

SLOPESIDE PUB & GRILL

Where Every Table is a Window Seat!

APPS & STARTERS

CHILI NACHOS 16.

House made chili, corn tortilla chips, queso cheese sauce, pico de gallo, red beans, olives, jalapeños, sour cream, guacamole

BREADED MOZZARELLA WITH SPICY MARINARA 11.

Breaded half-moons of mozzarella, spicy marinara sauce

SHRIMP TACOS 12.

Grilled shrimp, blue corn tortillas, pineapple salsa, green rice, pickled red onions

WINGS: REGULAR & BONELESS Half 8.5 Full 15.

BBQ, Mild, Hot, Garlic Parm,
Sweet Thai Chili, Hot & Honey,
Blue Burn

DIPS AND CHIPS 10.

Corn tortilla chips, pico de gallo, guacamole, queso

PIEROGI POUTINE 13.

Mini pierogis, cheese curds, beef demi, beer cheese, onion straws

WILD BOAR FLATBREAD 13.

Wild boar, caramelized onions, shiitake mushrooms, butternut squash spread, Monterey jack

WAGYU BEEF SLIDERS 14.

3 American Wagyu beef sliders, house bacon cheese, BBQ, onion straws, slider buns

BLACKENED CHICKEN QUESADILLA 13.

Blackened chicken served with lettuce, pepper jack, cheddar, pico de gallo, sour cream, flour tortilla

SOUPS

SOUP DU JOUR MARKET PRICE

Chef's choice

FRENCH ONION 9.

Rich beef broth, shredded beef, blend of onions, ciabatta, Swiss cheese

SUNCHOKE 9.

Cream based soup, sunchoke, golden potatoes

ALE HOUSE CHILI 9.

Beef and bean chili, cheddar cheese, sour cream, scallions

SALADS

SLOPESIDE SALAD 9.5

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

CAESAR SALAD 9.5

Chopped romaine, shaved parmesan cheese, croutons, house made Caesar dressing

STEAK SALAD 15.

Grilled Koehler Farms hand cut 4oz. sirloin, romaine & iceberg lettuce, cucumber, cherry tomato, ricotta salata, smoky pecans, port wine & white balsamic dressing

SOUTHWEST SALAD 12.

Grilled chicken, mixed salad greens, tortilla strips, pico de gallo, black beans, corn, chipotle ranch dressing

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 8.

Fresh chives, parmesan, sambal aioli

TRUFFLE FRIES 9.

Truffle oil, shaved parmesan

BACON AIOLI FRIES 8.

Rich garlic mayo, applewood bacon pieces, chives

BAY FRIES 8.

Bay seasoning, warm cheese sauce

BEER BATTERED ONION RINGS 8.

Bistro sauce

ENTREES

BONE-IN RIBEYE STEAK 28.

Koehler Farms steak, smoked gouda mashed potatoes, seasonal vegetables, bourbon green peppercorn demi

KOEHLER FARMS SIRLOIN STEAK 26.

10oz. hand cut sirloin steak, roasted scallion chimichurri, white bean puree, fire-roasted vegetables

DRUNKEN CLAMS 22.

10 clams, Blue Moon broth, tomatoes, fennel, bacon, pasta du jour

PAN ROASTED SALMON 22.

Pan roasted salmon, Israeli couscous, squash butter

LOBSTER MAC & CHEESE 26.

Lobster meat, cavatappi pasta, fontina cheese sauce, brown butter bread crumbs

CHICKEN & DUMPLINGS 22.

Crispy half chicken, house made dumplings, rich gravy

PAPPARDELLE PASTA 19. WITH MUSHROOMS, RICOTTA & WALNUTS

Fresh broad egg pasta, truffled wild mushroom cream, butternut squash, house made ricotta, parmesan arugula, chopped walnuts

NEW ORLEANS SHRIMP BARBECUE 24.

Pan roasted shrimp and bison sausage, Worcestershire butter sauce, smoked gouda mashed potatoes, tomatillo salsa

STUFFED PORK CHOP 24.

Fresh center cut pork chop, apple cornbread stuffing, seasonal vegetables, calvados cream

BURGERS & SANDWICHES

(Served with endless fries)

HOMEGROWN BURGER 15.

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

THE GROOMER 16.

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

CHIPOTLE BLACK BEAN BURGER 12.

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

THE BEYOND BURGER 16.

The Beyond burger, lettuce, tomato, onion, vegan cheese, sweet potato bun

CRAB CAKE SANDWICH 17.

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

ELK BURGER 18.

8oz. Fossil Farms elk burger, cider braised onions, lettuce, tomato, jalapeño apple butter, sweet potato bun

BUTTERMILK CRISPY

CHICKEN SANDWICH 15.

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

MEATLOAF GRILLED CHEESE 14.

Thick cut meatloaf, fontina and cheddar cheeses, caramelized onions, roasted pepper dip, sourdough bread

THE RACHEL 16.

House roasted turkey, sauerkraut, Swiss cheese, sambal aioli, marble rye bun

KIDS 8.5

(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 | PASTA MARINARA

Please ask your server for
GF/Vegan/Dietary alternatives

HANDCRAFTED COCKTAILS

MULES

CRANBERRY BLUE MOUNTAIN MULE 9.

Mishka Cranberry Vodka, ginger beer, lime juice, lime

DRAGON FRUIT MULE 9.

Tito's Vodka, dragon fruit puree, ginger beer, lime juice, lime

AMERICAN MULE 9.

Smithworks Vodka, ginger beer, lime juice, lime

CANADIAN MULE 9.

Crown Royal Apple Whiskey, ginger beer, lime juice, lime

CLEAR SKY MULE 9.

Captain Morgan White Rum, ginger beer, lime juice, lime

POMEGRANATE MULE 9.

Tito's Vodka, pomegranate juice, ginger beer, lime juice, lime

MEXICAN MULE 9.

Cuervo Gold Tequila, ginger beer, lime juice, lime

HONEY MULE 9.

Mishka Honey Vodka, ginger beer, lime juice, lime

SMOKY MULE 9.

Johnnie Walker Red, ginger beer, lime juice, lime

TWISTED CLASSICS

CRANBERRY GIMLET 10.

Ketel One Oranje, cranberry juice, lime juice, agave nectar, cranberry garnish

WINTER SPICED OLD FASHIONED 9.

Bluebird Four Grain Bourbon, winter spiced simple syrup, orange bitters, Angostura bitters, orange twist

PEPPERMINT MUDSLIDE 9.

Rumple Minze, Baileys, Kahlúa, Godiva White Chocolate Liqueur

CRANBERRY CINNAMON WHISKY SOUR 10.

Singleton Single Malt Scotch, cranberry cinnamon simple syrup, sour mix

HOUSE SANGRIA AND GLUEHWEIN

WINTER RED SANGRIA 9.

Shiraz, triple sec, brandy, pomegranate juice, pears, apples, limes, oranges, cinnamon sticks, splash of ginger ale

WHITE CIDER SANGRIA 9.

Chardonnay, brandy, cider, ginger, apple, splash of ginger ale, cinnamon-sugar rim

GLUEHWEIN 9.

Warm red wine, brandy, oranges, apples, cloves, cinnamon sticks, star anise

SPECIALTY COCKTAILS

CARAMEL MARTINI 11.

Smirnoff Caramel Vodka, Smirnoff Vanilla Vodka, Godiva White Chocolate Liqueur

MAPLE BOURBON CIDER 10.

Bulleit Bourbon, maple simple syrup, apple cider, lemon juice

THE SKI LIFT 9.

Hot cocoa, Rumple Minze, whipped cream, chocolate drizzle

YELLOW SNOW 11.

Tito's Vodka, peach schnapps, Tropical Red Bull

COSMOCELLO 11.

Tito's Vodka, Cointreau, Limoncello, lime juice, splash of cranberry

ARNOLD PALMERTON 9.

Bird Dog peach Whiskey, unsweetened tea, lemonade

FIRE IN THE HOLE 9.

Jack Daniel's Tennessee Fire, hot apple cider

WINTER SPARK 9.

Captain Morgan, agave nectar, pink grapefruit juice, hot water, cinnamon stick

APPLE OF MY EYE 10.

Hennessey VS, apple cider, ginger beer, lime juice

AGAVE MARGARITA 9.

Altos Blanco, agave nectar, lime juice, chili salt, lime

VANILLA LATTE MARTINI 10.

Crown Royal Vanilla, Kahlua, Kerrygold Irish Cream

IRISH COFFEE 10.

Jameson, medium roast coffee, brown sugar, cremor

RUMCHATA TOASTY 9.

Jack Daniels Tennessee Fire, RumChata, whipped cream, Cinnamon Toast Crunch garnish

WINTER GIN & TONIC 9.

Beefeater Gin, tonic, spiced simple syrup, splash of orange juice

DIRTY SNOW 9.

Malibu Coconut, Kahlúa, milk, dusted with toasted coconut

CLASSIC MANHATTAN 10.

Old Forester Bourbon, sweet vermouth, Angostura bitters, orange peel, maraschino cherries

BEER LIST

TAP BEER

DOGFISH 60 MINUTE IPA 7.

ABV 6.0% IBU 60 Milton DE

LEINENKUGEL SEASONAL 6.5

ABV 4.2% IBU 11 Chippewa Falls WI

YUENGLING LAGER 5.

ABV 4.5% IBU 12 Pottsville PA

TROEGS PERPETUAL IPA 7.

ABV 7.5% IBU 85 Hershey PA

LAGUNITAS DAY TIME IPA 7.

ABV 4% IBU 1 Petaluma CA

MILLER LITE PILSNER 5.

ABV 4.2% IBU 12 Milwaukee WI

EVIL GENIUS SEASONAL 7.

ABV 7% IBU 36 Philadelphia PA

BLUE MOON WITBIER 6.5

ABV 5.4% IBU 37 Golden CO

GUINNESS STOUT 7.

ABV 5.6% IBU 45 Dublin Ireland

MAGNERS CIDER 7.

ABV 4.5% IBU N/A Tipperary IRL

VICTORY HELLES LAGER 6.5

ABV 4.8% IBU 14 Downingtown PA

YARDS BRAWLER 6.5

ABV 4.2% IBU 12 Philadelphia PA

BOTTLED BEER

**HEINEKEN
RED BRIDGE LAGER (GF)****BUDWEISER
STELLA ARTOIS****ST. PAULI NA
MICHELOB ULTRA****LABATT'S BLUE
AMSTEL LIGHT****BUD LIGHT
CORONA****FLYING FISH IPA
TWISTED TEA****ANGRY ORCHARD
ITHACA APRICOT WHEAT
MIKE'S HARD LEMONADE
BALLAST POINT SOUR WENCH
LANCASTER BREWING MILK STOUT
COORS LIGHT
WHITE CLAW SELTZER
SAM ADAMS SEASONAL
STONE IPA
VICTORY TWISTED MONKEY
PABST BLUE RIBBON
BELL'S TWO HEARTED ALE IPA
AVERY EL GOSE**

WINE BY THE GLASS

SPARKLING

PROSECCO PIO VENETO Veneto, ITALY **9.**

WHITES

WHITE ZINFANDEL CANYON ROAD California **8.**

RIESLING BLUE RIDGE WINERY Poconos, Pennsylvania **11.**

SAUVIGNON BLANC NOBILO Marlborough, New Zealand **10.**

PINOT GRIGIO CANYON ROAD California **8.**

CHARDONNAY CANYON ROAD California **8.**

CHARDONNAY SONOMA-CUTRER Russian River Valley, California **10.**

MOSCATO CANYON ROAD California **8.**

REDS

PINOT NOIR CANYON ROAD California **8.**

MERLOT CANYON ROAD California **8.**

CONCORD SIR WALTER Lehigh Valley, Pennsylvania **8.**

CABERNET SAUVIGNON CANYON ROAD California **8.**

SHIRAZ JIM JIM McLaren Vale, Australia **11.**

RED BLEND RHIANNON California **12.**

DESSERTS

**SHOOTERS
SINGLE 5. FLIGHT 16.**

Seasonal dessert cups available
Flight - Choice of four

**APPLE CINNAMON BUNDT
CAKE WITH ORANGE CURD 8.**

Warm cinna-apple bundt cake,
orange curd, candied ginger

**PB&J BROWNIE WITH STRAWBERRY
GELATO & WET WALNUTS 8.**

PB & chocolate brownie, strawberry
gelato, wet walnuts, berry couli

CAKE OF THE MONTH 8.
Featured monthly seasonal slice