil
- Funghi — 27

VG
- garlic cream, mozzarella, taleggio, heirloom roasted mushrooms, thyme
- Calabrese Salami — 29
- California tomato, mozzarella, fontina, Calabrian chili, olive

LARGER

- Dry Aged Cheese Burger — 29
- 8oz, gruyere, confit garlic-dijon aioli, caramelized onion, pickle
- Baked Spicy Rigatoni — 30
- pomodoro ala vodka, parmigiano
- Roasted King Salmon — 44

VG GF
- citrus, grilled treviso, olive gremolata
- Chicken Milanese — 36
- sauce gribiche, lemon
- Steak Frites — 54

GF
- bistro cut 10oz, herb butter, tarragon aioli

DESSERT

- Tiramisu \$14
- Chocolate Chip Cookie \$5
- Gelato \$8
- Sorbetto \$8

Trevor Souza, Chef de Cuisine | Robert Brothers, Sous Chef

please inquire with your server about making your dish gluten free or vegan:

VE

vegan dishes that do not contain products that come from animals

VG

vegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish

GF

gluten-free dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye

P

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

SPLIT PLATE CHARGE \$5

Our front-of-house staff participate in a tip pool. Gratuities will be equitably distributed among staff.

This is not a gluten- or nut-free facility. Cross-contamination may occur.

*These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. 20% automatic gratuity for groups of 6 or more.

COCKTAILS	
Limelight Old Fashioned — 19 Bourbon, Chai spiced maple syrup, black walnut bitters, lemon zest	Mountain Sage Paloma — 19 Tequila Cristalino, lime & sage elixir, grapefruit soda
Après Ski Spritz — 18 Vodka, St. Germain elderflower, coconut water, prosecco, lemon & mint sprig	Altitude Adjustment — 19 Tequila blanco, curacao, cucumber, lime, alpine bitters
Mammoth Mirage — 19 Rye, Crème de Cacao, passion fruit, lemon, egg, grated nutmeg & chocolate	First Chair Shandy — 17 Empirical Cilantro, Mexican Lager, with hatch & tomatillo shrub
Basecamp Warm-Up (warm) — 18 California red wine, St. George spiced pear, apple cider, star anise, cloves & torched cinnamon	Summit Negroni — 19 Gin & basil eau de vie, sweet vermouth, strawberry Campari, lemon twist
Irish Coffee (warm) — 18 Irish Whisky, local coffee, vanilla cream	Alpine Nightcap — 19 Tequila reposado, Crème de Cacao, chicory, local coffee
Mountain Cooler (NA) — 16 Aplos Ease, elderflower, basil, lemon, cucumber soda	Snowbird Season (NA) — 16 Almave NA tequila blanco, hatch & tomatillo shrub, lime, agave, cucumber

WINES	
Val d’Oca Prosecco Millesimato — 12 / 52 Veneto, IT ‘20	Rodney Strong Pinot Noir — 15/60 Russian River Valley, CA ‘23
Outerbound Chardonnay — 16 / 65 Russian River Valley, CA ‘24	Tenuta Di Nozzole Chianti Classico — 16/62 Tuscany, IT ‘22
Mar de Frades Albarino — 15 / 60 Rias Baixas, ES ‘23	Marchesi di Barolo Langhe Nebbiolo — 17/68 Piedmont, IT ‘22
Marc Bredif Vouvray — 14 / 54 Loire Valley, FR ‘23	Les Vignerons d’Estezargues Cote du Rhone — 14/56 Rhône Valley, FR, '24
Drylands Sauvignon Blanc — 14 / 54 Marlborough, NZ ‘23	Robert Mondavi Cabernet Sauvignon — 17/72 Napa Valley, CA ‘22
Dom Ott ‘By Ott’ Rose — 14 / 54 Cotes de Provence, FR ‘24	

BEER
Coors Light, CO — 9
Scrimshaw Pilsner, CA - 9
North Coast ‘Foggy Day’ Hazy IPA, CA - 9