

FIRST TRACKS

- STREET TACOS

Three corn tortillas with choice of Chicken, or Beef

\$15
- STUFFED BREAD STICKS

House Made Cream Cheese, Garlic, Mozzarella and Spinach Stuffed Breadsticks served with Marinara

\$12
- BDP SMOKED MEATBALLS

House Smoked Meatballs in a marinara sauce

\$15
- CHICKEN WINGS OR TENDERS

Choice of BBQ, Buffalo, Maple Cayenne or Sweet Thai Chili Sauce

\$18
- MAPLE BRUSSELS

Fried Brussel sprouts tossed in Maple Cayenne

\$15
- PUB PRETZELS

Served with Pub Cheese Sauce

\$14
- CHEESE DIPPING TOTS

Special Pub Cheese served with Tots

\$14
- Load with chopped Bacon \$2

HOUSE MADE SOUPS

CREAMY TOMATO BISQUE

Tomato, Basil, and Cream

\$9

NEW ENGLAND CLAM CHOWDER

Clams, Bacon, Potato, and Onions

\$12

STEAKHOUSE CHILI

Black Diamond Pub secret recipe

\$12

ALPINE GREENS

- HOUSE SALAD

Mixed Greens, Carrot, Red Onion, Cucumber, Grape Tomato, and House Maple Balsamic

\$15
- QUINOA AND ROASTED VEG

Tossed Quinoa and grains with Roasted Autumn Vegetables in a Champagne Vinaigrette

\$15
- CAESAR SALAD

Chopped Romaine, Shaved Parmesan, House Caesar, and Seasoned Croutons

\$15
- ADD ONS: CHICKEN, SALMON, STEAK OR ANGUS BURGER

BEST DINNER ON THE MOUNTAIN



DINNER TRAIL GRABS

Dinner from 4:30pm to 9pm
All Burger are Braveheart ½lb 100% Black Angus Patties

- MOUNTAIN CLUB BURGER

Lettuce, Tomato, Onion, and Pickle. Choice of American, Swiss or Cheddar Cheese.

\$19
- DON'T PROSCIUTTO THE MESSENGER

Prosciutto, Mozzarella, Onions, Mushrooms, and Demi-Glace

\$24
- SMELLS LIKE BEAN SPIRIT

Veggie Patty, Cheddar, Lettuce, Tomato, Onion, and Pickles

\$18

SUMMIT SELECTION

- FISH AND CHIPS

Breadcrumb coated Haddock Filet served with French Fries, Coleslaw and Tartar sauce

\$27
- LAMB SHANK

Braised red wine Colorado lamb shank, blistered tomatoes, brandied mushrooms, and mashed potato

\$35
- BLACKENED SALMON

Coated with a blend of spices, sides of Delicata Squash and Parmesan Risotto with Maple Butter Sauce

\$29
- HALF CHICKEN

Herb Roasted and served with Natural Jus, Butternut Squash Puree and Roasted Carrots and Parsnip

\$25
- HOUSE GNOCCHI

House-made Gnocchi. Ask your server for the daily special!

MP
- STEAK FRITES

House Cut Sirloin with Herb Butter, Speciality BBQ sauce and Fries

\$36
- SHORT RIB GNOCHI

Braveheart red wine braised Short Ribs, pearl onions, House made gnocchi with red wine demi-glase

\$38
- RAMEN BOWL

Kimchi, Zucchini, Summer Squash, Carrot, Vegetable Dumpling, Marinated Egg

\$22
- optional add-ons: chicken, salmon, steak

LITTLE RIPPERS MENU

- MAC AND CHEESE

\$10
- BUTTERED PASTA

\$10
- MARINARA PASTA

\$10
- HOT DOG

Served with Choice of Side

\$10
- GRILLED CHEESE

Served with Fires or Tots

\$10
- CHEESE BURGER

Choice of Cheese, and Choice Fries or Tots

\$10
- CHICKEN TENDERS

Served with Choice of Fries or Tots

\$10

SIDES

- FRENCH FRIES
- TATER TOTS
- CAESAR SALAD
- HOUSE SALAD

SWEET ELEVATION

- FLOURLESS CHOCOLATE TORTE

\$12
- ROTATING HOUSE MADE PIE

\$12
- BDP SUNDAE

Choice of Brownie or Cookie

\$12
- PEANUT BUTTER CHOCOLATE CAKE

\$12

N/A FIZZ

Sprite, Coke, Diet Coke, Ginger Ale, Unsweetened Tea, Pink Lemonade, Woodstock Rootbeer, RedBull

ITEM CAN BE DONE GLUTEN FREE

A 20% SERVICE CHARGE WILL BE ADDED AUTOMATICALLY TO PARTIES OF 6 OR MORE. WE CAN ONLY SPLIT CHECKS 2 WAYS.

ALL BURGERS, AND WRAPS COME WITH A CHOICE OF SIDE.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness or if you have an existing medical condition. If you or anyone have a food allergy or dietary restriction, please inform your server before ordering.



CHECK US OUT ON INSTA
@MOUNTAINCLUBLOON

THE BEER RUN CRAFT

- FLYING GOOSE - ROTATING SELECTION
- ALLAGASH - CURIEUX BOURBON BARREL BLONDE ALE
- DECIDUOUS BREWING - ROTATING SOUR
- NORTHWOODS BREWING - COFFEE PORTER
- MOAT MOUNTAIN - SCOTTIES IPA

SELTERS, CIDERS, HARD TEAS

- 603 BREWING - BLACK CHERRY POMEGRANATE SELTZER
- 603 BREWING - TANGERINE SELTZER
- TRULY - WILD BERRY SELTZER
- FLYING GOOSE - PATIENCE & PERSEVERANCE NH CIDER
- CONTOOCOOK CIDER COMPANY - TREE TO GLASS
- SUN CRUISERS - HARD ICED TEA

BOTTLES

- | | |
|-------------|----------------|
| BUDWEISER | MICHELOB ULTRA |
| BUD LIGHT | CORONA EXTRA |
| MILLER LITE | STELLA ARTOIS |
| COORS LIGHT | PBR |

NON-ALCOHOLIC

- ATHLETIC BREWING UPSIDE DAWN GOLDEN ALE
- SAM ADAM'S JUST THE HAZE IPA
- GO BREWING TROPICAL IPA, PILSNER

WINE BY THE GLASS

ASK ABOUT OUR BOTTLE LIST WHITE/ROSE

- KENDALL JACKSON CHARDONNAY, CALIFORNIA
- STONELEIGH SAUVIGNON BLANC, NEW ZEALAND
- CHLOE PINOT GRIGIO, ITALY
- OH SCHIST RIESLING, GERMANY
- A TO Z ROSE, OREGON
- BEYRA ROSE, PORTUGAL

RED

- LIBERTY SCHOOL CABERNET SAUVIGNON, CALIFORNIA
- COPPOLA PINOT NOIR, CALIFORNIA
- CHATEAU SOUVERAIN MERLOT, CALIFORNIA
- CIGAR BOX MALBEC, ARGENTINA
- Z. ALEXANDER BROWN UNCAGED RED BLEND, CALIFORNIA
- CASSALINI MONTEPULCIANO, ITALY

SPARKLING

- MIONETTO PROSECCO
- CHANDON BRUT
- CHANDON ROSE

SLOPESIDE SPIRITS

PROFFESOR PANDA'S RUM PUNCH
Malibu Cococnut, Blue Chair Bay Banana, Pinaple Juice, Orange Juice, Grenadine, and a Floater of Goslings Dark Rum

WINTER RED BULL MULE
Tamsworth Ginger Vodka, Winter Red Bull, Gingerbeer, Lime Juice

GOLDEN GIRLS
Grand Cabaret Hendricks Gin, Cocchi Americano, St Elder Pamplemousse, and a Lemon twist

POLAR VORTEX
Basil Hayden Dark Rye, D'usse Cognac, B&B, Cocchi di Tornino Vermouth, Pechaud's Bitters and an Orange Twist

BEES-NESS
Barr Hill Gin, Lemon Juice, Honey Syrup, Butterfly Pea Tea, and a Lemon Twist

CAT'S PAJAMAS
Barr Hill Tomcat Gin, Grand Marnier, Lemon Juice, Apple Cider Syrup, Orange Twist

APPLE CIDER MANHATTAN
Jefferson Bourbon, Fernet Branca, Cocchi di Torino Sweet Vermouth, Cider Syrup, Lemon Juice, and an Orange Twist

Patrollers Lunch
Orange Vodka, St. Elder Pamplemousse, Cocchi Di Tornio Dry Vermouth, Ruby Red Grapefruit Joice, Orange Twist

BDP ESPRESSO MARTINI
Vanilla Vodka, Luxardo Espresso Liqueur, Very Cool Cold Brew, and Irish Cream

BUBBLES

LOWER SUNSET
Aperol, Hangar 1, Buddha Hand Citron Vodka, Limoncello, Prosecco, Soda

LOVERS SPEED
Bacardi Tropical, Passion Fruit Puree, Raspberry Puree, Prosecco, and Soda

RUBY SOHO
Deep Eddy Cranberry Vodka, Gingerbeer, Lime Juice and Prosecco

HOT STUFF

KISSED CIDER
Caramel Vodka, Apple Cider, with a Cinnamon Sugar Rim

TIRED ASS TODDY
Glenlivet Caribbean, Honey Syrup, Lemon and Clove

Dunkin Screwball
Dunkin Caramel Swirl Kahlua, Screwball Peanut Butter Whiskey, Hot Coffee

What's Good Harvey
D'usse Cognac, MetCalf Maple Cream, Hot Cocoa