



GRILL on the Gore

STARTERS

CHIPS & DIPS+

corn tortilla chips, guacamole, salsa roja,
salsa verde 10 (V, GF)

SMOKED CHICKEN WINGS+

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

QUESADILLA+

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

TUNA POKE*+

marinated fresh ahi tuna, avocado,
wonton crisp 19 (DF)

SLIDER OF THE DAY+

ask your server about today's selection 16
three in an order

ASIAN CHICKEN LETTUCE WRAPS+

nuoc cham sauce, cucumber, carrot,
jalapeno, cilantro 15 (GF, DF)

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

* 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.

PICK TWO 15

SALAD OR SOUP

garden salad | caesar salad
soup of the day

+

HALF SANDWICH

ham | turkey | beef | tuna salad
chicken salad | grilled cheese

choice of cheese:

cheddar | american | provolone | swiss

choice of bread: wheat | white

SALAD + SOUP

CLUBHOUSE+

garden greens, strawberry, avocado, candied pecans,
goat cheese, strawberry champagne vinaigrette 16 (GF, V)

COBB+

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

GREEK SALAD+

cucumber, red onion, pepperoncini, tomato, olives,
local feta, red wine vinaigrette 14 (GF, V)

CAESAR+

romaine, croutons, parmesan cheese, traditional
caesar dressing 13

SOUP OF THE DAY+

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

ADD PROTEIN

grilled or roasted chicken 8 | grilled mahi-mahi 8
tuna salad 7 | curry chicken salad 7 | falafel 5



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SANDWICHES + MORE

sandwiches served with french fries, caesar salad or signature coleslaw

TURKEY CLUB+

brie, bacon jam, avocado spread, lettuce, tomato, sourdough 18

TUSCAN CHICKEN+

grilled chicken, provolone, crispy prosciutto, roasted tomatoes, arugula, pesto aioli, soft ciabatta roll 19

FISH TACOS+

grilled mahi-mahi, chipotle aioli, citrus slaw, pico de gallo, avocado, cilantro 21 (DF)

LAMB GYRO+

shaved colorado leg of lamb, pita bread, local feta, cucumber, tomato, red onion, lettuce, tzatziki sauce 21

MAINE LOBSTER ROLL+

maine lobster, celery, grilled lemon, lettuce, lightly dressed, new england roll 34

FRENCH DIP+

smoked shaved beef, provolone, caramelized onions, au jus, horseradish cream sauce, french roll 22

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BURGERS

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

CLASSIC*+

cheddar cheese, lettuce, tomato, onion, pickle 20
substitute beyond burger 2

BABY BOOMER*+

swiss, caramelized onions, mushrooms, arugula, rosemary garlic aioli 21 | *substitute beyond burger 2*

FALAFEL BURGER +

house falafel, tzatziki, feta, tomato, sliced cucumber, red onion, lettuce 18 (V)

DESSERTS

GELATO+

locally sourced gelato, two scoops:
vanilla bean | pistachio | caramel and sea salt 6 (GF)

COOKIE SKILLET+

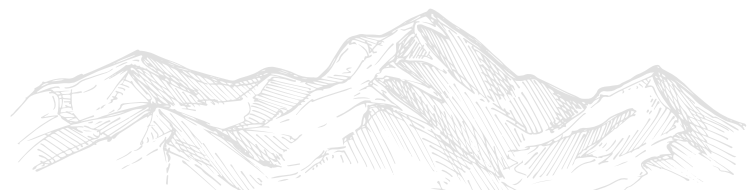
chocolate chip cookie with vanilla gelato 8
baked to order, allow 15 minutes

LEMON SEMIFREDDO+

lemon custard, graham cracker crumble, fruit compote 8

STICKY TOFFEE PUDDING+

date sponge cake, vanilla gelato, toffee sauce, candied pecans, fruit 8





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COLORADO CRAFT BEERS

COORS LIGHT

Coors Brewing Company | Golden, CO 5

PROST KOLSCH

Prost Brewing Company | Denver, CO 7

EAGLE RIVER PILSNER

Eagle River Brewing Company | Gypsum, CO 7

BUENOS DIAS MEXICAN LAGER

Eagle River Brewing Company | Gypsum, CO 7

HOT MESS BLONDE

Vail Brewing Company | Vail, CO 7

GORE CREEK IPA

Vail Brewing Company | Vail, CO 7

HAZY BLUES IPA

Oskar Blues Brewing | Longmont, CO 7

90 SHILLING ALE

Odell Brewing Company | Fort Collins, CO 7

BOTTLES & CANS

Budweiser | Coors Banquet | Miller Lite
Michelob Ultra | 5

Stella Artois | Corona | Voodoo Ranger IPA | 6

Guinness | 7

White Claw Hard Seltzer 6

MULES

CLASSIC

Tito's Vodka, lime juice, ginger beer 10

MEXICAN

Herradura Tequila, lime juice, ginger beer 10

COLORADO

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

WINES BY THE GLASS

SPARKLING

Prosecco | Italy | 8/30

WHITE & ROSÉ

Zenato Pinot Grigio | Italy | 10/38

La Crema Chardonnay | California | 12/46

Emmolo Sauvignon Blanc | California | 12/46

AIX Rose | Provence France | 12/46

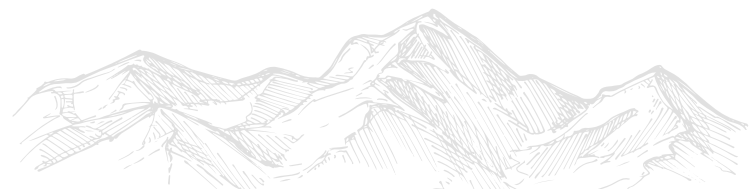
RED

Aviana Cabernet Sauvignon | France | 11/42

Meiomi Pinot Noir | California | 12/46

HOUSE

Chardonnay | Sauvignon Blanc | Pinot Noir
Cabernet Sauvignon | 8/30



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SIGNATURE COCKTAILS

TRANSFUSION

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

JOHN DALY

Breckenridge vodka, fresh lemonade, iced tea 9

MOUNTAIN VIEW MARG

Casamigos Silver Tequila, Cointreau, fresh lime juice, agave, Grand Marnier float served on the rocks with salt 13

TWISTED G&T

Breckenridge gin, St. Germain, tonic, grapefruit 10

GARDEN PALOMA

Espolon Silver Tequila, grapefruit juice, fresh lime juice, herbs 10

10TH MOUNTAIN MANHATTAN

10th Mountain Bourbon, sweet vermouth, luxardo cherry, dash of bitters 13

ESPRESSO MARTINI

Espresso martini liquor, Irish cream 10

CLUBHOUSE CARAJILLO

Licor 43, espresso martini liquor 10

SPARKLING COCKTAILS

APEROL SPRITZ

Aperol, prosecco, soda 10

HUGO SPRITZ

St. Germain, prosecco, soda, lime, mint 10

LIMONCELLO SPRITZ

Limoncello, prosecco, soda, splash of lemon 10



CHEF JOHN ZAVORAL

Born and raised on a hobby farm in rural Minnesota, growing crops and raising various animals, John Zavoral attended Le Cordon Bleu Minneapolis/St. Paul right out of high school. He moved to Colorado in 2006 to do his externship at the former Wildflower at the Lodge at Vail.

Chef John has a deep background in Italian cuisine, working at various restaurants in the Vail Valley including the Cucina Rustica, Campo di Fiori, La Nonna, and more recently as the Executive Chef at Toscanini Ristorante for four years. He has a love for fresh pasta, making and eating.

Giving back to his roots, John likes to connect locally where he can, since he knows how much hard work it takes to grow various products. He emphasizes freshness and prioritizes sourcing seasonally.