



DINNER

KIDS 12 & UNDER \$15

Grilled Cheese ^V

Chicken Fingers

Kid's Cheeseburger

Grilled Chicken Breast ^{GF/DF}

Choice of: Veggies or Fries

DINNER ENTRÉES

Bavette Steak 8oz

Herbed Crispy Marble
Potatoes, Asparagus,
Blueberry Demi
\$42

Seared Scottish Salmon

Chipotle Polenta, Charred
Brussel Sprouts, Parsnip
Ribbons, Basil Oil
\$36

Blackened Chicken Alfredo

Classic Alfredo Sauce,
Sundried Tomatoes,
Baby Spinach
\$34

SIDES \$8

Broccolini

Fries

Caesar Salad

Coleslaw

DESSERT \$13

Brownie Sunday

Chocolate Sauce
Vanilla Ice Cream

Candied Orange Phyllo Cake

Candied Orange Peel
Citrus Marmalade

COFFEE AND TEA

Regular or Decaf Coffee

Herbal Hot Teas

Espresso

\$4.50

Cappuccino

Hot Chocolate

Mocha

Latte

\$6.50

STARTERS

Hummus and Crudité ^{DF/V}

Roasted Garlic, Toasted Pita, Mix of Crisp Vegetables

\$18

Chili Rubbed Wings

Hot Sauce, Ranch or Blue Cheese, Crudité

\$22

BBQ Pork Nachos

Tortilla Chips, Queso Blanco, Pineapple Pico de Gallo, Jalapeño,
Sweet Red Pepper Crema

\$22

Charred Brussel Sprouts ^V

Lightly Charred Brussel Sprouts, Julienne Red Onions, Sherry Vinaigrette,
Chipotle Aioli

\$16

SOUPS & SALADS

ADD GRILLED CHICKEN \$8 OR SALMON \$12 TO ANY SALAD

Chef's Daily Soup

\$12

Beef and Bean Chili

Cheddar Jack Cheese, Onion, Sour Cream

\$12

Soup & Salad

Bowl of Soup or Chili

Served with Side Salad

Choice of Caesar or Superfood Salad

\$20

Superfood Salad ^{GF/N/V}

Baby Kale, Quinoa, Cranberries, Goat Cheese, Sliced Almonds,
Raspberry Vinaigrette

\$18

Southwest Chop Salad ^{GF/V}

Chopped Romaine, Roasted Corn, Pico De Gallo, Black Beans,
Radish, Crispy Tortilla Strips, Queso Fresco, Roasted Tomatillo Dressing

\$18

Classic Caesar

Chopped Romaine, Croutons, Aged Parmesan, Caesar Dressing

\$17

SANDWICHES & BOWLS

Includes Fries or Slaw; Substitute Side Salad \$5.50

Cuban Sandwich

Swiss, Smoked Ham, Pulled Pork, Pickles, Whole Grain Mustard, Ciabatta

\$22

Jerk Chicken Sandwich

Jamaican Jerk Marinated Chicken Thigh, Iceberg Lettuce, Sliced Red Onion,
Grilled Pineapple, Citrus Aioli, Brioche Bun

\$25

Mahi Mahi Tacos

Lightly Battered Mahi, Cabbage and Radish Slaw, Chipotle Crema,
Escabeche, Corn Tortilla

\$24

The House Burger

Two 1/4 lb. Patties, American Cheese, Pickles, Caramelized Onion,
Bacon Fry Sauce

Add Fried Egg or Avocado \$4.75

\$29

PC Mountain Power Bowl ^{GF/DF/V}

Tri-Colored Quinoa, Avocado, Baby Kale, Toasted Pepitas

Roasted Red Beets, Herbed Farro, Wild Mushrooms, Sweet Potato Puree

Add Chicken \$8 or Salmon \$12

\$25

GF – Gluten Free DF – Dairy Free N – Contains Nuts V – Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
(Please note: automatic 20% gratuity will be added to parties of 6 or more • \$5 applied for split plate requests)

LIBATIONS

Specialty Cocktails

Snowstorm Mule 17

Absolut Vanilia Vodka, Fever-Tree Ginger Beer, Lime

Diablo Margarita 16

El Jimador, Triple Sec, Lime juice, Jalapeño Simple Syrup, Sour, Pomegranate Juice, Tajin Salted Rim

The Chai Dude 17

Tito's Vodka, Kahlua, Chai Tea Blend, Coconut Milk

Uphill Old Fashioned 17

High West Double Rye, High West Bourbon, Luxardo Liqueur, Bitters, Honey, Mezcal Rinsed Orange, Luxardo Cherry

Peanut Butter Cup 16

Skrewball Peanut Butter Whiskey, Hot Chocolate, Whipped Cream

Winter Toddy 16

High West Bourbon, Jim Beam Honey, Winter Spice Simple Syrup, Honey, Lemon juice, Cinnamon Stick

RTG Bloody 16

Absolut Peppar, House Made Mix, Pepperoncini, Olive, Bacon, Lemon, Lime

Espresso Martini 16

Tito's Vodka, Bailey's, Fever-Tree Premium Espresso Mix

Beer Bottles & Cans

Bud Light 4.2% ABV 16oz	8
Squatters Full Suspension Pale Ale 4% ABV 12oz	9
Corona Extra Lager 4.5% ABV 12oz	8
Proper SLC Pilsner 5% ABV 16oz	10
Yard Sale Winter Lager 4% ABV 16oz	10
Roadhouse Plasma Hazy IPA 6.8% ABV 16oz	10
Lagunitas Little Sumpin' IPA 7.5% ABV 12oz	9
Guinness 4.2% ABV 16oz	9
Melvin 2x4 Double IPA 9.9% ABV 12oz	9

Draft Beer

16oz \$9 22oz \$12 Pitcher \$32

Michelob Ultra
Modelo Especial
Park City Hooker Blonde
Golden Road Hefe Belgian White
Kona Big Wave Golden Ale
Proper Yacht Rock Juice Box Juicy IPA
Loose Boots IPA
Proper Luna Negra Mexican Style Dark Lager

Wines by the Glass 5oz \$15 or 8oz \$21

Adami Garbel Prosecco, IT
Saveé See Sauvignon Blanc, NZ
J Pinot Gris, CA
Subsoil, Horse Heaven Hills, Chardonnay, WA
Daou Rosè, CA
Imagery Pinot Noir, CA
Hinojosa Malbec, AR
Bonanza Cabernet Sauvignon, CA

Wines by the Bottle

Sparkling

Adami Garbel Prosecco, IT	60
Soter Planet Oregon Rosé Bubbles, OR	60
Veuve Clicquot Yellow Label, FR	155

White

Saveé See Sauvignon Blanc, NZ	56
J Pinot Gris, CA	57
Santa Margherita Pinot Grigio, IT	72
Subsoil Chardonnay, CA	48

Daou Rosè, CA 60

Red

Imagery Pinot Noir, CA	48
Soter Planet Pinot Noir, OR	60
Hinojosa Malbec, AR	46
Austin Hope Troublemaker Red Blend, CA	59
Bonanza Cabernet Sauvignon, CA	60
Daou Cabernet Sauvignon Paso Robles, CA	75

Refreshing Alternatives

Athletic Free Wave Hazy IPA N/A Beer	7
Athletic Upside Dawn N/A Beer	7
Press Hard Seltzer, Blackberry or Ginger Pom	8

Soft Drinks

Soda 4

Pepsi, Diet Pepsi, Starry, Mug Root Beer, Mountain Dew, Pepsi Zero

Rockstar Energy Drink 6

Rockstar Energy Drink Sugar Free 6

Iced Tea or Lemonade 4

Juice 5

Orange, Grapefruit, Cranberry, Apple