BRISKET NACHOS 15.  
House smoked brisket, corn tortilla chips, queso cheese sauce, pico de gallo, red beans, olives, jalapeños, sour cream, guacamole

BREADED MOZZARELLA WITH SPICY MARINARA 10.  
Breaded half-moons of mozzarella, spicy marinara sauce

MEDITERRANEAN TRIO 10.  
Garlic hummus with olive oil, baba ganoush with confit tomatoes, sumac and white bean hummus with jalapeño apple butter, pita bread

APPs & STARTERS

WINGS: REGULAR & BONELESS  
Half 8.5  |  Full 15.  
BBQ | Mild | Hot | Garlic Parm | Sweet Thai Chili | Hot & Honey | Chocolate Chipotle Mole

AHI TUNA TARTAR 12.  
Chopped Ahi tuna, cucumber, watermelon broth, scallions, sesame ginger miri dressing, wontons

BRISKET TACOS 11.  
House smoked beef brisket, sautéed peppers & onions, pickled radishes, beer cheese, flour tortillas

DIPS AND CHIPS 9.  
Corn tortilla chips, pico de gallo, guacamole, queso

PIEROGI POUTINE 12.  
Mini pierogis, cheese curds, beef demi, beer cheese, onion straws

WAGYU BEEF SLIDERS 13.  
3 American Wagyu beef sliders, house bacon cheese, BBQ, onion straws, slider buns

QUESADILLA 12.  
Choice of blackened chicken breast or marinated steak served with lettuce, pepper jack, cheddar, pico de gallo, sour cream, flour tortilla

SOUPS

SOUP DU JOUR Market Price  
Chef’s choice

FRENCH ONION 8.  
Rich beef broth, shredded beef, blend of onions, ciabatta, gruyère cheese

SALADS

CAESAR SALAD 8.5  
Chopped romaine, shaved parmesan cheese, croutons, house made Caesar dressing

SLOPESIDE SALAD 8.5  
Iceberg, romaine, tomato, cucumber, crispy wontons, bacon, creamy parmesan ranch dressing

STEAK SALAD 14.  
Grilled Koehler Farms hand cut 4oz. sirloin steak, romaine & iceberg lettuce, cucumber, cherry tomato, ricotta salata, smoky pecans, apricot and white balsamic dressing

ASIAN CHOP SALAD 11.  
Romaine, Napa cabbage, carrots, cucumber, tomato, edamame, red onion, peppers, crispy noodles, Yuzu vinaigrette

Upgrade your Salad  

FRIES & RINGS

PARMESAN CHIVE FRIES 7.  
Fresh chives, parmesan, sambal aioli

MOJITO LIME FRIES 7.  
Mojito lime seasoning, Corona cheese sauce

BACON AIOLI FRIES 7.  
Rich garlic mayo, applewood bacon pieces, chives

BEER BATTERED ONION RINGS 8.  
Bistro sauce

ENTREES

BONE-IN RIBEYE STEAK 27.  
Koehler Farms steak, pampsn mashed potatoes, seasonal vegetables, beef demi

KOELHER FARMS  
SIRLOIN STEAK 25.  
Koehler Farms 10oz. hand cut sirloin steak, ramen noodles, bulgogi broth, Asian vegetable slaw, fried quinoa

PAN ROASTED JUMBO SCALLOPS 28.  
Jumbo dry scallops, corn risotto, coffee bacon jam, pickled jalapeño

PAN ROASTED SALMON 22.  
Pan roasted salmon, farrotto, seasonal vegetables, sorrel beurre blanc

BISON MAC & CHEESE 23.  
All-natural bison, cavatappi pasta, tomato basil, Tillamook cheddar sauce, chili threads

COUNTRY FRIED PORK TENDERLOIN 20.  
Buttermilk fried pork tenderloin, country gravy, southern succotash

PAPPARDELLE PASTA 18.  
WITH MUSHROOMS, RICOTTA & WALNUTS  
Broad egg pasta, trifolled wild mushroom cream, cherry tomatoes, house made ricotta, parmesan, arugula, chopped walnuts

NEW ORLEANS SHRIMP BARBECUE 23.  
Pan roasted shrimp and bison sausage, Worcestershire butter sauce, pampsn mashed potatoes, tomatallo salsa

FREEBIRD HALF CHICKEN 22.  
Crispy skin half chicken, white BBQ, arugula, warm baby potato salad

BURGERS & SANDWICHES

(Selected with endless fries)

HOMEGROWN BURGER 14.  
8oz. Koehler Farms burger, local cheddar cheese, lettuce, tomato, onion, brioche bun

THE GROOMER 15.  
8oz. Koehler Farms burger, American & cheddar cheeses, bacon, onion rings, Blue Mountain BBQ, brioche bun

CHIPOTLE BLACK BEAN BURGER 11.  
Black bean burger, chipotle ranch, pepper jack cheese, pico de gallo, shaved lettuce, brioche bun

THE IMPOSSIBLE BURGER 15.  
The impossibly vegan burger, rainbow vegan slaw, sweet potato bun

CRAB CAKE SANDWICH 16.  
Lump crab cake, field greens, tomato, pickled red onion, tartar sauce, brioche bun

WILD BOAR SAUSAGE SANDWICH 16.  
– Made exclusively for Slopeside Pub & Grill  – Wild boar sausage, tomato aioli, cucumber slaw, pickled jalapeño, sub roll

BUTTERMILK CRISPY CHICKEN SANDWICH 14.  
Buttermilk fried chicken, honey sriracha slaw, spicy pickles, toasted pretzel bun

MEATLOAF GRILLED CHEESE 14.  
Thick cut meatloaf, American and cheddar cheeses, caramelized onions, roasted pepper dip, sourdough bread

SMOKEHOUSE BEEF SANDWICH 15.  
Smoked local beef, blue cheese aioli, confit tomatoes, local arugula, ciabatta roll

KIDS 8.  
(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

Please ask your server for GF/Vegan/Dietary alternatives

Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Before placing your order, please inform your server if a person in your party has a food allergy. All prices subject to change.
**THEME NIGHTS**

- **TACO & MARGARITA MONDAYS**
  - $5 margaritas
  - $5 grande tacos

- **WING NIGHT TUESDAYS**
  - $5.50 pound boneless wings or 6 piece bone-in wings served with choice of wing sauce and dip

- **CLAM JAM & WINE DOWN WEDNESDAYS**
  - $5 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)
  - $15 domestic buckets of beer (5)

  - **SANGRIA SUNDAYS**
  - $5 glass/$18 carafe

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**HANDCRAFTED COCKTAILS**

<table>
<thead>
<tr>
<th>MULES</th>
<th>SPECIALTY COCKTAILS</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRANBERRY LIME MULE 8. Stoll Lime, cranberry juice, ginger beer, lime juice, lime garnish</td>
<td>ARNOLD PALMERTON 8. Bird Dog Peach Whiskey, unsweetened tea, lemonade</td>
</tr>
<tr>
<td>BLUE MOUNTAIN MULE 8. Stoll Blueberry, ginger beer, lime juice, blueberry garnish</td>
<td>MINTED BLUEBERRY LEMONADE 8. Tito’s Vodka, lemonade, blueberry simple syrup, garnished with mint</td>
</tr>
<tr>
<td>STRAWBERRY MULE 8. Stoll Strawberry, ginger beer, lime juice, strawberry garnish</td>
<td>DREAM WEAVER 8. Bird Dog Blackberry Whiskey, lemonade</td>
</tr>
<tr>
<td>KICKING MULE 8. Stoll Hot, ginger beer, lime juice, jalapeño garnish</td>
<td>COSMOCELLO 10. Tito’s Vodka, Cointreau, Limoncello, lime juice, splash of cranberry</td>
</tr>
<tr>
<td>THE CAPTAIN’S MULE 8. Captain Morgan, ginger beer, lime juice, lime garnish</td>
<td>POMTINI 10. Pomegranate vodka, Pomm juice, Cointreau, lime juice</td>
</tr>
<tr>
<td>TENNESSEE MULE 8. Jack Daniels, ginger beer, lime juice, lime garnish</td>
<td>RIVIERA FIZZ 11. Mally Blood Orange, blood orange juice, peach schnapps, club soda</td>
</tr>
<tr>
<td>MALIBU MULE 8. Malibu Coconut, ginger beer, lime juice, lime garnish</td>
<td>JUST PEACHY 10. Stoli Peach, peach schnapps, peach juice</td>
</tr>
<tr>
<td>TWISTED CLASSICS</td>
<td>GHOSTBUSTER 15. Krystal Head Vodka, olive juice, blue cheese stuffed olives</td>
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<tr>
<td>PALOMA FRESCA 6.5</td>
<td>BULLSEYE 6. Helles Lager, Sprite, lime juice, sugar, served over ice</td>
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<tr>
<td>Absolut Grapefruit, grapefruit juice, simple syrup, club soda</td>
<td>MANGO TEQUILA SUNRISE 7.5 Cuervo Gold, mango puree, orange juice, grenadine, lime garnish</td>
</tr>
<tr>
<td>WATERMELON MARGARITA 9. Milagro Tequila, watermelon purée, lime juice, simple syrup, lime juice, salted rim</td>
<td>GINGER SNAP 6.5 Bacardi Gold, ginger ale, lime garnish</td>
</tr>
<tr>
<td>BLACKBERRY SOUR 9. Templeton Rye, blackberry simple syrup, sour mix</td>
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<tr>
<td>HOUSE FAVORITE SANGRIA</td>
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<tr>
<td>WHITE PEACH SANGRIA 8. Moscato, peach schnapps, peaches, apples, oranges, splash of Sprite</td>
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<tr>
<td>CLASSIC RED SANGRIA 8. Red wine, white rum, OJ, lemons, limes, oranges, splash of Sprite</td>
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<tr>
<td>ROSE WATERMELON SANGRIA 8. Rose, watermelon-schnapps, brandy, watermelon cubes, apples, oranges, splash of ginger ale</td>
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**BEER LIST**

<table>
<thead>
<tr>
<th>TAP BEER</th>
<th>BOTTLED BEER</th>
</tr>
</thead>
<tbody>
<tr>
<td>DOGFISH 60 MINUTE IPA 6.5 ABV 6.0% IBU 60 Milton DE</td>
<td>HEINEKEN OMISION LAGER BUDWEISER</td>
</tr>
<tr>
<td>LEINENKUGEL SEASONAL 6. ABV 4.2% IBU 11 Chippewa Falls WI</td>
<td>STELLA ARTOIS ST. PAUL NA</td>
</tr>
<tr>
<td>YUENGLING LAGER 4. ABV 4.5% IBU 12 Pottsville PA</td>
<td>MICHELOB ULTRA COORS LIGHT</td>
</tr>
<tr>
<td>SWEETWATER EXTRA PALE ALE 6. ABV 5.75% IBU 39 Atlanta GA</td>
<td>LABATT’S BLUE ANMELT LIGHT</td>
</tr>
<tr>
<td>LAGUNITAS IPA 6.5 ABV 6.2% IBU 52 Petaluma CA</td>
<td>TROEGS PERPETUAL IPA BUD LIGHT</td>
</tr>
<tr>
<td>MILLER LITE PILSNER 4. ABV 4.2% IBU 12 Milwaukee WI</td>
<td>PABST BLUE RIBBON</td>
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**WINE BY THE GLASS**

**SPARKLING**

- PROSECCO PIO VENETO Veneto, ITALY 8.

**WHITES**

- WHITE ZINFANDEL CANYON ROAD California 7.
- RIESLING BLUE RIDGE WINERY Poconos, Pennsylvania 11.
- SAUVIGNON BLANC NOBILIO Marlborough, New Zealand 10.
- CHARDONNAY CANYON ROAD California 7.
- CHARDONNAY SONOMA-CUTTER Russian River Valley, California 9.
- MOSCATO CANYON ROAD California 7.

**REDS**

- PINOT NOIR CANYON ROAD California 7.
- MERLOT CANYON ROAD California 7.
- CONCORD SIR WALTER Lehigh Valley, Pennsylvania 8.
- CABERNET SAUVIGNON CANYON ROAD California 7.
- CABERNET SAUVIGNON PASSO CREEK Paso Robles, California 9.
- RED BLEND RHIANNON California 11.

**DESSERTS**

- SHOOTERS SINGLE 4.5 FLIGHT 16. Seasonal dessert cups available Flight - Choice of four
- CHOCOLATE CHERRY CREME BRULEE 8. Tart cherries and chocolate custard, brittle sugar crust
- LEMON SQUARE WITH BLUEBERRY GELATO & BERRY COULIS 8. Lemon cream, shortbread crust, blueberry gelato, berry coulis
- SEASONAL FRUIT COBBLER WITH ICE CREAM 8. Seasonal fruit with crunchy crumb topping and ice cream