

# 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)

### 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)

### 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 | 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)

### MAINE LOBSTER ROLL+

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

### 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*

### BABY BOOMER BURGER\*+

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

## 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, strawberries, 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.



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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.