

PUB *points*



SCAN TO START
EARNING REWARDS
POINTS!

SLAPESIDE
PUB & GRILL

SLOPESIDE

PUB & GRILL

WINGS

- BONE-IN WINGS 13

8 lightly seasoned
jumbo yard bird wings
- BONELESS WINGS 10

Half pound boneless wings

- CHOOSE YOUR
FAVORITE WING SAUCE!
- BBQ
- PEACH BBQ
- GARLIC PARM
- MILD
- SWEET THAI CHILI
- HOT & HONEY
- HOT

- SERVED WITH
CARROTS & CELERY
- BLUE CHEESE OR RANCH



SCAN TO EARN
PUB POINTS!

STARTERS

- NACHOS 17

Seasoned ground beef, black beans, pico de gallo, queso, jalapeño, black olives, sour cream, guacamole piled high over fresh tortilla chips
- FRIED PICKLES 9.5

Fried pickle chips served with chipotle ranch
- RED BEET HUMMUS 9.5

Fresh made red beet hummus, fresh vegetables, warm pita chips
- DIPS & CHIPS 12

Fresh corn tortilla chips served with house made pico de gallo, salsa verde, warm queso
- BBQ CHICKEN FLATBREAD 15

Grilled chicken, shredded cheddar, apple cider smoked bacon, pickled red onion, BBQ sauce, ranch, fresh chives
- BLACKENED SALMON TACOS 10

Blackened salmon, roasted corn & peach salsa, avocado crema, fresh cilantro, choice of blue corn or soft flour tortillas
- BLACKENED CHICKEN QUESADILLA 16

Blackened chicken breast, pepper jack & cheddar cheese, pico de gallo, flour tortilla, served with lettuce, sour cream
- PRETZEL BITES 14

Soft pretzel nuggets tossed in butter and everything seasoning, served with warm queso, mustard aioli
- SPINACH & ARTICHOKE DIP 13.5

House made creamy spinach & artichoke dip, house made tortilla chips

- BEEF SLIDERS 14

Beef patties, American cheese, shaved lettuce, tomato, sliced shallots, sliced pickles, house made Thousand Island dressing, glazed slider rolls

SOUPS & SALADS

- FRENCH ONION 11

Rich beef broth, blend of three onions, ciabatta crostini, swiss cheese
- SOUP DU JOUR 9

Chef's choice of house made soup
- SLOPESIDE SALAD 12

Iceberg, romaine, cucumber, tomato, bacon, creamy parmesan ranch dressing, crispy wontons
- CAESAR SALAD 12

Chopped romaine, shaved parmesan, Caesar dressing, house made croutons
- STEAK WEDGE SALAD 20

Grilled flat iron steak, baby iceberg, bacon, cherry tomatoes, blue cheese dressing, fresh chives
- ROASTED BEET SALAD 15

Spring Mix, roasted red beets, goat cheese, shaved red onion, candied hazelnuts, honey ginger vinaigrette

SANDWICHES

- (Served with fries or coleslaw)

CRAB CAKE SANDWICH 20

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

CHICKEN SALAD CROISSANT 17

Chicken breast in a lemon dill dressing with celery and onions, lettuce, buttery croissant

FALAFEL PITA 15.50

House made falafel (chickpea fritter), parsley, fresh tzatziki, tomato, pickled red onion, lettuce, warm pita

SIGNATURE GRILLED CHEESE 15.5

Confit tomatoes and garlic, apple cider smoked bacon, cheddar and fontina cheeses, sourdough

CHEESESTEAK 16

Shaved ribeye, cheese sauce, sautéed onions, hoagie roll
- BURGERS
- (Served with fries or coleslaw)

HOMEGROWN BURGER 17.5

8 oz burger, aged cheddar cheese, lettuce, tomato, onion, brioche bun

THE GROOMER 18

8 oz burger, American & cheddar cheeses, apple cider smoked bacon, onion rings, Blue Mountain BBQ, brioche bun

CHIPOTLE BLACK BEAN BURGER 17

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

SUB GRILLED CHICKEN BREAST +2

FRIES & RINGS

PARMESAN CHIVE FRIES 10

Fresh chives, parmesan served with sambal aioli

BACON AIOLI FRIES 11

Tossed with rich garlic mayo, applewood bacon pieces, fresh chives

BAY FRIES 11

Malt vinegar, Old Bay seasoning served with warm queso

BEER BATTERED ONION RINGS 12

Served with bistro sauce

SWEET POTATO FRIES 12

Served with your choice of honey maple cream cheese or horseradish crema

ENTREES

SMOKY MAC & CHEESE 22

Tasso ham, peas, smoked gouda mornay, cavatappi

SALMON 24

Honey miso glazed salmon, baby bok choy, coconut rice, fresh scallions

BISTRO FILET 34

8 oz petite tender filet, grilled ratatouille, Tuscan potatoes, red wine shallot butter

COWBOY STEAK 47

16 oz bone-in ribeye, garlic mashed potatoes, asparagus, demi-glace

GNOCCHI 16

Sautéed potato dumpling, zucchini, summer squash, cherry tomatoes, chili flakes, tarragon, white wine, marinara

BRICK CHICKEN 20

Grilled half chicken, potato au gratin, roasted tri-color carrots

SHRIMP SCAMPI 23

Shrimp, linguine, garlic, shallots, parsley, white wine, butter

FISH & CHIPS 26

Crispy beer battered Atlantic haddock, hand cut steak fries, served with malt vinegar aioli

SHEPHERD'S PIE 19

Braised lamb, peas, carrots, herbed mashed potatoes

ADDITIONS

(Add to a salad or entree)

CHICKEN 5 / SALMON 8

STEAK 10 / CRAB CAKE 10

SHRIMP 8 / IMPOSSIBLE BURGER 7

HOUSE MADE SAUCES

(2oz)

RANCH - CREAMY PARMESAN RANCH - CHIPOTLE RANCH

BISTRO SAUCE - MALT VINEGAR AIOLI - SAMBAL AIOLI

CREAMY MUSTARD DIP - HORSERADISH CREMA

BLUE MOUNTAIN BBQ - BBQ - BISTRO SAUCE

QUESO - PICO DE GALLO .75

A LA CARTE

GARLIC MASHED POTATOES 5

ROASTED TRI-COLOR CARROTS 5

GRILLED RATATOUILLE 5

ASPARAGUS 5

SIDE CAESAR SALAD 6.5

SIDE SLOPESIDE SALAD 6.5

MENU KEY

Vegetarian

Vegan

Gluten Free

Menu items containing these symbols are naturally vegetarian, vegan or gluten free.

GLUTEN FREE ROLLS +2

Menu items with this symbol can be prepared gluten free or vegetarian upon your request.

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE

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.

SLOPESIDE

PUB & GRILL

BEER & WINE

DRAFT BEER

BLUE MOON WITBIER 8

ABV 5.6% IBU 45 Golden CO

TROEGS SUNSHINE PILSNER 8

ABV 4.5% IBU 12 Hershey PA

NEW TRAIL BROKEN HEELS HAZY IPA 9

ABV 6.5% IBU 35 Williamsport PA

SAM ADAMS SEASONAL 8

ABV 4.4% IBU 22 Boston MA

FOUNDERS ALL DAY IPA 9

ABV 4.7% IBU 42 Grand Rapids MI

SWITCHBACK SOUR 8

ABV 4.3% IBU 8 Somerdale NJ

GUINNESS STOUT 9

ABV 5.6% IBU 45 Dublin IRL

MILLER LITE PILSNER 6

ABV 4.2% IBU 10 Milwaukee WI

YUENGLING LAGER 6

ABV 4.5% IBU 12 Potstsville PA

LOST TAVERN WEATHER OR NOT PALE ALE 8

ABV 4.6% IBU 37 Bethlehem PA

MAGNERS PEAR CIDER 8

ABV 4.5% IBU N/A Tipperary IRL

SWEETWATER G13 IPA 9

ABV 6% IBU 48 Athens GA

BOTTLED BEER

BUDWEISER 6

PABST BLUE RIBBON 4

STELLA ARTOIS 7

MICHELOB ULTRA 6

WHITE CLAW 7

AMSTEL LIGHT 7

BUD LIGHT 6

COORS LIGHT 6

CORONA 7

RED BRIDGE (GF) 7

TWISTED TEA 7

STONE IPA 9

ANGRY ORCHARD 7

GL EDMUND FITZGERALD PORTER 7

LABATT BLUE 7

MIGHTY SWELL ROCKET POP 7

WHITE CLAW BLACK CHERRY 7

DESCHUTES FRESH HAZY IPA 9

NEW BELGUIM FAT TIRE 8

ST. PAULI N/A 7

PAULANER HEFE-WEIZEN 9

WINES BY THE GLASS

Sparkling

PROSECCO 10

Elmo Pio, Veneto, Italy

Whites

WHITE ZINFANDEL 8

Canyon Road, California

RIESLING 11

Blue Ridge Winery, Poconos, Pennsylvania

SAUVIGNON BLANC 10

Ocean Road, South Australia, Australia

PINOT GRIGIO 8

Canyon Road, California

CHARDONNAY 8

Canyon Road, California

CHARDONNAY 11

Josh Craftsman, California

MOSCATO 8

Canyon Road, California

Reds

PINOT NOIR 8

Canyon Road, California

MERLOT 8

Canyon Road, California

CABERNET SAUVIGNON 8

Canyon Road, California

SHIRAZ 12

Jim Jim, McClaren Vale, Australia

MALBEC 11

Terrazas, Mendoza, Argentina

CONCORD 9

Mazza, Northeast, PA

SANGRIA

WHITE PEACH SANGRIA 9

Moscato, Peachtree Schnapps, peach brandy, strawberries, oranges, splash of Starry

RED SANGRIA 9

Red wine, brandy, triple sec, orange juice, apples, oranges, splash of ginger ale

SEASONAL SANGRIA 9

Ask your server for the seasonal sangria.

SLOPESIDE

PUB & GRILL

HANDCRAFTED COCKTAILS

SPECIALTY COCKTAILS

CROWN PEACH GUMMY 10

Crown Royal Peach whiskey, Starry, cranberry juice, sour mix, garnished with peach rings

APEROL SPRITZ 12

Aperol, Pio Prosecco, club soda

LEMON POPPY SEED MARTINI 12

Smirnoff Citrus vodka, lemon juice, simple syrup, poppy seed, sugar rim

MOUNTAIN SUNSET 9

Titos vodka, pineapple juice, grenadine

BLACKBERRY MARGARITA 13

Buen Amigo tequila, triple sec, lime juice, house made blackberry simple syrup, sour mix, salt rim

BROWN DERBY 9

Bulleit rye whiskey, grapefruit, honey syrup

PALOMA "THE DOVE" 12

21 Seeds Grapefruit Hibiscus tequila, A Treat grapefruit soda, tajin rim

WATERMELON COOLER 9

Smirnoff Watermelon vodka, Dekuper Watermelon Pucker, club soda

ANTIOXIDANT APPLE 10

Crown Apple whiskey, cranberry juice, pomegranate juice

ARNOLD PALMERTON 10

Birdog Peach whiskey, unsweetened tea, lemonade

PATIO SIPPER 9

Moscato, lemonade, raspberry puree, mint garnish

PEACH POMEGRANATE BELLINI 12

Pio Prosecco, Peachtree Schnapps, Pom Wonderful

TWISTED PINK 9

Malibu rum, cranberry juice, grapefruit juice

PARADISE 12

Tanqueray gin, apricot brandy, orange juice, lemon juice

BLACKBERRY ELDERFLOWER

MARTINI SPARKLER 15

Belvedere vodka, St. Germain Elderflower liqueur, Pio Prosecco, blackberry simple syrup

MARACUYA MARGARITA 13

Buen Amigo tequila, triple sec, passionfruit juice, lime juice, chili oil, tajin rim

WHAT YA IN THE MULE FOR?

SUMMER MULE 10

Smirnoff Strawberry vodka, ginger beer, lime juice, strawberries, mint

BLACKBERRY ELDERFLOWER MULE 10

Smirnoff vodka, St. Germain Elderflower liqueur, blackberry simple syrup, ginger beer

JALISCO MULE 11

21 Seeds Cucumber Jalapeño tequila, ginger beer, lime juice, jalapeño garnish

TENNESSEE APPLE MULE 10

Jack Daniels Apple whiskey, ginger beer, lime juice

PASSION FRUIT MULE 11

Ciroc Passion Fruit vodka, ginger beer, lime juice

AMERICAN MULE 10

Smirnoff Red White and Berry vodka, ginger beer, lime juice

PINEAPPLE MULE 10

Captain Morgan Pineapple rum, ginger beer, lime juice

BLUE MOUNTAIN MULE 10

Smirnoff Blueberry vodka, ginger beer, lime juice, blueberry puree

RASPBERRY MULE 10

Smirnoff Raspberry vodka, ginger beer, lime juice

ADULT LEMONADES

BLUEBERRY LEMONADE 10

Smirnoff Blueberry vodka, lemonade, blueberry puree, mint

FOREVER SUMMER LEMONADE 10

Smirnoff Strawberry vodka, lemonade, strawberry puree

RASPBERRY LEMONADE 10

Smirnoff Raspberry vodka, lemonade, raspberry puree

THE FREEDOM LEMONADE 10

Smirnoff Red White and Berry vodka, lemonade, raspberry and blueberry puree

SLAPESIDE

PUB & GRILL

Desserts

SHOOTERS SINGLE/FLIGHT 5/18

Tres Leches

Yellow sponge cake with 3 creams

Café Mocha ☼

Chocolate pot de crème, coffee mousse

Peaches N' Cream ☼

Honey vanilla bean cream, roasted peaches

Baker's Choice

Weekly selection from our in-house baker

FRENCH SILK PIE 10

Buttery pie crust, smooth decadent chocolate mousse, topped with lightly sweetened whipped cream

SANGRIA CAKE 10

Vanilla sponge cake, mixed berry mousse, red wine berry compote, whipped cream, 21+

BLUEBERRY CRUMBLE SUNDAE 9

Vanilla ice cream, blueberry filling, topped with brown sugar crumble, whipped cream

CHEESECAKE 8

New York style cheesecake
Add cherry compote, chocolate syrup or caramel syrup 1.50

■ ■ ■ **DESSERT MENU** ■ ■ ■

☼ GLUTEN FREE

SLAPESIDE

PUB & GRILL

After Dinner *drinks*

BOURBON

Makers Mark, Knob Creek, Bulleit

COGNAC

Hennessy VS, Remy VSOP, Martell VS

CORDIALS

Disaronno, Frangelico,
Grand Marnier, Kahlua, Baileys

IRISH

Jameson Black Barrel, Slane

RYE

Boondocks, Bulleit

SCOTCH

Glenlivet 12, Chivas 12,
Glenfiddich 12, Dalmore 12, Singleton 12

TEQUILA

Patrón, Altos Repasado, El Luchador

■ ■ ■ AFTER DINNER ■ ■ ■
DRINKS

kid's menu

\$10

BREADED CHICKEN TENDERS

KID'S BURGER

MAC N' CHEESE

HOT DOG

GRILLED CHEESE

PIZZA ROLLS

SIDE CHOICES

APPLESAUCE

FRIES

FRUIT

SIDE SALAD

YOGURT

DRINK CHOICES

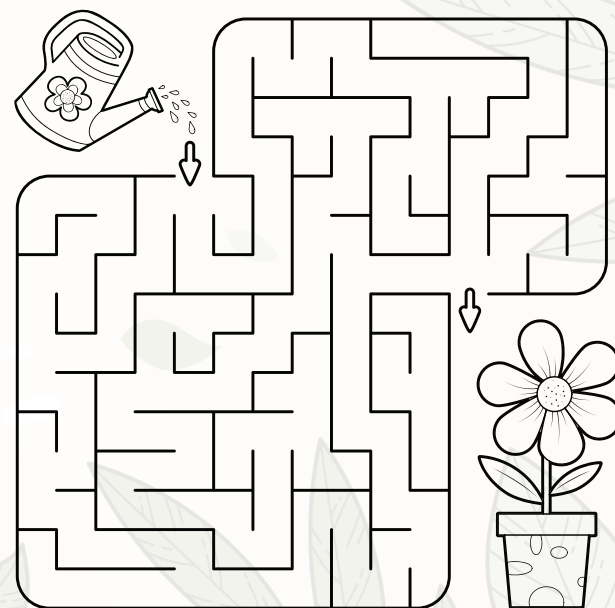
1 GLASS OF
MILK OR
JUICE

BOTTOMLESS
FOUNTAIN
DRINK

dessert

WARM BROWNIE SUNDAE \$5

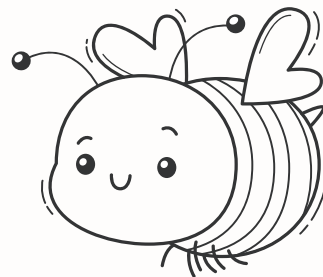
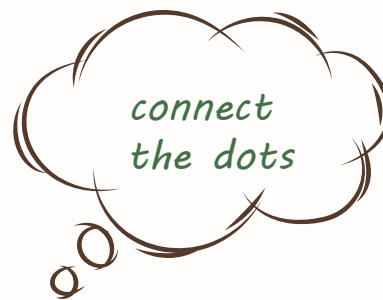
ICE CREAM SUNDAE \$4



SLAPESIDE
PUB & GRILL

SLAPESIDE

PUB & GRILL



FUN ON THE MT.

Z	Q	P	M	Y	Y	X	Z	D	G
O	I	K	I	O	W	M	A	I	G
L	R	P	O	G	R	T	R	S	L
C	A	O	L	A	T	B	C	C	A
A	D	S	C	I	J	I	H	G	M
M	E	R	E	K	N	K	E	O	P
P	O	C	S	R	W	E	R	L	X
I	Y	V	B	S	T	A	Y	F	I
N	S	F	A	T	J	A	L	W	L
G	U	X	E	B	F	Y	G	L	E

color me in!



LASER TAG	ROCK WALL	DISC GOLF
ZIP LINE	ARCHERY	GLAMP
CAMPING	MT BIKE	YOGA