

FOR THE TABLE

Marinated Olives — 9  

Rosemary Marcona Almonds — 9  

Ahi Tuna Crudo — 28 

Caper, Onion, Lemon

Grilled Spanish Octopus — 29 

Fingerling Potato Salad, Salsa Verde

Smoked Salmon Dip — 18

House Applewood Smoked Salmon, Pickled Shallot, Crème Fraiche, Dill, Lavash

Charcuterie Board — 25

Chef's Selection of Two Artisan Cheeses and Cured Meats, House Pickles, Jam, Dried Fruit, Grain Mustard, Crackers

Carrot & Red Beet Hummus — 19 

Duo of Carrot and Beet Hummus, Feta Cheese, Warm Pita, Olive Oil

FROM THE MARKET

Little Gem Caesar — 19

Breadcrumbs, Parmigiano

Market Greens — 18 

Shaved Vegetables, Heirloom Cherry Tomato, Fromage Blanc, Champagne Vinaigrette

Assorted Chicories — 18   

Bleu Cheese, Apple, Citrus Vinaigrette, Balsamic Reduction, Pickled Shallot, Pistachio

Roasted Mushrooms — 19  

Roasted Garlic, Parsley

Roasted Romanesco — 21  

Spiced Yogurt, Sultana, Toasted Pine Nut, Mint, Lemon

Crispy Potatoes — 14 

Calabrian Chili Aioli

Add: Salmon* +16, Grilled Chicken* +9

In-Room Delivery Available

Contact Our Staff for Options

HAND STRETCHED PIZZA

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, Thyme

LARGER

Wagyu Cheeseburger — 29

Bacon Onion Jam, Tomato Aioli, White Cheddar, Arugula, Brioche Bun, Fries

Spicy Rigatoni Pomodoro — 30 

Basil, Parmigiano

Roasted Steelhead Salmon — 44 

Israeli Couscous, Spring Onion Soubise, Asparagus, Snap Pea, Charred Cabbage

Crispy Chicken Sandwich — 27

Dill Gribiche, Fennel & Cabbage Slaw, Red Onion, Pickle, Potato Bun, Fries

Pappardelle Bolognese — 36

Lamb & Beef Ragout, Calabrian Chili, Pecorino Romano, Sicilian Oregano

Steak Frites — 54

Bistro Cut 10oz, Herb Butter, Tarragon Aioli

DESSERT

Ice Cream Sundae — 14 

Vanilla Bean Ice Cream, Chocolate Chunks, Caramel Sauce, Pecans, Cherry


Chocolate Chip Cookie — 5


Pistachio Gelato — 8 


Raspberry Sorbetto — 8

Please inquire with your server about making your dish gluten free:

 Vegan dishes that do not contain products that come from animals

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

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

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

This Hotel & Restaurant is cashless

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.

THE DRINKS

LIMELIGHT
MAMMOTH

COCKTAILS

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

Alpine Nightcap — 19

Tequila Reposado, Crème de Cacao, Chicory, Local Coffee

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

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

WINE BY THE GLASS

Val d'Oca Prosecco Millesimato — 12

Veneto, IT '20

Outerbound Chardonnay — 16

Russian River Valley, CA '24

Mar de Frades Albarino — 15

Rias Baixas, ES '23

Marc Bredif Vouvray — 14

Loire Valley, FR '23

Drylands Sauvignon Blanc — 14

Marlborough, NZ '23

Dom Ott 'By Ott' Rose — 14

Cotes de Provence, FR '24

The Vice 'Torie's Vineyard' Pinot Noir — 15

Napa Valley, CA '24

Tenuta Di Nozzole Chianti Classico — 16

Tuscany, IT '22

Marchesi di Barolo Langhe Nebbiolo — 17

Piedmont, IT '22

Les Vignerons d'Estezargues Cote du Rhone — 14

Rhône Valley, FR, '24

Rama Cabernet Sauvignon — 17

Napa Valley, CA '23

Full Wine List Available Upon Request

BEER

Draft

Limelight Lager — 9

Mammoth Brewery, CA

Epic IPA — 9

Mammoth Brewery, CA

Hockey Flight Hazy IPA — 9

June Lake Brewing, CA

Deer Beer Brown Ale — 9

June Lake Brewing, CA

Chronic Amber Ale — 9

Pizza Port, CA

Sculpin IPA — 9

Ballast Point, CA

Modelo Especial — 9

Coors Light — 9

Bottle & Canned

Stella Artois — 9

Guinness Draught Stout — 9

Old Rasputin Imperial Stout — 9

The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify staff if you have any food allergies.

#TheLastStraw | #RefuseTheStraw | #SoloTogether

500 million straws are used in the U.S. every day and 10 million tons of plastic end up in oceans each year. We may be high in the mountains and far from the coasts, but we greatly care for our oceans. Straws available upon request.