

SH

FOR STARTERS

PRETZEL STICKS warm bavarian pretzel sticks, brewpub mustard, creamy beer cheese	15
FRIED MOZZARELLA crispy golden fried mozzarella, house marinara sauce	14
KOREAN CHICKEN POTSTICKERS pan-fried chicken dumplings, sesame scallion slaw, sweet heat gochujang sauce, sesame seeds	13
FRIED PICKLES hand-battered pickle chips, zesty horseradish sauce	12
CHEESESTEAK EGGROLLS house-rolled eggrolls, sauteed ribeye, 3 cheese blend, caramelized onions, sriracha ketchup	15
GARLIC BUTTER SHRIMP SKILLET sauteed patagonian shrimp, garlic butter sauce, lemon, fresh parsley, cherry tomatoes, crostini	16
LODGE TRUFFLE POUTINE crispy fries, white truffle oil, white cheddar cheese curds, rich brown gravy, parmesan, fresh herbs	15
BUFFALO CHICKEN DIP pulled chicken, poblano wing sauce, cream cheese, 3 cheese blend, ranch, pretzel bites, tortilla chips	16
TEX-MEX NACHOS chipotle chicken, avocado, roasted red peppers, corn + black bean salsa, queso, lime, tri-color tortillas	18
CLASSIC NACHOS house chili, jalapenos, pico de gallo, black olives, warm queso, tri-color tortilla chips	17

SOUP + SALAD

LOCAL PARTNER HOOKED ON STATE STREET LOBSTER + CRAB CHOWDER	12
HOUSE CHILI	9
FRENCH ONION	10
TOMATO BISQUE	8
CHICKEN NOODLE	8
MEDITERRANEAN romaine + arugula, tri-color quinoa, kalamata olives, marinated tomatoes, feta, feta dressing	16
SOUTHWEST romaine, corn + black bean salsa, pico de gallo, avocado monterey jack, lime, mex-ranch dressing	15
CAESAR romaine, parmesan garlic croutons, fresh herbs, evoo, grated parmesan, creamy caesar dressing	13

+ add to any salad crispy or grilled chicken +5
tuna +7 shrimp +6 hard boiled egg +3

FLATS + PIZZA

CUP + CHAR PEPPERONI FLATBREAD calabrese salami, cup-and-char pepperoni, honey-fig spread, ricotta, grated parmesan, fresh basil, red pepper flakes, local honey	17
MARGHERITA FLATBREAD fresh mozzarella, 3 cheese blend, house marinara, basil pesto	14
ELOTE CHICKEN FLATBREAD smoked chicken thighs, mozzarella cheese blend, pickled red onions, street corn mix, elote seasoning	18

+ sub gluten free flatbread +2

LOCAL PARTNER REVELLO'S OLD FORGE STYLE PIZZA	
12 CUTS (TRAY) 30 6 CUTS (HALF) 16 2 CUTS 7	

+ add pepperoni +.50 per slice

LODGE CLASSICS

CHEESESTEAK shredded ribeye with caramelized onions and melted cooper cheese on a soft italian roll	19
BUFFALO CHICKEN CHEESESTEAK shredded chicken, mild house sauce, melted cooper cheese, soft italian roll	17
CALI CLUB thinly sliced turkey, applewood smoked bacon, lettuce, tomato, avocado, mayo, wheat toast	18
LODGE CLASSIC BURGER 5oz patty, lettuce, tomato, onion, brioche bun double patty +8 add american, cheddar, provolone, gouda, swiss, pepperjack +1 bacon +3 egg +1.5	16
BONELESS WING BITES all white chicken bites floured and fried crispy served with blue cheese and celery mild, hot, mango habanero, sweet chili, garlic parmesan, sesame garlic, barbeque	14
CHICKEN TENDERS + FRIES crispy chicken tenders, house fries, honey mustard and bbq sauce	16
SKI LODGE COMBO classic grilled cheese on sourdough & creamy tomato bisque, parmesan croutons	14
CHICKEN + WAFFLES crispy buttermilk fried chicken over a fresh Belgian waffle, salted honey butter, house pickles, maple syrup	20
MAPLE BACON BURGER 5oz patty, pepperjack cheese, sriracha bourbon sauce, maple bacon, brioche bun add egg +1.5	19
MAC + CHEESE cavatappi pasta, creamy cheese sauce, parmesan bread-crumbs. make it buffalo +1 add chicken +3 add shrimp +5	12

GRAM-ABLE GR(EATS)

MAC'D UP GRILLED CHEESE creamy mac + cheese, slow cook birria, pepperjack provolone blend, sourdough toast	20
WAGYU BURGER 100% wagyu beef 8oz patty topped with smoked gruyere, roasted garlic aioli and deeply caramelized onions served on a toasted brioche bun	32
FRENCH DIP slow roasted top round, caramelized onions, french baguette, melted swiss, warm au jus	19
TUNA TACOS sesame-seared ahi tuna, mango slaw, cucumber wasabi sauce, soy sesame glaze, flour tortillas	21
HOT HONEY CHICKEN SANDWICH battered + fried chicken, house hot honey, pickle jalapenos, pepperjack cheese, garlic herb spread, brioche bun	16

FEATURE FAVES

McMONTAGE grilled sausage patty, 2 over-easy eggs, maple butter, american cheese, pretzel bun	15
TUSCAN CHICKEN SANDWICH marinated + grilled chicken, balsamic roasted peppers, pesto aioli, mozzarella, arugula, brioche bun	17
FLANK STEAK TACOS chipotle marinated flank steak, southwest lime slaw, salsa verde, fresh cilantro, flour tortillas	20
FALAFEL WRAP crispy falafel, kalamata olives, shallots, cucumbers, feta, cherry tomatoes, arugula, tzatziki	18
TERIYAKI NOODLE BOWL warm soba noodles, carrots, bell peppers, green onion, ginger, snap peas, savory teriyaki glaze add salmon +8 shrimp +6 chicken +5	14

sides

HOUSEMADE CHIPS	6
HOUSE SALAD	6
HOUSE FRIES	7
WAFFLE FRIES	7
SWEET POTATO WAFFLE FRIES	7

MIXED COCKTAILS

- PEANUT BUTTER HOT CHOCOLATE** 13
Skrewball Whiskey, hot chocolate, Reese's peanut butter sauce, topped with whipped cream and crushed Reese's
- IRISH COFFEE** 13
Jameson, Baileys, coffee, whipped cream
- HOT TODDY** 11
honey whiskey, fresh lemon, ginger syrup, green tea
- SPIKED CIDER** 10
spiced rum, hot apple cider, cinnamon stick
- MONTAGE BLOODY MARY** 16
jalapeno infused Stateside vodka, horseradish, citrus, tomato juice, antipasto garnish
- TITO'S MONTAGE MULE** 13
Tito's vodka, pomegranate liqueur, ginger beer, pomegranate juice
- ESPRESSO MARTINI** 16
Three Olives espresso vodka, kaluha, espresso, simple syrup, topped with espresso beans
- WHITE CHOCO-RASPBERRY MARTINI** 14
Tito's vodka, white chocolate liqueur, raspberry liqueur, heavy cream, rimmed with dried raspberries
- FROSTED CRANBERRY COSMO** 14
Deep Eddy Cranberry Vodka, Domaine de Canton, white cranberry juice, topped with sugared cranberries
- SPICED APPLE WHISKEY SOUR** 16
Makers Mark Whisky, apple cider, house-made spiced simple syrup, orange bitters, topped with sour mix, and garnished with an orange
- MAPLE OLD FASHIONED** 16
Bulleit Bourbon, maple syrup, orange bitters, topped with an orange peel and cinnamon stick
- LAVENDER ROSEMARY GIN FIZZ** 14
Beefeater Gin, lemon juice, house-made rosemary syrup, house-made lavender syrup, topped with club, garnish with rosemary sprig and lemon
- BLOOD ORANGE MARGARITA** 15
silver tequila, blood orange juice, margarita mix, garnish with salted rim and dried orange

CRAFTED MOCKTAILS

- WINTER PALOMA** 7
cranberry juice, housemade spiced simple syrup, lime juice, topped with club soda
- POMEGRANATE CHARGE** 8
pomegranate juice, lemon, housemade rosemary syrup, topped with Red Bull Sugar Free
- SUNSET COOLER** 7
orange juice, pineapple juice, cranberry juice, topped with Sprite
- LAVENDER WINTER SOUR** 7
lemon juice, housemade lavender simple syrup, white cranberry juice, topped with club soda

FINE WINE

	GLASS	BOTTLE
DAOU CABERNET SAUVIGNON	8	36
MARK WEST PINOT NOIR	8	36
NATURA MALBEC	8	36
GABBIANO PINOT GRIGIO	8	36
DAOU CHARDONNAY	8	36
SQUEALING PIG SAUVIGNON BLANC	8	36
SANTA MARINA MOSCATO	8	32

CANS + BOTTLES

- ANGRY ORCHARD 8
- BUD LIGHT 7
- BUDWEISER 7
- CORONA 8
- CORONA LIGHT 8
- HEINEKEN 8
- HEINEKEN LIGHT 8
- HEINEKEN 0.0 (NA) 8
- MICHELOB ULTRA 7
- MICHELOB ULTRA GOLD 8
- MICHELOB ULTRA ZERO 7
- MILLER HIGH LIFE 7
- SBC SEASONAL 8
- SIERRA NEVADA PALE ALE 8
- STATESIDE 10
orange, peach
- SURFSIDE 10
regular, half & half, lemonade, peach
- LUCKY LEMONADE BLUEBERRY BY HIGH NOON 10
- TROEGS 8
PA Lager, Mad Elf, Troegenator, Freaky Squeeze
- TWISTED TEA 7
- WHITE CLAW 8
black cherry, mango
- ATHLETIC BREWING CO (NA) 7
Free Wave Hazy IPA, Lite, Run Wild IPA, Upside Dawn Golden

ON TAP

+ ADDITIONAL ROTATING DRAFT BEERS LISTED ON TABLE TOP MENU

- MILLER LITE
- KONA BIG WAVE
- BLUE MOON
- ALLAGASH WHITE
- MICHELOB ULTRA
- STELLA ARTOIS
- YUENGLING LAGER
- TROEGS PERPETUAL
- GUINNESS
- TROEGS GRAFFITI HIGHWAY
- FIDDLEHEAD IPA
- TROEGS PA LAGER

DELISH DESSERTS

- SUMMIT S'MORES** 15
roast your own s'mores! served with graham crackers, marshmallows + hershey chocolate bars
- COOKIE SKILLET** 13
a slocum hollow favorite - a large, gooey chocolate chip cookie baked in a cast iron skillet, topped with vanilla ice cream, chocolate sauce + whipped cream
- CHURRO SKILLET** 14
crispy mini churros, dulce de leche, chocolate sauce, vanilla ice cream, cinnamon sugar

All items are prepared in a facility with gluten, milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Parties of 6 or more guests are subject to 18% gratuity and will be automatically added to your bill.