

OVERLOOK

KITCHEN + BAR

SMALL PLATES

Crispy Pork Belly + Jam 8

Twice Cooked Pork Belly, Bacon-Shallot Jam, Micro Radish

Pulled Pork Quesadilla 14

Flour Tortilla, Monterey Jack Cheese, Shredded Lettuce, Salsa, Sour Cream

Smoked Chicken Wings 10

Smoked Natural Since Day One Wings, Whipped Blue Cheese, Carrots + Celery, Choice of Sauce

Warm Pretzels 10

Locally Sourced Pretzel Dough, Black Sea Salt, Honey Mustard Dip

SALADS

Add Chicken 6, Shrimp 9, Steak 10

BLT 10

Chopped Romaine, Roma Tomatoes, Crispy Bacon, Green Onion, Ranch Dressing

Caesar-ish 10

Shaved Brussels Sprouts, Pecorino, Rye Bread Crumbs, Toasted Pine Nuts, Sesame Caesar Dressing

Quinoa Salad 12

Fried Avocado, Cherry Tomatoes, Watermelon Radish, Micro Herbs, Local Greens, Lemon Za'atar Vinaigrette

Spicy Watermelon 16

Mixed Greens + Arugula Blend, Grilled Watermelon, Wasabi Peas, Cilantro, Feta, Mint, Avocado-Jalapeño Dressing

DESSERT

Ask your server for our current selection of seasonal desserts!

SANDWICHES

All Sandwiches are served with French Fries

Chicken Caesar Wrap 10

Flour Tortilla, Romaine Lettuce, Parmesan Cheese, Caesar Dressing

Clubhouse 14

Smoked Turkey, Crispy Bacon, Tomato Chutney, Lettuce, Basil Aioli, Sixteen Bricks Flaxseed Bread

Short Rib Melt 16

Pickled Red Onion, Sharp White Cheddar, Whole Grain Mustard, Sixteen Bricks Sourdough

Summit Burger 15

Fontina, House Pickles, Tomato Chutney, Red Onion, Lettuce, Summit Sauce, Sesame Seed Bun

ENTREES

Petite Filet 35

6 oz, Fingerling Potato, Truffled Asparagus, Demi Glace

(2) Piece Fried Chicken 26

Potato-Bacon Terrine, Buttermilk Biscuit, Sweet Chili Haricot Vert

Salmon 28

Ginger Soy Glazed, Yuzu Butter Sauce, Charred Bok Choy, Roasted Fingerling Potato

SIGNATURE COCKTAILS

Maple Pomegranate Margarita 12

(Caramelized, Ripe, Balanced)

Olmecca Altos Anejo, Cointreau, Pomegranate, Maple, Meyer Lemon

Baked Apple Mule 10

(Juicy, Tart, Fizzy)

Absolut Juice Apple, Cinnamon, Lime, Ginger Beer

Spiced Pear Margarita 10

(Toasty, Refreshing, Oak)

Chardonnay, Apple Brandy, Pear, Chai Spice

Maxine's Mimosa 10

(Crispy, Bubbly, Toffee)

Absolut, Apple Cider, Dulce de Leche, Prosecco, Meyer Lemon

Sazerac 14

(Savory, Rich, Spirit Forward)

Basil Hayden's Dark Rye, Absinthe, Peychaud's, Lemon Twist

Please ask your server for our current selection of craft beer and wine.

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