

# SLOPESIDE PUB & GRILL

Where Every Table is a Window Seat!

## APPS & STARTERS

### PULLED PORK NACHOS 15.

Corn tortilla chips, queso cheese sauce, pulled pork, pico de gallo, red beans, olives, jalapeños, sour cream and guacamole

### BREADED MOZZARELLA WITH MARINARA 9.

Breaded half-moons of mozzarella with spicy marinara

### ANTIPASTO PLATTER 11.

Assorted cured meats, olives, pickled vegetables, fresh mozzarella, polenta fries, toasted bread

### DIPS AND CHIPS 9.

Corn tortilla chips, pico de gallo, guacamole, queso

### WINGS: REGULAR & BONELESS Half 8. Full 14.

Slopeside BBQ, Mild, Hot, Garlic Parm, Sweet Thai Chili, Hot and Honey, Fiery Jalapeño Lime

### CALIFORNIA CHICKEN FLATBREAD 12.

Grilled chicken, avocado, bacon, roasted red peppers, chipotle ranch spread, fresh mozzarella, ranch drizzle

### CRISPY BUFFALO SHRIMP 13.

Yuengling battered shrimp tossed with buffalo sauce, blue cheese crumbles and micro celery

### BLACKENED FISH TACOS 11.

Blackened white fish, chipotle lime crema, red cabbage slaw, radishes and tomato salsa

### HAWAIIAN PORK BELLY SLIDERS 13.

Kings Hawaiian bun, jicama cherry slaw, crispy pork belly, fried plantains, lime vinaigrette

### ROASTED GARLIC HUMMUS 8.5

House made hummus served with extra virgin olive oil and warm pita

## SOUPS

### SOUP DU JOUR Market Price

Chef's choice

### FRENCH ONION 7.

Rich beef broth, shredded beef, blend of onions, ciabatta & gruyère cheese

## SALADS

### CAESAR SALAD 8.

Chopped romaine, housemade Caesar dressing, shaved parmesan cheese, croutons

### SLOPESIDE SALAD 8.

Iceberg, romaine, tomato, cucumber, crispy wontons, bacon, creamy parmesan ranch

### CAPRESE STEAK SALAD 13.

Grilled Koehler Farms skirt steak, butterhead lettuce, grape tomatoes, fresh mozzarella, roasted tomato vinaigrette, Genovese basil

### SEASONAL SALAD 11.

Radicchio, field greens, blueberry vinaigrette, fresh peaches, sunflower seeds, flatbread croutons

### KALE & QUINOA SALAD 10.

Kale, romaine, cucumber, tomato, quinoa, crispy chick peas, lemon Dijon vinaigrette

### Upgrade your Salad

Chicken 5. | Blackened Chicken 6.

Shrimp 7. | Blackened Shrimp 8.

Salmon 7. | Blackened Salmon 8. | Steak 9.

## FRIES & RINGS

### PARMESAN CHIVE FRIES 7.

Fresh chives, parmesan, sambal aioli

### BAY FRIES 6.5

Malt vinegar, Old Bay seasoning, cheese sauce

### BACON AIOLI FRIES 7.

Rich garlic mayo, applewood bacon pieces and chives

### BEER BATTERED ONION RINGS 7.

Bistro sauce

## ENTREES

### BONE-IN RIBEYE STEAK 26.

Koehler Farms steak, roasted fingerling potatoes, crispy onion rings, roasted garlic demi glaze

### KOEHLER FARMS

### CHIMICHURRI SIRLOIN 24.

Koehler Farms steak, grilled asparagus, braised coconut plantains, house made chimichurri sauce

### GRILLED AHI TUNA STEAK 22.

Rice noodles, stir fry vegetables, house made teriyaki sauce, sesame seeds

### PAN ROASTED SALMON 22.

Roasted leeks and potatoes, marinated asparagus, lemon chive vinaigrette, roasted red pepper coulis

### CAJUN MAC & CHEESE 23.

Crab, shrimp and crawfish, creole spiced mac and cheese, bell peppers and onion, andouille sausage

### ROSEMARY AND PEACH PORK CHOPS 21.

Grilled peach and rosemary compote, grilled prime reserve pork chop, braised greens, balsamic

### SLOPESIDE LINGUINE AND CLAMS 19.

Fresh clams, linguine, summer sausage, capers, confit tomatoes, meyer lemon cream, herbes de provence

### BRUSCHETTA CHICKEN 18.

Cherry tomato bruschetta, fresh homemade mozzarella, grilled seasonal vegetables, balsamic glaze

## BURGERS & SANDWICHES

(Served with endless fries)

### HOMEGROWN BURGER 14.

8oz. Koehler Farms burger, local cheddar cheese, lettuce, tomato, onion, brioche bun

### THE GROOMER 15.

American & cheddar cheeses, bacon, onion rings, Blue Mountain BBQ, brioche bun

### CHIPOTLE BLACK BEAN BURGER 11.

Black bean burger, chipotle ranch, pepper jack, pico de gallo, brioche bun

### THE IMPOSSIBLE BURGER 14.

The impossibly vegan burger, toasted sweet potato bun, rainbow vegetable slaw

### CRAB CAKE SANDWICH 15.5

Lump crab cake, field greens, tomato, pickled red onion, tartar sauce on a brioche bun

### GRILLED CHICKEN CROISSANT 13.

Pepper jack cheese, bacon, lettuce, tomato and onion on a toasted croissant

### TURKEY BLT CLUB 13.

Toasted sourdough triple decker, butterhead lettuce, thick cut bacon, heirloom tomatoes, house cooked turkey and bacon aioli.

### BUTTERMILK CRISPY CHICKEN SANDWICH 14.

Buttermilk fried chicken, honey sriracha slaw, spicy pickles on a toasted pretzel bun

### SOUTHERN STYLE GRILLED CHEESE 12.

BBQ pulled pork, cheddar, American on sourdough bread

### BEER BRAISED BRATWURST 12.

Signature bratwurst, housemade apple sauerkraut, spicy mustard

### QUESADILLA 12.

Choice of cajun seasoned chicken breast or pulled pork, pico de gallo, pepperjack, cheddar, flour tortilla, served with shredded lettuce and sour cream. Guacamole for an additional charge.

## KIDS 7.5

(Kids 10 & under)

Served with fries, fresh fruit, veggies & dip or yogurt cup and bottomless fountain beverages or a glass of milk or juice

### BREADED CHICKEN TENDERS

KID'S BURGER | MAC N' CHEESE  
GRILLED CHEESE | ALL BEEF HOTDOG

## THEME NIGHTS

4 TO CLOSE



**PEEL 'N EAT SHRIMP MONDAYS**

\$4 ½ pound shrimp  
\$8 1 pound shrimp

**\$2 Blue Moon drafts**



**WING NIGHT TUESDAYS**

\$4 ½ pound boneless wings  
\$4 6 piece bone-in wings served with choice of wing sauce and dip

**\$2 Miller Lite drafts**



**CLAM JAM & WINE DOWN WEDNESDAYS**

\$4.99 Clams – Dozen middle neck clams served with drawn butter and lemon

**½ price wine by the glass and bottle**



**BURGER BASH THURSDAYS**

\$5 Burgers – Choose from a variety of specialty burgers (fries additional cost)

**\$10.00 domestic buckets of beer (5)**



**SANGRIA SUNDAYS**

**\$5 glass/\$18 carafe**

## HANDCRAFTED COCKTAILS

### MULES

#### MOUNTAIN CRANBERRY MULE 7.

Titos vodka, cranberry juice, ginger beer, lime juice

#### CAMPFIRE MULE 7.

Fireball whiskey, ginger beer, lime juice

#### EL DIABLO 7.

Jose Cuervo, lime juice, creme de cassis, ginger beer

#### MOSCATO MULE 7.

Titos vodka, Canyon Road moscato, ginger beer, lime juice

### TWISTED CLASSICS

#### THE BLOODY BULL 11.

Titos vodka, bloody mary mix, beef broth, garnished with a smoked bologna stick

#### PUCKER AND POP MARGARITA 10.

Jalapeño infused Jose Cuervo, freshly squeezed ruby red grapefruit juice, agave syrup, lime juice, triple sec, salted rim

#### GINGER MOJITO 8.

Ginger infused Bacardi rum, mint, lime, simple syrup, club soda

### INFUSIONS

Pineapple Vodka | Watermelon Vodka | Ginger Rum | Jalapeño Tequila

### HOUSE FAVORITE SANGRIA

#### PEACH SANGRIA 7.

Moscato wine, peaches, apples, oranges, strawberries, peach schnapps, garnished with mint

#### BLUEBERRY SANGRIA 7.

Red wine, blueberries, apples, oranges, blackberry brandy

### SPECIALTY COCKTAILS

#### ARNOLD PALMERTON 7.

Bird Dog peach whiskey, unsweetened tea, lemonade

#### STRAWBERRY LEMONADE 8.

Stoli Strasberi, lemonade, garnished with strawberries

#### DREAM WEAVER 7.

Bird Dog black berry whiskey, lemonade

#### ORANGE CRANBERRY COSMO 9.

Stoli Ohranj, cointreau, freshly squeezed lime juice, cranberry juice

#### PINEAPPLE MARTINI 9.

Pineapple and hibiscus infused Stoli vodka, a splash of pineapple juice

#### WATERMELON MARTINI 9.

Watermelon infused Stoli vodka, Dekuyper Watermelon, house made watermelon ice cube

## BEER LIST

### TAP BEER

#### ITHACA FLOWER POWER IPA 6.

ABV 7.5% IBU 75 Ithaca NY

#### LEINENKUGEL SEASONAL 6.

ABV 4.2% IBU 11 Chippewa Falls WI

#### YUENGLING LAGER 4.

ABV 4.5% IBU 12 Pottsville PA

#### TRÖEGS PERPETUAL IPA 6.

ABV 7.5% IBU 85 Hershey PA

#### LAGUNITAS IPA 6.

ABV 6.2% IBU 51.5 Petaluma CA

#### MILLER LITE PILSNER 4.

ABV 4.2% IBU 12 Milwaukee WI

#### EVIL GENIUS SEASONAL 6.

ABV 7% IBU 36 Philadelphia PA

#### BLUE MOON WITBIER 6.

ABV 5.4% IBU 9 Golden CO

#### GUINNESS STOUT 6.5

ABV 5.6% IBU 45 Dublin Ireland

#### YARDS PALE ALE 6.

ABV 4.6% IBU 37 Philadelphia PA

#### 1911 CIDER 6.

ABV 5.5% IBU N/A Lafayette NY

#### VICTORY HELLES LAGER 6.

ABV 4.8% IBU 14 Dowingtown PA

### BOTTLED BEER

#### HEINEKEN OMISSION LAGER

#### BUDWEISER STELLA ARTOIS

#### ST. PAULI NA MICHELOB ULTRA

#### STONE IPA LABATT'S BLUE

#### AMSTEL LIGHT BLITHERING IDIOT

#### BUD LIGHT TRAVELER'S SEASONAL

#### ITHACA APRICOT WHEAT FOUNDERS ALL DAY IPA TWISTED TEA ANGRY ORCHARD CORONA MIKE'S HARD LEMONADE BALLAST POINT SCULPIN IPA NIMBLE HILL MIDNIGHT FUGGLE LARIMER 99 PROBLEMS & THE PEACH AIN'T ONE SPIKED SELTZER

## GRANDPA'S CANS

PBR | Genesee | Old Milwaukee | Schlitz | Miller High Life | Shaefer

## WINE BY THE GLASS

### SPARKLING

PROSECCO LA MARCA Veneto, ITALY 9.

### WHITES

WHITE ZINFANDEL CANYON ROAD California 7.

RIESLING BLUE RIDGE WINERY Poconos, Pennsylvania 11.

SAUVIGNON BLANC NOBILO Marlborough, New Zealand 10.

PINOT GRIGIO CANYON ROAD California 7.

CHARDONNAY CANYON ROAD California 7.

CHARDONNAY EVE Washington State 10.

MOSCATO CANYON ROAD California 7.

### REDS

PINOT NOIR CANYON ROAD California 7.

MERLOT CANYON ROAD California 7.

CONCORD SIR WALTER Lehigh Valley, Pennsylvania 7.

CABERNET SAUVIGNON CANYON ROAD California 7.

CABERNET SAUVIGNON PASO ROBLES Paso Robles 10.

RED BLEND RAVAGE California 11.

## BOTTOMLESS FOUNTAIN BEVERAGES 3.

Coke | Diet Coke | Cherry Coke | Sprite | Dr. Pepper | Seagram's Ginger Ale | Club Soda | Tonic Water | Barq's Rootbeer  
Minute Maid Lemonade | Raspberry Iced Tea | Gold Peak Unsweetened Tea | Gold Peak Green Tea