FIRST TRACKS | STARTERS

TRUFFLE FRIES 21
Grana Padano, Ketchup, Lemon Aioli (D, V)

HOUSE ONION RINGS 19
Herb Ranch Dressing & LL BBQ Sauce (D, G, V)

AHI TUNA NACHOS* 25
Wonton chips, Togarashi Aioli, Soy Glaze, Pickled Red Onion, Scallions (D, G)

LIFT-LINE CHICKEN WINGS 19
Buffalo or LL BBQ Sauce, Ranch, Crudité (D, G)

DIP TRIO 19
Guacamole, Tzatziki, & Piquillo Hummus, Crudités, Crackers, Naan (D, G, V)

LIONS MANE MUSHROOM PAKORA 19
Mint Chutney, Tzatziki (D)

SEND IT | HANDHELDS

with Choice of Salad, House Chips, or Fries

DOUBLE DIAMOND WAGYU CHEESEBURGER* 29
Two patties, Cheddar Cheese, Comeback Sauce, Lettuce, Tomato (D, G)

FRIED CHICKEN SANDWICH 27
Pickles, ColeSlaw, BriocheBun (D, G)

TUNA SALAD WRAP 25
Shredded Lettuce, Tomatoes, Pickled Red Onion (G)

We are proud partners with Seafood Watch and are serving trawl caught rockfish and pole caught albacore tuna from California

LIFT LINE
SLOPESIDE TAVERN
8,379 FT.

NON-ALCOHOLIC COCKTAILS
(PREMIUM ZERO-PROOF)

GARDEN TONIC 25
Seedlip Garden 108, Cucumber Juice, Tonic
Bright · Herbaceous · Refreshing

GROVE COOLER 19
Seedlip Grove 42, Orange Juice, Lemon, Honey, Ginger Ale
Citrusy · Lightly Spiced

MIONETTO SPRITZ 19
Mionetto Aperitivo Zero, Mionetto Sparkling Zero
Crisp · Citrus-Forward · Elegant

BEER SELECTION

CANNED BEER 12 OZ 8
Coors Light
Coors Banquet
Pacifico
Mountain Time
Titan IPA
Apricot Blonde
Big B's Hard Apple Cider
Heineken 0.0 (Non-Alcoholic)
Athletic Brewing IPA 0.0 (Non-Alcoholic)

DRAFT BEER 16 OZ 8.00
Stella Artois, Lager, Leuven, Belgium
New Belgium Voodoo Ranger Juicy Haze IPA,
Colorado Colorado Kölsch, Ale, Colorado
Modelo Especial Pilsner-style Lager, México

TOP OF THE HILL | SALADS

ADD TO ANY SALAD
*Steak** 15 | *Chicken* 9 | *Salmon** 12

SUMMER SALAD 21
Greens, Burrata, Heirloom Cherry Tomatoes, Balsamic, Crispy Prosciutto (D)

CAESAR SALAD 19
Caesar Dressing, Parmesan, Anchovy, Croutons (D, G, F)

CIRQUE SALAD 21
Mixed Greens, Macerated Strawberries, Candied Pecans, Goat Cheese Crumbles, Lemon Vinaigrette (D, N, V)

STOMP IT | MAIN COURSES

STEAK FRITES* 49
8oz. Wagyu Flat Iron, House-made Steak Sauce, Charred Broccolini, Fries

QUINOA GRAIN BOWL 27
Grilled Zucchini, Roasted Corn, Cremini, Sunflower Seeds, Avocado, Arugula, Lemon Tahini Dressing (VN)

*ADD Steak** 15 | *Chicken* 9 | *Salmon** 12

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APRÈS | DESSERT

VANILLA PANNA COTTA 17
Roasted Peaches, Raspberry Gel,
Pistachio Crumbs (D, N)

CHOCOLATE PARFAIT 17
Devil's Food Cake, Chocolate Mousse,
Candied Pretzels, White Chocolate Ice Cream (D, G, V)

GRILLED POUND CAKE 17
Wild Berry Compote, Vanilla Crumb,
Chantilly Cream (D, G, V)

HAPPY HOUR DAILY 3-5

DRAFT BEER SPECIAL 5

DAILY WINE POUR 10

APPETIZER SPECIALS 10

AHI TUNA NACHOS*
Wonton chips, Togarashi Aioli, Soy Glaze,
Pickled Red Onion, Scallions (D, G)

LIFT-LINE CHICKEN WINGS
Buffalo or LL BBQ Sauce, Ranch, Crudité (D, G)

DIP TRIO
Guacamole, Tzatziki, & Piquillo Hummus,
Crudités, Crackers, Naan (D, G, V)

COFFEE/TEA

ESPRESSO	7
AMERICANO	7
MACCHIATO	7
LATTE	8
CAPPUCCINO	8
MOCHA	8
HOT TEA	8
HOT CHOCOLATE	8

BEVERAGE

JUICES	8
LEMONADE	7
ICED TEA	7
ARNOLD PALMER	8
SODA	6
SAN BENEDETTO STILL OR SPARKLING, 1L	12

KIDS DRINKS

JUICE	6
MILK	6
HOT CHOCOLATE	8
CHOCOLATE MILK	6
SHIRLEY TEMPLE	6
LEMONADE	6
SODA	5

**Disclaimer: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness*

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

Please let us know if you have food allergies.