



GRILL on the Gore



STARTERS

CHIPS AND DIP+

black bean chips, tortilla chips,
guacamole, salsa, house queso 9 (GF, V)

CHICKEN WINGS+

choice of: buffalo, sriracha agave,
barbeque, lemon pepper 16 (DF)

QUESADILLA+

onions, bell peppers, cheddarjack,
guacamole, pico de gallo, sour cream
choice of: chicken or brisket 16

SPINACH DIP+

cauliflower chips, tortilla chips,
toasted bread crumbs 12 (V)

ARANCINI+

crispy rice balls stuffed with
mushrooms and cheese, tomato sauce,
grated parmesan 11 (V)

SLIDER OF THE DAY+

ask your server about today's selection,
three in an order 15

PRETZEL BITES+

served with queso dipping sauce 10 (V)

LAMB KEBABS+

grilled colorado lamb skewers,
greek yogurt sauce, fresh tomatoes, feta,
cucumber, lettuce, naan bread 16

PICK TWO 14

SALAD OR SOUP

garden salad | caesar salad | soup of the day

HALF SANDWICH

smoked ham | tuna salad | roast beef
turkey | grilled cheese | curry chicken salad
choice of cheese: cheddar | swiss | american

SALAD + SOUP

CLUBHOUSE+

garden greens, strawberry, avocado, candied pecans,
local feta, strawberry champagne vinaigrette 16 (GF, V)

COBB+

romaine, bacon, egg, tomato, onion, point Reyes
blue cheese, avocado, blue cheese dressing 16 (GF)

ROASTED BEET+

pickled red onion, house mix, oven-roasted walnuts,
crumbled feta, apple vinaigrette 14 (GF, V)

CAESAR*+

romaine, croutons, parmesan cheese, traditional
caesar dressing 13 (V)

MEDITERRANEAN

crispy chickpeas, fresh cantaloupe, mixed
greens, shaved fennel, balsamic vinaigrette,
crispy prosciutto 14

SOUP OF THE DAY+

ask your server about today's selection
cup 8 | bowl 12

ADD PROTEIN

grilled chicken 7 | grilled mahi-mahi 8 | tuna salad 6
curry chicken salad 6 | salmon 9 | lamb kebab 8

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SANDWICHES + MORE

sandwiches served with, french fries, caesar salad, or signature coleslaw

TURKEY CLUB+

brie, bacon jam, avocado spread, lettuce, tomatoes, on sourdough 18

TUSCAN CHICKEN+

grilled chicken, provolone, crispy prosciutto, roasted tomatoes, arugula, pesto basil, on a soft ciabatta roll 17

FISH TACOS+

grilled mahi-mahi, chipotle aioli, citrus slaw, pico de gallo, avocado, cilantro 19 (DF)

BLAT+

homemade thick cut bacon, roasted tomatoes, lettuce, avocado spread on a soft ciabatta roll 18

MAINE LOBSTER ROLL+

maine lobster, celery, lightly dressed, on a new england roll 28

SALMON BANH MI+

blackened salmon, pickled carrots, cucumbers, cilantro, chipotle aioli, on a french roll 22 (DF)

CHEESESTEAK+

smoked ribeye, queso, sautéed onions and peppers, mushrooms, on a french roll 21

EGGPLANT PARMESAN+

fried eggplant, melted provolone, tomato sauce, pesto aioli, on a french roll 15 (V)

BURGERS

burgers are 7oz creekstone black angus patties served on a brioche bun | add bacon 2 | add avocado 2

CLASSIC BURGER*+

cheddar cheese, lettuce, tomato, onion, pickle 18
substitute beyond burger 2

BABYBOOMER BURGER*+

swiss cheese, caramelized onions, mushrooms, arugula, roasted garlic aioli 19
substitute beyond burger 2

JALAPEÑO POPPER BURGER+

roasted jalapeño cream cheese, nueske's bacon, shredded lettuce 20

DELICATESSEN BURGER+

russian dressing, smoked pastrami, swiss cheese, crispy onions, shredded lettuce 22

DESSERTS

GELATO+

locally sourced gelato, two scoops:
vanilla bean | pistachio | caramel and sea salt 5 (GF)

COOKIE SKILLET+

chocolate chip cookie with vanilla gelato 8
baked to order, allow 15 minutes

SEMIFREDDO+

semi-frozen chocolate custard, fruit purée, raspberries, shaved chocolate 8

KEY LIME PIE+

summer sweet pie with strawberry compote 8

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

+ May contain at least one of the following major food allergens: milk, egg, fish, shellfish, tree nuts, peanuts, wheat, soy and sesame.

GF - Gluten Free | DF - Dairy Free | V - Vegetarian



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COLORADO CRAFT BEERS

COORS LIGHT

Coors Brewing Company | Golden, CO 5

EAGLE RIVER PILSNER

Eagle River Brewing Company | Gypsum, CO 6

90 SHILLING ALE

Odell Brewing Company | Fort Collins, CO 6

KOLSCH

Prost Brewing Company | Denver, CO 6

GORE CREEK IPA

Vail Brewing Company | Vail, CO 6

HOT MESS BLONDE

Vail Brewing Company | Vail, CO 6

WHITE RASCAL

Avery Brewing Company | Boulder, CO 6

HAZY BLUES IPA

Oskar Blues Brewing | Longmont, CO 6

BOTTLES & CANS

Bud Light | Budweiser | Coors Banquet

Miller Lite | Michelob Ultra | 4.75

Stella Artois | Fat Tire | Corona | Blue Moon | 5.75

White Claw Hard Seltzer 5.75



MULES

CLASSIC

Tito's Vodka, lime juice, ginger beer 9

MEXICAN

Herradura Tequila, lime juice, ginger beer 9

COLORADO

10th Mountain Rye Whiskey, lime juice,
ginger beer 9

WINES BY THE GLASS

SPARKLING

Prosecco | Italy | 8/30

WHITE & ROSÉ

Line 39 Chardonnay | California | 8/30

Line 39 Sauvignon Blanc | California | 8/30

Zenato Pinot Grigio | Italy | 9/36

AIX Rosé | France | 12/48

La Crema Chardonnay | California | 11/42

RED

Line 39 Cabernet Sauvignon | California | 8/30

Line 39 Pinot Noir | California | 8/30



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SIGNATURE COCKTAILS

JOHN DALY

Jones Brothers Vodka, fresh lemonade, iced tea 8

MOUNTAIN VIEW MARG

Herradura Silver Tequila, Cointreau, fresh lime juice, agave, Grand Marnier float, rocks, salt 11

10TH MOUNTAIN MANHATTAN

10th Mountain Bourbon, sweet vermouth, bitters 12

TWISTED G&T

Spring 44 Gin, St. Germain, tonic, grapefruit 8

BASIL PALOMA

Teremana Silver Tequila, grapefruit juice, fresh lime juice, basil 9

TRANSFUSION

Tito's Vodka, grape juice, ginger ale, fresh lime juice 10

CLASSIC MOJITO

Bacardi Rum, mint simple syrup, fresh lime juice, soda 9

SPARKLING COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, soda 9

GRAND FIZZ

Grey Goose Vodka, St. Germain, fresh lime, soda 11

GIN SPRITZ

Tanqueray Gin, Campari, Prosecco, tonic, grapefruit 10

HUCKLEBERRY LEMON SPRITZ

Huckleberry Lemon Drop liquor, prosecco, soda 10

LOCALLY SOURCED PRODUCTS

Fruita Wood Chunks | Fruita, CO
Palisade peachwood, Texas post oak wood

Grill on the Gore Chef's Garden | Vail, CO
Fresh herbs and greens

Harvest Moon Bakery | Denver, CO
Brioche burger buns and hoagie rolls

Jumpin' Good Dairy | Buena Vista, CO
First Snow cheese, Buffalo Peaks Feta

Mountain Flour | Eagle, CO
Gelato and sorbet

Peak Micro Greens | Vail, CO
Microgreens, petite greens

Polidori Sausage | Denver, CO
Bratwursts and other meats

Queso Campesino | Denver, CO
Cotija cheese

Raquelitas | Denver, CO
Flour tortillas, corn chips

Red Bird Farms | Englewood, CO
Chicken breasts and wings

River Bear Meats | Denver, CO
Burgers and ground beef



CHEF'S GARDEN

We are proud to maintain our very own lettuce and herb garden. With a short growing season, we focus on produce that matures quickly and is harvested at the peak of ripeness and flavor. As well as using these organic offerings for our menu dishes, our bartenders also utilize some of our harvest for creative cocktails.