THE *FOOD*

LIMELIGHT
MAMMOTH

FOR THE TABLE

House Made Potato Crisps — 9
Truffles, Garlic Aioli

Al Pastor Wings — 12
Jalapeño Confitado

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, Mustard, Crackers

Carrot & Red Beet Hummus — 19 VG
Duo of Carrot and Beet Hummus, Feta Cheese, Pita Crisps, Olive Oil

FROM THE MARKET

Little Gem Caesar — 19
Breadcrumbs, Parmigiano

Market Greens — 18 VG
Shaved Vegetables, Heirloom Cherry Tomato, Fromage Blanc, Champagne Vinaigrette

Assorted Chicories — 18 VG GF N
Bleu Cheese, Apple, Citrus Vinaigrette, Balsamic Reduction, Pickled Shallot, Pistachio

Roasted Mushrooms — 19 VE GF
Roasted Garlic, Parsley

Roasted Romanesco — 21 VG N
Spiced Yogurt, Sultana, Toasted Pine Nut, Mint, Lemon

Crispy Potatoes — 14 VG
Calabrian Chili Aioli

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

In-Room Delivery Available
Contact Our Staff for Options

FLATBREADS

California Tomato — 21 VG
Roasted Tomato, Garlic, Sicilian Oregano

Margherita — 24 VG
California Tomato, Bufala Mozzarella, Basil

Hot Honey Pepperoni — 29
California Tomato, Mozzarella, Pepperoni, Aleppo Hot Honey

Fennel Sausage — 28
Garlic Cream, Mozzarella, Fontina, Tuscan Kale, Fennel Pollen

Prosciutto — 26
Caramelized Onion, Apple, Feta, Arugula, Balsamic, Roasted Garlic

Funghi — 27 VG
Garlic Cream, Mozzarella, Taleggio, Heirloom Roasted Mushrooms, Thyme

Substitute: Gluten-Free Cauliflower Crust +3

LARGER

Wagyu Cheeseburger — 29
Bacon Onion Jam, Tomato Aioli, White Cheddar, Arugula, Brioche Bun, Fries

Spicy Rigatoni Pomodoro — 30 VG
Basil, Parmigiano, Cream

Roasted 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

Steak Frites — 54
Bistro Cut 10oz, Herb Butter, Tarragon Aioli

DESSERT

Ice Cream Sundae — 14 N
Vanilla Bean Ice Cream, Chocolate Chunks, Caramel Sauce, Pecans, Cherry

Chocolate Chip Cookie — 5

Pistachio Gelato — 8 N

Raspberry Sorbetto — 8

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

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

N 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

Escape from Mammoth — 19
Amaro Nonino, Crème de Banana, Lime, Honey, Prosecco Spritz

Alpenglow — 20
Bartender Original by Stephanie S.
Roku Gin, Fresh Strawberries, Basil & Strawberry cordial, Lillet Blanc, Lime

Altitude Adjustment — 20
Tequila Blanco, Hatch & Tomatillo Shrub, Pineapple, Lime

Grow A Pear — 20
London Dry Gin, Prickly Pear, Lemon, Sauvignon Blanc

Sandia y Mezcal — 19
Vida Mezcal, Blanco Tequila, Watermelon, Lime, Agave

Alpine Nightcap — 19
Tequila Reposado, Crème de Cacao, Chicory Coffee

P.C.T. — 20
Bartender Original by Brian L.
Bourbon, Lemon, Black Tea, Essence of Peach

Limelight Bloody Mary — 18
St. George Green Chili Vodka, Mammoth Bloody Mix, Lemon

Lavender Lakes Mojito — 19
El Dorado 3-Year, Lavender Elixir, Lime, Mint

Mountain Cooler (Non-Alcoholic) — 16
Aplos Ease, Elderflower, Basil, Lemon, Cucumber Soda

I Am Not A Paloma (Non-Alcoholic) — 16
Almave Blanco, Watermelon, Lime, Agave, Elderflower Tonic

WINES BY THE GLASS

Sparkling

Scharffenberger Brut Rose — 15
Mendocino, CA

Veuve Clicquot Yellow Label — 20
Reims, FR

White

Vinos Unidos 'Anhelo' Chardonnay — 17
Napa Valley, CA '23

Mar de Frades Albarino — 15
Rias Baixas, ES '23

Drylands Sauvignon Blanc — 14
Marlborough, NZ '23

Rosé

Entourage Rosé — 14
Cotes de Provence, FR '24

Red

Ponzi Vineyards Pinot Noir — 17
Willamette Valey, OR '24

Pertinace Langhe Nebbiolo — 16
Piedmont, IT '24

Zaca Mesa Z Cuvée Red Blend — 15
Santa Ynez, CA, '23

RAMA Cabernet Sauvignon — 17
Napa Valley, CA '23

BEER

Draft

Mammoth Brewing Co. Limelight Lager — 9
Mammoth Lakes, CA

Mammoth Brewing Co. Epic IPA — 9
Mammoth Lakes, CA

JLB Hockey Fight Hazy IPA — 9
June Lake, CA

JLB Deer Beer Brown Ale — 9
June Lake, CA

JLB Kolsch — 9
June Lake, CA

Pizza Port Brewing Chronic Amber Ale — 9
San Clemente, CA

Ballast Point Sculpin IPA — 9
San Diego, CA

Modelo Especial — 9

Coors Light — 9

Bottle & Canned

Stella Artois — 9

Cali Squeeze — 9

Golden Road Cider — 9

Athletic Brewing (Non-Alcoholic) — 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.