#### **ANA'S HOMESTYLE EMPANADAS - \$11**

Three golden. flaky pastry pockets filled with your choice of beef, chicken or veggie, served with a side of creme fresh dipping sauce.

### SPINACH & ARTICHOKE DIP - \$10



Creamy blend of spinach, artichokes, and melted cheeses, served with toasted pita chips

#### JUMBO BAR PRETZEL - ONE: \$7 | TWO: \$12 🕢



A soft, lightly salted pretzel (OR TWO!) ready to dive into a side of beer cheese and your choice of zesty house-made honey mustard or tangy mustard.

#### FRIED CHEESE CURDS - \$8.5



Creamy white cheddar, lightly breaded and fried to golden perfection, served with a tangy marinara.

### FRIED PICKLES - \$7 🕢



A mountain of crunchy, golden-brown breaded pickle chips fried to perfection and served with house-made ranch for all your dipping needs.

#### LARGE PLATES

### SUMMIT NACHOS - \$10.5



A tower of tortilla chips bursting with melty cheese, jalapeño,

black beans, pico de gallo, and sour cream! \*Add chicken, beef, or pulled pork + \$5 each

### STUFFED QUESADILLA - \$10.5



A colossal flour tortilla jam-packed with ooey-gooey Monterey Jack cheese, black beans, corn, spicy jalapeños, with a side of sour cream, and our very own pico de gallo!

\*Add chicken, beef, or pulled pork + \$5 each

### SOUPS + SALADS

# FRENCH ONION SOUP - \$6 (available)



Savory broth brimming with caramelized onions, crispy crostini, and a melty crown of provolone cheese!

# **TOMATO BISQUE - \$6.5**





Savor the creamy goodness of our tomato soup, garnished with a shower of shaved parmesan and a drizzle of basil oil-pure bliss in a bowl!

# CAESAR SALAD - \$8.5 ( (available)





Crisp romaine tossed with croutons and a creamy Caesar dressing, topped off with a sprinkle of shaved parmesan!

\*Add grilled chicken + \$6

### FLATBREADS

### CHEESE - \$9



A cheesy love affair with mozzarella and provolone, all snuggled up in a savory tomato sauce blanket!

### MARGHERITA - \$10



Crispy flatbread gets a fresh makeover with mozzarella, juicy tomatoes, and basil, all drizzled with extra virgin olive oil magic!

### **PEPPERONI - \$11.5**

Pepperoni party alert! Pepperoni slices, fresh mozzarella, and tomato sauce, baked to crispy perfection!

# **BUFFALO CHICKEN - \$11.5**

Get ready for a flavor explosion! Grilled chicken takes a wild ride in our buffalo sauce, layered with creamy ranch and mozzarella on a crispy flatbread crust!

# SUMMIT SPORTS ironpeakse.com/summit

### WINGS -

#### \*TRADITIONAL - HALF POUND: \$7 | ONE POUND: \$12

Crispy, juicy bone-in wings, tossed in your sauce of choice or a zesty dry rub! Served with crunchy celery, carrots, and a side of bleu cheese or ranch for that perfect dip!

### \*BONELESS - HALF POUND: \$8.5 | ONE POUND: \$14.5

Tender, breaded chicken bites, smothered in your favorite sauce or dry rub! Served alongside crunchy celery, carrots, and a side of bleu cheese or ranch!

**RUBS** 

**SAUCES** 

Jamaican Jerk Ranch **Lemon Pepper** 

Buffalo **Honey BBQ** Mango Habanero

#### **BURGERS + SANDWICHES**

All burgers and sandwiches served with our house-made chips. Sub French Fries + \$1.5 Sub sweet potato fries + \$2

#### \*CLASSIC DOUBLE SMASH BURGER - \$16

Two beef patties smashed and piled high with lettuce, tomato, pickles, onion, and your pick of American, Monterey Jack, provolone, cheddar or Swiss cheese, all on a toasted brioche bun with our top-secret burger sauce. Served with our house-made chips.

#### Sub gluten free bun + \$2

Not as hungry? Go for a single - \$13 Starving? Go for a Triple! - \$19

### BLACK BEAN BURGER - \$12



A scrumptious black bean patty crowned with creamy avocado slices, lettuce, tomato, and onion.

Sub gluten free bun + \$2

# PULLED PORK SANDWICH - \$14.5

Our tender, slow-cooked pork, marinated in our own spice concoction and cooked to mouthwatering perfection! It's hand-pulled, slathered in our very own BBQ sauce, topped with onion rings, and piled in a toasted brioche bun.

Sub gluten free bun + \$2

### EPIC GRILLED CHEESE - \$13



Get your cheese cravings ready! This EPIC creation features a gooey blend of cheddar, mozzarella, and provolone, sandwiched between two hearty slices of buttery, golden-brown Texas toast.

### \*GRILLED CHICKEN BLT WITH AVOCADO - \$15.5

Juicy grilled chicken breast with crispy bacon, fresh leafy lettuce, luscious red tomatoes, and creamy avocado, all drizzled with garlic aioli, tucked between a toasty brioche roll.

### Sub gluten free bun + \$2



**GLUTEN FREE** 



**VEGETARIAN** 

Please inform our staff of any allergies

### **SIDES**

**FRENCH FRIES - \$6** 

**SWEET POTATO FRIES - \$6.5 SUMMIT HOUSE CHIPS - \$4.5** 

**ONION RINGS - \$6** 

# DESSERT

Dive into a cozy bowl of warm, spiced apples baked to golden perfection, all snuggled under a crunchy oat blanket and lovingly drizzled with luscious caramel sauce! Topped off with a scoop of creamy vanilla ice cream.

**HOUSE-MADE APPLE CRISP - \$7.5** 

# **VANILLA SUNDAE - \$6**

Creamy vanilla ice cream smothered in luscious chocolate and caramel sauce, topped with our housemade whipped cream and a cherry on top!

# IP BROWNIE - \$7.5

Rich, fudgy brownie served warm, cozied up with a scoop of vanilla ice cream and a luscious drizzle of chocolate sauce!

# SIGNATURE COCKTAILS

### **SUMMIT MARGARITA - \$12**

Get ready to chill with this mountain of flavor! A zesty mix of Casamigos tequila, fresh lime juice, agave syrup, and a sprinkle of orange bitters, all topped off with a splash of O.J. Cheers to high-altitude refreshment!

#### **MOUNTAIN VIEW MARTINI - \$10**

Climb to cocktail perfection with this delightful concoction! Stateside vodka, elderflower liqueur, fresh lime juice, and a drizzle of simple syrup, elegantly garnished with crisp cucumber slices. A sip of serenity!

### **ALPINE BREEZE - \$9**

Catch a breath of fresh mountain air in a glass! This light and lively potion combines smooth Tanqueray gin and elderflower liqueur, all fizzed up with club soda and simple syrup, then given a zesty grapefruit juice twist.

Pure bliss!

### **ROCKY MOUNTAIN MULE - \$8**

Get ready for a wild ride with a daring twist on the classic mule! We're talking Jack Daniel's whiskey, zesty lemon juice, spicy ginger beer, and a cheeky dash of bitters, all served in that iconic copper mug that screams "party time!"

### **SOURLANDS SMASH - \$9**

Buckle up for a flavor flight with this high-flying concoction! It's a fabulous mix of Stateside vodka, luscious Chambord, freshly squeezed lemon juice, simple syrup, and muddled berries that'll make your taste buds do the happy dance!

### **SUNSET AT THE PEAK - \$10**

Savor the sunset with this dreamy mix of Casamigos tequila, Aperol, fresh O.J., agave syrup, and a splash of grenadine. It's like a fiesta in a glass, ready to brighten your day!

# **ON TAP**

**IP PILSNER - \$7.5** ABV - 4.8%

MICHELOB ULTRA - \$6

ABV - 4.2%

FIDDLEHEAD IPA - \$7

ABV - 6.2%

**MILLER LIGHT - \$6** 

**ABV - 4%** 

**GUINNESS EXTRA STOUT - \$7** 

ABV - 5.6%

**ALLAGASH WHITE - \$7** 

ABV - 5.2%

**SAMUEL ADAMS SEASONAL - \$7** 

ABV - 5.3%

**DOS EQUIS - \$6.5** 

ABV - 4.2%

**SPARKLING** 

LA MARCA PROSECCO

TREVISO, ITALY I \$7 I \$38

ROSÉ

**CANYON ROAD WHITE ZINFANDEL** 

SONOMA, CALIFORNIA I \$7 I \$28

LA JOLIE FLEUR

PROVENCE, FRANCE | \$11 | \$41

# **BOTTLED BEER**

BUDWEISER - \$6

ABV - 5%

**BUD LIGHT - \$6** 

ABV - 4.2%

CORONA EXTRA - \$7

ABV - 4.6%

HEINEKEN - \$7

ABV - 5%

STELLA ARTOIS - \$7 ABV - 4%

BUD LIGHT LIME - \$6 ABV - 4.3%

YUENGLING - \$7

ABV - 4.5%

**COORS LIGHT - \$6** 

ABV - 4.2%

**AMSTEL LIGHT - \$7** 

**ABV - 3.5%** 

**MODELO ESPECIAL - \$7** 

ABV - 4.4%

**MODELO NEGRA - \$7** 

ABV - 5.4%

SIERRA NEVADA - \$7.5

ABV - 5.4%

HEINEKEN ZERO - \$7

ABV - 0%

# **HARD SELTZER**

(ASK OUR STAFF FOR OUR CURRENT FLAVORS)

**HIGH NOON (VODKA & TEQUILA)** 

**\$**7

ABV - 4.5%

**SURFSIDE (TEA & LEMONADE)** 

**\$**7

ABV - 4%

STATESIDE HARD SODA

**\$**7

ABV - 4.5%

# **WINE LIST**

# <u>WHITE</u>

### **CANYON ROAD PINOT GRIGIO**

SONOMA, CALIFORNIA I \$7 I \$28

### KENDALL JACKSON PINOT GRIGIO

SONOMA, CALIFORNIA I \$10 I \$40

### **CANYON ROAD CHARDONNAY**

SONOMA, CALIFORNIA I \$7 I \$28

### **KENDALL JACKSON CHARDONNAY**

SONOMA, CALIFORNIA I \$10 I \$40

### **CANYON ROAD SAUVIGON BLANC**

SONOMA, CALIFORNIA I \$7 I \$28

# WHITEHAVEN SAUVIGON BLANC

MARLBOROUGH, NEW ZEALAND I \$7 I \$30

# **RED**

# **CANYON ROAD CABERNET**

SONOMA, CALIFORNIA I \$7 I \$28

# KENDALL JACKSON CABERNET

SONOMA, CALIFORNIA I \$11 I \$42

# CANYON ROAD PINOT NOIR

SONOMA, CALIFORNIA I \$7 I \$28

# MARK WEST PINOT NOIR

SONOMA, CALIFORNIA I \$8 I \$32

### CANYON ROAD MERLOT

SONOMA, CALIFORNIA I \$7 I \$28

# KENDALL JACKSON MERLOT

SONOMA, CALIFORNIA I \$11 I \$42

## GASCON MALBEC MENDOZA, ARGENTIA I \$10 I \$40