

SLOPESIDE

PUB & GRILL

SHAREABLES

Fried Mozzarella \$11

Crispy fried mozzarella cheese, marinara sauce

Pretzel Bites \$12

Warm soft pretzel bites, tossed in butter, with pub mustard & queso

Brisket Poutine \$20

House-smoked brisket, house gravy, Calkin’s Creamery garlic & chive cheese curds, crispy french fries

Cheesesteak Eggrolls \$18

Shredded ribeye, caramelized onions, cooper cheese, sriracha ketchup

White Hot Honey Roni Flatbread \$18

Garlic & herb cheese, mozzarella, provolone, diced pepperoni, cup n char pepperoni, hot honey drizzle + Substitute GF Cauliflower Crust \$4

Bacon Cheeseburger Dip \$17

Ground beef, applewood bacon, cream cheese, melted cheddar cheese, pickles, tomatoes, secret sauce, tri colored tortilla chips

Balsamic Brussels Sprouts \$13

Crispy Brussels sprouts, bacon, crispy shallots, balsamic glaze, house ranch

Pickle Chips \$12

Crispy battered dill pickle chips, horseradish crema, house ranch

Brisket Nachos \$19

House smoked brisket, queso, super slaw, pickled jalapenos, roasted red peppers, corn & black bean salsa, cilantro lime crema, BBQ sauce, tri colored tortilla chips

Chip Trio \$12

Tri colored tortilla chips, queso, salsa, guacamole

HANDHELDS

all handhelds served with house chips
french fries +\$3 | bay fries +\$4 | onion rings +\$5
bacon aioli fries +\$4 | sweet potato fries +\$4
side house salad +\$4 | side caesar salad +\$4

Hot Honey \$17

Panko crusted chicken breast, sriracha honey, boursin cheese, shredded lettuce, potato roll

Cheesesteak \$18

Shredded ribeye, caramelized onions, cooper cheese, Liscio’s roll
Add marinara \$.50

Chicken Cheesesteak \$15

Shredded chicken tossed in your choice of house sauce, melted cooper cheese, Liscio’s roll

Cali Club \$15

Thinly sliced turkey breast, mashed avocado, applewood smoked bacon, lettuce, tomato, garlic aioli, cheddar cheese, lightly toasted multigrain bread

Winter Chicken Sandwich \$16

Grilled chicken breast, melted brie cheese, orange cranberry relish, garlic aioli, toasted ciabatta bread

Turkey Caprese Press \$16

Smoked turkey, fresh mozzarella cheese, pesto mayo, garlic roasted tomatoes, pressed ciabatta

Brisket Grilled Cheese \$18

House-smoked brisket, three cheese blend, balsamic onion jam, barbecue sauce, grilled sourdough

Pulled Pork Sandwich \$17

House smoked pork, super slaw, apple BBQ sauce, potato roll

Nashville Hot Chicken Sandwich \$17

Crispy chicken breast, Nashville hot sauce, super slaw, pickles, pretzel roll

SOUPS & SALADS

Loaded Baked Potato Soup \$9

French Onion Soup \$12

Blue Mountain Chili \$9

Caesar Salad \$12

Romaine hearts, house parmesan croutons, parmesan cheese, fresh herbs, creamy Caesar dressing

Winter Salad \$14

Heritage lettuce blend, mandarin oranges, craisins, fried goat cheese, candied pecans, grapefruit vinaigrette

Blackened Chicken & Shrimp Cobb Salad \$23

Chopped romaine, hardboiled egg, bacon, blue cheese crumbles, cheddar jack cheese, cherry tomatoes, red onions, blackened chicken and shrimp, white balsamic dressing

Bread Bowl +6
Wrap up any salad +\$1

Add a protein: grilled chicken +\$5
crispy chicken +\$6 | steak +\$10
shrimp +\$8 | salmon +\$9

ENTRÉES

Tofu Stir Fry \$19

Crispy tofu, sweet Thai chili sauce, brown rice, quinoa, sauteed onions, bell peppers, broccoli, sesame seeds, stir fry sauce

Steak Frites \$28

8oz New York strip steak, crispy fries, cowboy butter

Fettucine Alfredo \$19

Creamy alfredo sauce, fettucine, broccoli, fresh parsley and black pepper
add a protein: shrimp +\$8
chicken +\$5 | bread bowl +\$6

Drunken Chicken Parm \$21

Breaded chicken breast, fresh mozzarella, vodka sauce, fettucine

Eggplant Parm \$20

Crispy eggplant, marinara sauce, fresh mozzarella, fettucine

Spicy Peach Salmon \$28

Broiled Atlantic salmon, spicy peach glaze, coconut rice, peach & mango chutney, sauteed broccoli

PUB FAVORITES

BMR Bowl \$18

Ranch mashed potatoes, buttery corn, cheddar jack cheese, house gravy, crispy chicken

Mac n’ Cheese \$14

Cavatappi pasta, creamy cheese sauce, garlic parmesan breadcrumbs
Add pulled pork +\$6 | brisket +\$7
crispy chicken +\$6 | wing sauce +\$0.75

Fish n’ Chips \$21

Crispy beer battered cod, French fries, house tartar sauce

Chicken Tenders & Fries \$16

Crispy chicken tenders, house fries, choice of sauce

Shrimp Tacos \$21

Tequila & lime marinated shrimp, super slaw, pico de gallo, sriracha lime crema, flour tortillas

4 Cheese Quesadilla \$12

Mozzarella, provolone, cheddar jack, cooper
Add a protein: shrimp +\$8
chicken +\$5 | steak +\$6

Bone-In Wings \$15

8 lightly seasoned, crispy bone-in wings

Boneless Bites \$9 half lb / \$15 full lb
Wing sauces: mild, hot, BBQ, spicy peach, garlic parmesan, sweet Thai chili, hot honey, habanero Carolina BBQ, Nashville hot, honey sriracha

BURGERS

Smashburger \$17

2 smashed burger patties, melted American cheese, grilled onion, lettuce, tomato, burger sauce, potato roll

Breakfast Burger \$19

8oz all-beef patty, crispy hash brown, applewood bacon, melted American cheese, over-easy egg, bourbon maple sauce, potato roll

Groomer Burger \$18

8oz all beef patty, melted American and cheddar cheese, onion rings, barbecue sauce, potato roll

Pittsburger \$17

8oz all beef patty, melted American cheese, super slaw, French fries, pretzel roll

Homegrown Burger \$15

8oz all beef patty, lettuce, tomato, red onion, potato roll

cheese +\$1: American, cheddar, swiss, provolone, brie, pepperjack, cooper sharp
egg +\$3 | bacon +\$3 | double patty +\$8
sub pretzel roll +\$2

FRIES & SIDES

Truffle Fries \$12

Black truffle, parmesan cheese, oregano, roasted garlic truffle aioli

Bacon Aioli Fries \$11

Tossed with rich garlic mayo, bacon pieces, scallions

Bay Fries \$11

Tossed in Old Bay, malt vinegar, warm queso

Sweet Potato Fries \$10

Horseradish crema or honey maple cream cheese

Onion Rings \$11

Beer battered onion rings, bistro sauce

Seasoned Chips \$5

New Orleans style house-made chips

French Fries \$8

Ranch Mashed Potatoes \$9

Broccoli \$6

DESSERTS

Pear & Apple Cobbler \$9

Warm spiced apples and pears with a crunchy crumble topping, vanilla ice cream and caramel sauce

Cookie Skillet \$9

Warm chocolate chip cookie skillet with vanilla ice cream, chocolate sauce, and whipped cream

Carrot Cake Cheesecake \$8

Cheesecake layered and swirled in between cinnamon and spiced carrot cake

Cookies & Cream Cake \$9

Dark chocolate cake, oreo chocolate cream, light cookies 'n' cream mousse, cookies and cream icing

+18% Gratuity for groups of 6 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.

FEATURED COCKTAILS



- Fig Sidecar \$18**
Courvoisier VS Cognac, fig syrup, Cointreau, lemon juice
- Lavender Lemon Martini \$16**
Empress Indigo Gin, lavender syrup, grapefruit bitters, lemon juice
- Espresso Martini \$16**
Smirnoff Vanilla Vodka, Luxardo Espresso Liqueur, La Colombe Cold Brew, Fever Tree espresso mix, vanilla simple
- Dark Chocolate Old Fashioned \$15**
Crown Royal Chocolate Whiskey, chocolate bitters, orange bitters, agave
- Comet Cosmo \$14**
Ketel One Grapefruit Rosé Vodka, Cointreau, white cranberry juice, lime juice
- The Concord \$15**
Bulleit Bourbon, Licor 43, lemon juice, red wine float
- Winter Spritz \$14**
Smirnoff Orange Vodka, Aperol, lemon-honey syrup, prosecco
- Cranberry Margarita \$14**
Espolón Blanco Tequila, triple sec, cranberry simple, lime juice
- Pear Sparkler \$17**
Absolut Pear Vodka, St. Germain, pear nectar, lemon juice, prosecco
- Whiskey Almond Sour \$16**
Crown Royal whiskey, lemon juice, Disaronno, bitters, simple syrup, egg white
- Dreamweaver \$10**
Bird Dog Blackberry Whiskey, lemonade
- Spicy Bloody Mary \$14**
Jalepno infused Stateside Vodka, bloody mary mix, horseradish, antipasto garnish
- Arnold Palmerton \$10**
Bird Dog peach whiskey, lemonade, unsweetened iced tea

BOTTLES & CANS



- Angry Orchard \$8**
- Breckenridge Vanilla Porter \$8**
- Budweiser \$6**
- Bud Light \$6**
- Coors Light \$6**
- Corona \$8**
- Corona Light \$8**
- Dogfish Head SeaQuench \$6**
- Downeast Apple Cider \$8**
- Funk Silent Disco \$12**
- Heineken \$8**
- Labatt Blue \$7**
- Lawson’s Little Sip \$12**
- Magners Cider \$8**
- Michelob Ultra 16oz Can \$8**
- Miller Lite 16oz Can \$8**
- Miller High Life \$4**
- New Trail Broken Heels 19oz Can \$10**
- PBR \$4**
- Surfside Tea \$10**
- Surfside Lemonade \$10**
- Surfside Half & Half \$10**
- Stella Artois \$8**
- Stateside Orange Soda \$10**
- Twisted Tea \$8**
- White Claw Mango \$10**
- White Claw Black Cherry \$10**
- Yuengling Flight \$6**

HOT COCKTAILS



- Spiked Apple Cider \$10**
Captain Morgan Sliced Apple Rum, hot apple cider, cinnamon stick
- Chunky Munky \$12**
Skrewball Peanut Butter Whiskey, banana liqueur, hot chocolate, whipped cream
- Dirty Snowman \$13**
Smirnoff Vanilla Vodka, Baileys Irish Cream, hot chocolate, whipped cream
- Hot Toddy \$10**
Bulleit Bourbon, honey syrup, cloves, black tea, nutmeg
- Irish Coffee \$12**
Jameson Irish Whiskey, coffee, brown sugar, sweet cold foam
- Maple Ginger Toddy \$13**
Jameson Irish Whiskey, Domaine de Canton Ginger Liqueur, maple syrup, black tea
- Peppermint Hot Cocoa \$13**
Smirnoff Peppermint Vodka, Creme de Cocoa, hot chocolate, whipped cream

DESSERT COCKTAILS



- Caramel Fix \$13**
Smirnoff Salted Caramel Vodka, sea salt caramel liqueur, cream, caramel syrup, salt and sugar rim
- Mint Chocolate Delight \$12**
Crème de Menthe, Baileys Irish Cream, Frangelico, chocolate syrup, cream
- Barrel Proof \$13**
Captain Morgan Spiced Rum, Baileys Irish Cream, root beer schnapps, root beer, sweet cold foam
- Carajillo \$12**
Licor 43, La Colombe Cold Brew Coffee, orange zest, sweet cold foam

MULES



- Blackberry Mule \$12**
Crown Royal Blackberry Whisky, lime juice, ginger beer
- Dark and Stormier \$11**
Myers Dark Rum, Domaine de Canton Ginger Liqueur, lime juice, ginger beer
- Blazin Apple Mule \$12**
Fireball Blazin Apple Whiskey, lime juice, ginger beer
- Pomegranate Mule \$12**
PAMA Liqueur, POM wonderful, lime juice, ginger beer
- Winter Peach Mule \$12**
Bird Dog Peach Whiskey, lime juice, ginger beer, cranberry juice
- Cranberry Mule \$12**
Mishka Cranberry Vodka, cranberry simple, lime juice, ginger beer

WINES BY THE GLASS



- Reds**
Merlot \$8
Cabernet Sauvignon \$8
Pinot Noir \$9
Malbec \$10
Concord \$9
- Whites**
Chardonnay \$8
Sauvignon Blanc \$10
Pinot Grigio \$8
Moscato \$8
Prosecco \$10
- Blush**
Rosé \$8
White Zinfandel \$

DRAFTS



- Miller Lite \$6**
Chicago, IL 4.2%, pilsner
- Blue Moon \$8**
Denver, CO 5.4%, belgian wheat
- Kona Big Wave \$8**
Kailua-Kona, HI 4.4%, golden ale
- Downeast Berry Cider \$9**
Boston, MA 5.1%, cider
- Sam Adams Seasonal \$9**
Jamaica Plain, MA 5.0%, belgian wheat
- Troegs Perpetual \$9**
Hershey, PA 7.5%, IPA
- Wallenpaupack Inside Edge \$9**
Hawley, PA 7%, west coast IPA
- Guinness \$9**
Dublin, Ireland 4.2%, stout
- New Trail Seasonal \$9**
Williamsport, PA 6.5-7%, IPA
- Fiddlehead IPA \$9**
Shelburne, VT 6.2%, IPA
- Yuengling Lager \$6**
Pottsville, PA 4.5%, lager
- Founders All Day \$8**
Grand Rapids, MI 4.7%, session IPA

SANGRIA



- Apple Sangria \$11**
Apple brandy, red wine, triple sec, sour apple schnapps, apple cider
- Pear Sangria \$11**
Spiced rum, white wine, pear nectar, triple sec, pear brandy
- Seasonal Sangria \$11**
Spiced rum, red wine, cinnamon syrup, seasonal spices, pomegranate juice, agave

Try them all! Flights for \$28

MOCKTAILS & NON ALCOHOLIC BEER

- Not A Hurricane \$7**
Orange juice, lime juice, strawberry syrup, club soda
- Pear N Honey \$6**
Ginger ale, pear nectar, honey lemon syrup, cranberry juice
- Athletic Brewing Upside Dawn \$8**
- New Trail Broken Heels \$8**