



SWITCHBACK GRILLE

PLATES

MUSHROOM CEVICHE 17

medley of local mushrooms / tomatoes / jalapeños
red onions / cilantro / lemon & lime juice / tortilla chips

BAVARIAN PRETZELS 19

tuckerman trailhead ipa cheese fondue
beer mustard / pickled veggies

CRISPY CAULIFLOWER 17

fried cauliflower / coconut sriracha sauce

BOWLS & GREENS

ADD TO ANY SALAD: CHICKEN 9, SALMON* 12

TOMATO BISQUE 12

melted gruyère / garlic crouton / crème fraîche

CHILI BLANCO 14

grilled chicken / cauliflower / white beans
green chiles / cotija / cilantro

COCONUT CURRY 17

basmati rice / onion / bell peppers / carrots
baby heirloom tomatoes / cabbage / red curry sauce

SEASONAL SALAD 16

chef's creation using local seasonal ingredients

CAESAR SALAD 16

romaine / parmigiano-reggiano / croutons
caesar dressing

WATERMELON SALAD 16

baby lettuce / arugula / ripe watermelon / cucumbers
tomatoes / feta / shaved fennel / mint citrus vinaigrette

HANDHELDS

all handhelds are accompanied with fries, substitute mixed greens 2

GRILLED CHEESE & TOMATO BISQUE 19

gruyère / muenster / american cheese
baguette / tomato bisque

PBLT 23

low & slow pork belly / lettuce / heirloom tomato
bacon & maple aioli / sourdough

WILD MUSHROOM SANDWICH 22

local mushrooms / sautéed onions & peppers
cashew cream / arugula / toasted ciabatta

CHICKEN & BRIE WRAP 22

grilled chicken breast / creamy brie
habenero cranberry jam / applewood-smoked bacon
mixed field greens / flour tortilla

SWITCHBACK BURGER MELT* 24

ground chuck / pork belly / beer cheese fondue
candied jalapeños / crispy onions / bulkie roll

ALL-AMERICAN BURGER* 22

ground chuck / lettuce / tomatoes
american cheese / onions / bulkie roll

SEARED SALMON SANDWICH* 25

pan-seared salmon / ginger sour cream
shaved cabbage / ciabatta bread

BLACK BEAN BURGER 21

housemade black bean burger / vegan queso fresco
crispy onions / lettuce / tomatoes
chipotle aioli / potato bun

DESSERTS

ICEBOX CAKE 12

daily creation

GIFFORD'S OF MAINE ICE CREAM 10

daily selection

SORBET 10

daily selection

Gulden-friendly bread available upon request

 Gluten-Friendly  Vegan  Vegetarian

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergies.

Due to high demand, to better accommodate all our guests we will be offering all seating in Switchback Grille on a 60-minute basis.
Our expert kitchen team has designed our menu to ensure timely food delivery thus not limiting your dining experience.
We thank you for your patronage and understanding.



SWITCHBACK GRILLE

COCKTAILS

BLACK ICE ESPRESSO MARTINI 18

*ketel one vodka / kahlúa / grand marnier
chilled espresso*

SPICY MOUNTAINTOP MARGARITA 20

*teremana blanco / lime juice / jalapeño
cointreau / simple syrup*

FRENCH 75 18

hendrick's gin / lemon juice / simple syrup / prosecco

MEZCAL PALOMA 20

*casamigos mezcal / grapefruit juice
lime juice / simple syrup*

NEW HAMPSHIRE SOUR 18

*elijah craig bourbon / nh maple syrup
housemade sour*

SUNSET PUNCH 18

*sailor jerry spiced rum / malibu / myers's dark rum
pineapple juice / orange juice / grenadine*

NEW ENGLAND SPRITZ 16

aperol / prosecco / cranberry / club soda

BRETTON WOODS OLD FASHIONED 20

*mount washington private selection maker's mark
muddled sugar cube / angostura bitters*

ORANGE MULE 16

ketel one oranje / ginger beer / orange juice / lime juice

BIG MOUNTAIN BEERS

(all 16oz unless otherwise noted)

DOMESTIC 10

*bud light / budweiser / coors light
miller lite / michelob ultra*

IMPORTED 12

guinness 14.9oz / corona light 12oz

SELTZER 12

high noon / white claw

LOCAL ON TAP 10

local rotating handles

LOCAL CRAFT 14

*tuckerman pale ale / safe space n.e.i.p.a.
moat mountain czech pilsner / citizen cider
concord craft brewery the gov'nah d.i.p.a*

NA BEER 10

heineken 0.0

WINES

The wines on this progressive wine menu are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

SPARKLING WINES

Listed from milder to stronger

	glass	bottle
LUNETTA PROSECCO BRUT, Italy, NV, 187mL		12
CHANDON SPARKLING ROSÉ, California, NV, 187mL		15
MOËT & CHANDON ROSÉ IMPÉRIAL CHAMPAGNE, France, NV, 187mL		25

WHITE WINES

Listed from sweeter to drier

CHATEAU STE. MICHELLE RIESLING, Columbia Valley, Washington	13	50
ZENATO PINOT GRIGIO, delle Venezie, Italy	15	58
CHATEAU D'ESCLANS WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ, Provence, France	18	70
MOHUA SAUVIGNON BLANC, Marlborough, New Zealand	15	58
KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY, California	15	58
SONOMA-CUTRER RUSSIAN RIVER RANCHES CHARDONNAY, California	18	70

RED WINES

Listed from milder to stronger

MEIOMI PINOT NOIR, Monterey, Santa Barbara, Sonoma Counties, California	16	62
DECOY BY DUCKHORN MERLOT, Sonoma County, California	18	70
CATENA VISTA FLORES MALBEC, Mendoza, Argentina	15	58
FRANCISCAN ESTATE CORNERSTONE CABERNET SAUVIGNON, California	13	50
J. LOHR PURE PASO PROPRIETARY RED BLEND, Paso Robles, California	19	74
DECOY BY DUCKHORN CABERNET SAUVIGNON, Sonoma County, California	18	70

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20% gratuity will be added for parties of 6 or more.