

THE FOOD

LIMELIGHT
MAMMOTH

FOR THE TABLE

Marinated Olives — 9  

Rosemary Marcona Almonds — 9  

Smoked Salmon Dip — 18

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

Carrot & Red Beet Hummus — 19 

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

FROM THE MARKET

Little Gem Caesar — 19

Garlic Crouton, Parmigiano

Market Greens — 18 

Shaved Vegetables, Sun Gold Tomato, Italian Vin, Ricotta Salata

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

HANDHELDS

Wagyu Cheeseburger — 29

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

Crispy Chicken Sandwich — 27

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

HAND STRETCHED PIZZA

California Tomato — 21 

Garlic, Sicilian Oregano

Margherita — 24 

California Tomato, Bufala Mozzarella, Basil

Prosciutto — 26

Caramelized Onion, Apple, Feta, Arugula, Olive Oil, Roasted Garlic

LARGER

Roasted Steelhead Salmon — 44

Citrus, Grilled Treviso, Olive Gremolata

Spicy Rigatoni Pomodoro — 30 

Basil, Parmigiano

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

Sorbet / Vanilla Gelato — 8

In-Room Delivery Available

Contact Our Staff for Options

KIDS

Regular Tenders and Fries — 14


Kids Cheese Pizza — 18


Grilled Tenders and Fries — 14

Kids Cheeseburger — 16

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

Veuve Clicquot Yellow Label — 20

Reims, FR

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.