



SLOPESIDE

PUB & GRILL

STARTERS

- SOUTHWEST STEAK NACHOS 18**
Chopped steak, warm queso, southwest salsa, chipotle lime crema, fresh tri-colored tortilla chips
- FRIED PICKLES 10**
Fried pickle chips, chipotle ranch
- EVERYTHING HUMMUS 10**
Fresh made classic garlic hummus, everything bagel seasoning, fresh vegetables, warm pita chips
- DIPS & CHIPS 12.5**
Fresh tri-colored tortilla chips, house-made pico de gallo, guacamole, warm queso
- CHICKEN FLATBREAD 16**
Diced grilled chicken, mozzarella, prosciutto, arugula, butternut squash puree, balsamic glaze
- CREAMY CRAB DIP 14**
Claw crab, cream cheese, Old Bay seasoning, fried pita chips
- BLACKENED CHICKEN QUESADILLA 16.5**
Blackened chicken breast, pepperjack & cheddar cheese, house-made pico de gallo, flour tortilla, lettuce, sour cream
- PRETZEL BITES 14**
Soft pretzel nuggets tossed in butter and everything seasoning, warm queso, creamy mustard sauce
- MOZZARELLA STICKS 12**
Breaded mozzarella sticks, house-made marinara
- MEATLOAF SLIDERS 15**
Meatloaf, aged cheddar cheese, honey bourbon onions, habanero carolina BBQ, King’s Hawaiian buns

WINGS

Served with carrots & celery + blue cheese or ranch dressing

- BONE-IN WINGS 15**
8 lightly seasoned jumbo yard bird wings
- BONELESS WINGS 11.5**
Half-pound boneless wings
- CHOOSE YOUR FAVORITE WING SAUCE!**
BBQ
HABANERO CAROLINA BBQ
ORANGE SESAME TERIYAKI
GARLIC PARMESAN
MILD
SWEET THAI CHILI
HOT & HONEY
HOT

SPUDS & RINGS

- BACON AIOLI FRIES 11**
Tossed with rich garlic mayo, bacon pieces, scallions
- BAY FRIES 11**
Malt vinegar, Old Bay seasoning, warm queso

BOWLS

- 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
- BLUE MOUNTAIN CHILI 11**
Seasoned beef, beans, tomato, shredded cheese, sour cream, scallions
- SLOPESIDE SALAD 12.5**
Iceberg, romaine, cucumber, tomato, bacon, creamy parmesan ranch dressing, crispy wontons
- CAESAR SALAD 12.5**
Chopped romaine, shaved parmesan, Caesar dressing, house-made croutons
- WINTER SALAD 20**
Grilled steak, arugula, spring mix, radishes, charred broccoli, crushed walnuts, brie cheese, date vinaigrette
- CREAMY CURRY CHICKEN 15**
Chicken, coconut curry, spices, white rice, greek yogurt, scallions

ADDITIONS

- CHICKEN 5.5 - STEAK 10 - SALMON 9 - SHRIMP 8**
CRAB CAKE 10.5 - IMPOSSIBLE BURGER 7.5
BLACKENED +1
- SWEET POTATO FRIES 12**
Horseradish crema or honey maple cream cheese
- ONION RINGS 12**
Beer battered onion rings, bistro sauce
- SEASONED CHIPS 6**
New Orleans style house-made chips

HOUSE-MADE SAUCES (2oz)

- RANCH - CREAMY PARMESAN RANCH - CHIPOTLE RANCH**
PICO DE GALLO - CREAMY MUSTARD SAUCE - QUESO
BLUE MOUNTAIN BBQ - BBQ - HORSERADISH CREMA -
BISTRO - ROASTED TOMATO AIOLI .75
- BLUE CHEESE - GUACAMOLE - BACON AIOLI**
- HONEY MAPLE CREAM CHEESE 1

SANDWICHES & BURGERS

Served with fries or coleslaw and a pickle

- CRAB CAKE SANDWICH 20**
Lump crab cake, field greens, tomato, pickled red onion, tartar sauce, brioche bun
- CHICKEN SANDWICH 17**
Grilled chicken breast, pesto, provolone cheese, roasted shallots, tomato, arugula, baguette
- CHEESESTEAK 16**
Shaved ribeye, warm queso, sautéed onions, hoagie roll
- HADDOCK BAHN MI 16**
Breaded and fried haddock, pickled jalapeño radish slaw, roasted tomato aioli, baguette
- FRENCH DIP 19**
Thinly sliced roast beef, provolone cheese, baguette, au jus, horseradish crema
- CALIFORNIA CHICKEN WRAP 16.5**
Chicken breast, apple cider smoked bacon, lettuce, diced tomatoes, guacamole, cheddar cheese, chipotle ranch, flour tortilla
- Gluten Free Rolls +2*
Sub grilled chicken for any burger.
- HOMEGROWN BURGER 18**
8 oz burger, aged cheddar cheese, lettuce, tomato, onions, brioche bun
- THE GROOMER 18.5**
8 oz burger, American & cheddar cheese, apple cider smoked bacon, onion rings, Blue Mountain BBQ, brioche bun
- CHIPOTLE BLACK BEAN BURGER 17.5**
Black bean burger, pepperjack cheese, lettuce, house-made pico de gallo, chipotle ranch, brioche bun
- ELK BURGER 21**
8 oz elk burger, brie cheese, arugula, date preserves, pretzel bun
- THE DOUBLE STACK 20**
MUSHROOM SWISS BURGER
2 - 5 oz burger patties, swiss cheese, sautéed mushrooms & onions, garlic aioli, brioche bun
Fully cooked
- IMPOSSIBLE PATTY MELT 18**
Impossible burger, roasted poblano & tomato confit, vegan smoked gouda, rye bread

SIDE UPGRADES

- Bay Fry Cup +2**
Bacon Aioli Fry Cup +2
- Onion Ring Cup +3**
Sweet Potato Fry Cup +3
- New Orleans Style House-made Chips +1**
A La Carte Sides +4

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE

MENU KEY

- VEGETARIAN**
Menu items containing these symbols are naturally prepared as such.
- VEGAN**
Ask your server which menu items can be modified to be vegetarian, vegan or gluten free.
- GLUTEN FREE**
Some items may use a shared cooking surface or fryer. If you have an allergy, please notify your server.

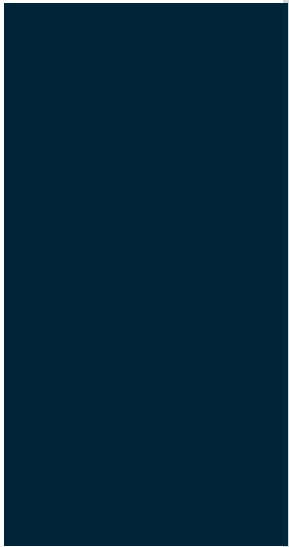
A LA CARTE

- CHEDDAR MASHED POTATOES 6**
- GARLIC PARMESAN BROCCOLI 5**
- VEGETABLE DU JOUR 6**
- SIDE CAESAR SALAD 6.5**
- SIDE SLOPESIDE SALAD 6.5**

FOUNTAIN DRINKS

PEPSI, DIET PEPSI, CHERRY PEPSI, STARRY, GINGER ALE, ROOT BEER, UNSWEET TEA, RASPBERRY TEA, SELTZER, LEMONADE, MOUNTAIN DEW

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



DRINK & DESSERT *menu*

SPECIALTY COCKTAILS

BLACKBERRY LEMON MARTINI SPARKLER 15

Belvedere Blackberry Lemon vodka,
blackberry simple syrup, Pio prosecco

APEROL SPRITZ 13

Aperol, Pio prosecco, club soda

EL DIABLO 11

Buen Amigo tequila, Crème de Cassis,
lime juice, ginger beer

CRANBERRY APPLE 11

Crown Royal Apple whiskey, cranberry
juice, orange slice

CHOCOLATE PEPPERMINT MARTINI 14

Tito's vodka, Tempus Crème de Menthe,
Crème de Cacao, cream

GOLD RUSH 12

Bulleit bourbon, lemon juice, honey simple
syrup

BLACK FOREST MARTINI 15

White Claw Black Cherry vodka, Meletti
Chocolate liqueur, Dark Crème de Cacao

RUSTY BINDING 14

Monkey Shoulder scotch, Drambuie

PEACH POMEGRANATE BELLINI 12

Pio prosecco, Peachtree schnapps,
Pom Wonderful

GINNY GINNY BANG BANG 12

Botanist gin, cranberry juice, rosemary
simple syrup, club soda, rosemary sprig

CRANBERRY GIMLET 15

Nolet's gin, cranberry simple syrup, lime juice

PEAR MARTINI 15

Belvedere Pear & Ginger vodka, Goya pear
nectar, lime juice

ESPRESSO MARTINI 15

Absolut vodka, Caffé Borghetti Espresso
liqueur, espresso mix

SALTED CARAMEL 14

Bulleit Rye whiskey, Bailey's Salted Caramel
liqueur

KID FRIENDLY

THE HURRICANE SHREDDER 8

Passionfruit juice, orange juice, pineapple
juice, lime juice, grenadine, Starry, orange
slice, maraschino cherries

WHAT YA IN THE MULE FOR?

FIREPIT MULE 11

Jack Daniel's Tennessee Fire whiskey,
ginger beer, lime juice

AMERICAN MULE 11

Tito's vodka, ginger beer, lime juice

JALISCO MULE 12

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

TENNESSEE APPLE MULE 11

Jack Daniel's Apple whiskey, ginger beer,
lime juice

IRISH MULE 12

Jameson Black Barrel whiskey, ginger beer,
lime juice

BLUE MOUNTAIN MULE 11

Smirnoff Blueberry vodka, ginger beer, lime
juice

TWISTED CLASSICS

BLOOD ORANGE MARGARITA 13

Buen Amigo tequila, triple sec, blood orange
juice, agave syrup, lime juice, salt rim

ROSEMARY MAPLE SOUR 12

Bulleit bourbon, lemon juice, maple simple
syrup, rosemary sprig

ORANGE COSMOPOLITAN 13

Smirnoff Orange vodka, Cointreau,
cranberry juice, lime juice

ZERO PROOF COCKTAILS

PALOMA 11

Ritual tequila, A-Treat Grapefruit soda, lime

GIMLET 12

Cut Above Zero proof gin, lime juice, simple
syrup

KENTUCKY FREE MULE 11

Bourbon 74, ginger beer, lime juice

HOT DRINKS

ADULT CIDER 11

Captain Morgan Spiced Apple rum, hot cider

CHUNKY MONKEY 12

Skrewball Peanut Butter whiskey, Tempus Fugit
Banana liqueur, hot cocoa, cream

RUMCHATA HOT COCOA 11

Rumchata liqueur, hot cocoa whipped cream,
caramel drizzle

DIRTY SNOWMAN 12

Smirnoff Vanilla vodka, Bailey's Irish cream,
hot cocoa, cream, chocolate drizzle

DRAFT BEER

BLUE MOON WITBIER 8
ABV 5.6% IBU 45 Golden, CO

TROEGS PERPETUAL IPA 9
ABV 7.5% IBU 85 Hershey, PA

NEW TRAIL BROKEN HEELS IPA 9
ABV 6.5% IBU 35 Williamsport, PA

SAM ADAMS SEASONAL 8
ABV 4.4% IBU 22 Boston, MA

VICTORY PRIMA PILSNER 8
ABV 5.4% IBU 12 Downington, PA

SBC SEASONAL SOUR 9
ABV 5% IBU 10 Pittston, PA

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 Pottsville, PA

CONSHOHOCKEN TYPE A IPA 9
ABV 7% IBU 70 Conshohocken, PA

MAGNERS PEAR CIDER 9
ABV 4.5% IBU N/A Tipperary, IRL

SWEETWATER 420 EXTRA PALE ALE 8
ABV 5.7% IBU 39 Atlanta, GA

BOTTLED BEER

HEINEKEN 8
BUDWEISER 6
PABST BLUE RIBBON 4
STELLA ARTOIS 8
MICHELOB ULTRA 7
BLACK CHERRY WHITE CLAW 8
AMSTEL LIGHT 8
COORS LIGHT 6
CORONA 8
TWISTED TEA 8
STONE IPA 8
ANGRY ORCHARD 8
GL EDMUND FITZGERALD PORTER 8
LABATT BLUE 7
DESCHUTES FRESH HAZE IPA 8
PAULANER HEFE-WEIZEN 8
SBC ORANGE IS THE NEW ALE 7
RED BRIDGE (GF) 8
ST. PAULI N/A 7

WINES BY THE GLASS

Sparkling

PROSECCO 10
Elmo Pio, Veneto, Italy

Whites

CHARDONNAY 12
Josh Craftsman, California

RIESLING 12
Blue Ridge Winery, Poconos, Pennsylvania

SAUVIGNON BLANC 11
Ocean Road, South Australia, Australia

House Whites

CHARDONNAY 8
PINOT GRIGIO 8
MOSCATO 8
WHITE ZINFANDEL 8

Reds

SHIRAZ 12
Jim Jim, McClaren Vale, Australia

MALBEC 10
Il Nido, Mendoza, Argentina

CABERNET SAUVIGNON 12
Skyside, Northcoast, CA

CONCORD 9
Mazza, Northeast, PA

House Reds

PINOT NOIR 9
MERLOT 8
CABERNET SAUVIGNON 8

DESSERT menu

SHOOTERS - SINGLE 5 / FLIGHT 18

BLUEBERRY CHEESECAKE
No bake cheesecake, blueberry
compote, graham cracker crust

CAFE MOCHA
Chocolate pot de crème,
coffee mousse

PEANUT BUTTER PIE
Peanut butter mousse,
graham cracker crust

BAKER'S CHOICE
Pastry Chef's weekly
selection

CRÈME BRÛLÉE 6
Traditional vanilla bean, caramelized
brown sugar

CARAMEL APPLE DELIGHT 12
House-made apple cake, cinnamon
sugar tops, cinnamon ice cream,
caramel sauce

BLACK FOREST CHEESECAKE 9
Chocolate cheesecake, oreo crust,
cherry compote

kid's menu

\$10

BREADED CHICKEN TENDERS

KID'S BURGER

MAC N' CHEESE

HOT DOG

GRILLED CHEESE

KID'S PASTA

SIDE CHOICES

APPLESAUCE

FRIES

FRUIT

BROCCOLI

YOGURT

DRINK CHOICES

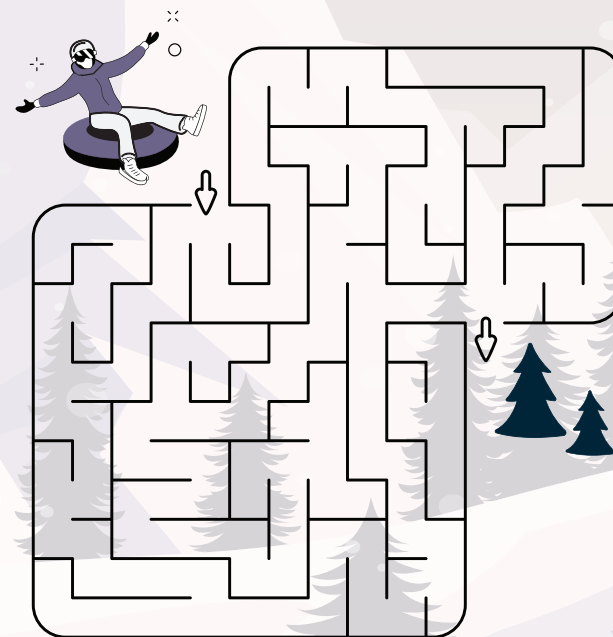
1 GLASS OF
MILK OR
JUICE

BOTTOMLESS
FOUNTAIN
DRINK

dessert

WARM BROWNIE SUNDAE \$5

ICE CREAM SUNDAE \$4

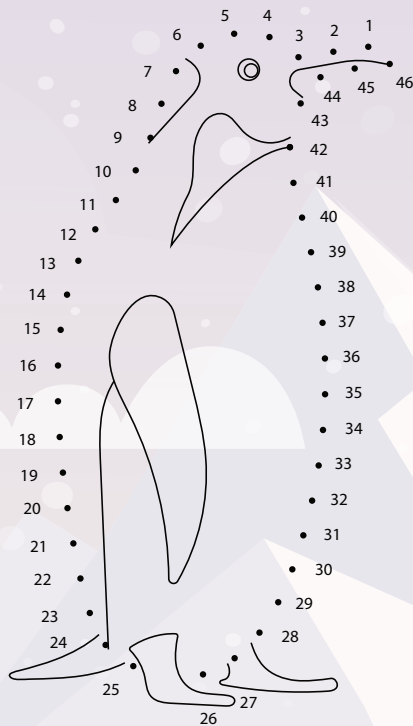


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Connect
the dots!



FUN AT BLUE MT.

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

PARADISE

YETI PARK

TRAIL

CARVER

GROOMER

SKI

SNOW

SUNDAE

SHRED