

# GRILL on the Gore

## STARTERS

### CHIPS & DIPS

black bean corn chips, tortilla chips,  
guacamole, salsa, queso 9 (v, GF)

### SOUP OF THE DAY

Chef's daily soup selection 10

### CHICKEN WINGS

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

### QUESADILLA

choice of chicken or brisket, onions,  
bell peppers, cheddarjack, guacamole,  
pico de gallo, sour cream 15

### CRAB FRITTERS

sriracha aioli, lemon remoulade 18 (DF)

### BBQ BAO BUNS

steamed bao buns, smoked beef brisket  
with korean bbq, coleslaw 14 (DF)

### PRETZEL BITES

mini pretzels served with queso  
dipping sauce 10 (v)



## FROM THE GARDEN

### CLUBHOUSE

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

### CAESAR\*

romaine, parmigiano-reggiano, spanish crouton,  
house dressing 13

### COBB

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

### ROASTED BEET

mixed greens, roasted beets, pickled red onion, goat  
cheese, oven-roasted walnuts, apple vinaigrette 14 (v, GF)

## ADD PROTEIN

grilled chicken 7 | roasted chicken 7  
grilled mahi-mahi 8 | tuna salad 6  
curry chicken salad 6

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



+



## PICK TWO 14

### SALADS

garden salad  
caesar salad

### ½ SANDWICHES

smoked ham | tuna salad  
roast beef | turkey | grilled cheese  
curry chicken salad

choice of cheese:

cheddar | swiss | american

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## SANDWICHES & MORE

*all entrées are served with french fries,  
a side salad or signature coleslaw*

### TURKEY CLUB

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

### SIGNATURE GORE BURGER\*

swiss cheese, caramelized onions, arugula, roasted  
garlic aioli, brioche bun 19 | *substitute Beyond Burger 2*

### CLASSIC BURGER\*

cheddar cheese, lettuce, tomato, onion, pickle,  
brioche bun 18 | add bacon 2  
*substitute Beyond Burger 2*

### TUSCAN CHICKEN

grilled chicken, provolone, crispy prosciutto, roasted  
tomatoes, arugula, pesto aioli, brioche bun 16

### FISH TACOS

grilled mahi-mahi, chipotle aioli, citrus slaw,  
pico de gallo, avocado spread, cilantro 18 (DF)

### NEW ENGLAND LOBSTER ROLL

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

### CHEESESTEAK

smoked ribeye, queso, sautéed onions and peppers,  
mushrooms, hoagie roll 20

### EGGPLANT "PARMESAN"

fried eggplant, melted provolone, arugula,  
tomato sauce, pesto aioli, hoagie roll 15 (V)

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## PASTAS

### CAPELLINI

braised tomatoes, fresh basil, garlic, olive oil, 15 (VEGAN)

### GNOCCHI

shredded short rib ragu, mushrooms, spring peas,  
parmesan 19

### PENNE

rotisserie chicken, roasted tomatoes, artichokes,  
creamy pesto 17

\*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.



## DESSERTS

### GELATO

locally sourced gelato, two scoops:  
vanilla bean | pistachio | butterscotch sea salt 5

### COOKIE SKILLET

chocolate chip cookie à la mode 8  
*baked to order, allow 15 minutes*

### CHOCOLATE LAVA CAKE

chocolate cake with a molten center,  
whipped mascarpone, raspberry coulis 8

### KEY LIME PIE

summer sweet pie with strawberry compote 8



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## COLORADO CRAFT BEERS

### COORS LIGHT

Coors Brewing Company | Golden, CO 5

### MAMA'S LITTLE YELLA PILS

Oskar Blues Brewing | Longmont, 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

### BELGIAN-STYLE WHITE ALE

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

La Crema Chardonnay | California | 11

Line 39 Chardonnay | California | 8/30

Line 39 Sauvignon Blanc | California | 8/30

Stella Pinot Grigio | Italy | 9/36

AIX Rosé | France | 12/48

### 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

Teremana 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

### GARDEN PALOMA

Corazon Silver Tequila, grapefruit juice, fresh lime juice, mint 9

### TRANSFUSION

Titos Vodka, grape juice, ginger ale, fresh lime juice 10

### RUM SUNSET

Bacardi Rum, pineapple juice, orange juice, grenadine 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

### MINT SPRITZ

St. Germain, mint, 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.