

# THE GRILLE

## THE FRONT NINE

**SOUP OF THE DAY 14**  
*daily selection*

**CHICKEN WINGS 19**  
*crunchy vegetables | buttermilk ranch  
sauces: buffalo, bbq or honey garlic*

**BUFFALO FRIES 15**  
*waffle fries | buffalo ranch sauce | scallions  
bacon | cheese curds*

**HUMMUS 17**  
*sweet & spicy blueberry pepper relish  
crunchy vegetables | toasted ciabatta*

**QUESADILLAS**  
*sour cream | salsa*

**Shrimp 22**  
*house spice | cheddar jack | spinach | avocado*

**BBQ Chicken 19**  
*seasoned black beans | corn | cheddar jack | house spice*

**Vegetable 17**  
*seasoned black beans | red pepper | corn | carrots  
house spice | cheddar jack*

## THE GREEN

**ADD: CHICKEN 9 | MARINATED TOFU 9 | SHRIMP 14**

**COBB SALAD gf 19**  
*grilled chicken | hard-boiled egg | spinach | local lettuces  
carrot | confit tomato | cucumbers | bacon  
blue cheese crumbles | lemon herb vinaigrette*

**THE GRILLE GARDEN gf 16**  
*arugula | strawberries | feta | smashed avocado  
roasted sunflower seeds | balsamic vinaigrette*

## BOWLS

**ADD: CHICKEN 9 | MARINATED TOFU 9 | SHRIMP 14**

**TRINITY HEIGHTS gf vg 17**  
*shredded red cabbage | sweet chili | cucumber  
carrots mango | marinated tofu*

**GREEK GODDESS BULGAR 17**  
*bulgar wheat | harissa chickpeas | tomatoes | cucumbers  
red onion and feta salad | hummus | dill*

**HEIRLOOM CARROTS vg 17**  
*israeli couscous | carrots | shredded kale  
hummus | dried cranberries*

## THE RANGE

*served with waffle fries*

**CHOPPED ANTI-PASTI 19**  
*romaine | chopped salami | ham | capicola | tomatoes  
cucumbers | banana peppers | greek vinaigrette  
provolone | ciabatta*

**BEYOND BURGER vg 24**  
*confit tomato | lettuce | shaved onion | potato bun*

**HOT HONEY GRILLED CHICKEN 26**  
*garlic aioli | avocado | bread shed ciabatta*

**PRESIDENTIAL GRILLE BLT 23**  
*maple-glazed north country bacon | iceberg | tomato  
parsley mayo | bread shed sourdough*

**BLACKENED FISH SANDWICH 27**  
*blackened haddock | dill pickle | lemon mayo | lettuce  
confit tomato | potato bun*

**SMASH BURGER\*** single **17** | double **21**  
*dill pickle | lettuce | american | potato bun  
single or double*

## THE DOG LEG

*served with waffle fries*

**TRADITIONAL DOG 13**  
*1/4 lb. hot dog | toasted bun | tuckerman's mustard*

**BRAT 16**  
*grilled pork bratwurst | caramelized onions and peppers  
tuckerman's mustard*

## SWEET ENDINGS

**BRETTON WOODS ROOT BEER FLOAT 9**  
*vanilla ice cream | bretton woods signature root beer | whipped cream | cherry*

**BROWNIE & ICE CREAM gf n 10**  
*vanilla ice cream | chocolate syrup / apple cider pecans | whipped cream | cherry*

*Gluten-friendly bread available upon request*

**gf** gluten-friendly   **vg** vegan   **n** contains nuts/peanuts   **df** dairy-free

*\*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.*

# THE GRILLE

## COCKTAILS

### BRETTON MAID

omni mount washington maker's mark | lemon juice  
cucumber | simple syrup | st-germain

### THE RIFF

white rum | elderflower | ramazotti aperitivo  
lime & club soda | honey simple syrup

### LAVENDER BASIL SMASH

gin | basil | lemon juice | lavender simple syrup

### LAKE OF THE CLOUDS

malibu | mango juice | orange juice  
raspberry syrup | lime juice

### OLD-FASHIONED RUM

santa teresa 1796 | cocoa bitters

### MOUNTAIN STATE

citron | orange liqueur | aperol | mint | lemon juice  
vanilla & blueberry cold foam

### BLUEBERRY MOJITO

white rum | mint | lime | blueberries  
club soda | simple syrup

### MATCHA LEMONADE

tito's handmade | matcha | lemonade

### WANDA

citron | cointreau | cranberry juice  
luxardo cherry syrup

## BIG MOUNTAIN BEERS

(all 16oz unless otherwise noted)

### DOMESTIC

Michelob Ultra | Bud Light | Budweiser  
Miller Lite | Coors Light

### IMPORTED

Guinness | Corona Light | Stella Artois

### SELTZER 12oz

High Noon | Nütrl

### LOCAL CRAFT

Tuckerman Trailhead IPA | Safe Space N.E.I.P.A.  
Moat Czech Pilsner | Citizen Cider

### NA BEER

Heineken 0.0 | Samuel Adams Just the Haze IPA

### LOCAL ON TAP

Local Rotating Handles

## 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*

LUNETTA PROSECCO BRUT, Italy, NV, 187mL

CHANDON SPARKLING ROSÉ, California, NV, 187mL

MOËT & CHANDON ROSÉ IMPÉRIAL CHAMPAGNE, France, NV, 187mL

### WHITE WINES

*Listed from sweeter to drier*

CHATEAU STE. MICHELLE RIESLING, Columbia Valley, Washington

ZENATO PINOT GRIGIO, delle Venezie, Italy

CHÂTEAU D'ESCLANS WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ, Provence, France

MOHUA SAUVIGNON BLANC, Marlborough, New Zealand

KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY, California

SONOMA-CUTRER RUSSIAN RIVER RANCHES CHARDONNAY, California

### RED WINES

*Listed from milder to stronger*

MEIOMI PINOT NOIR, Monterey, Santa Barbara, Sonoma Counties, California

DECOY BY DUCKHORN MERLOT, Sonoma County, California

CATENA VISTA FLORES MALBEC, Mendoza, Argentina

FRANCISCAN ESTATE CORNERSTONE CABERNET SAUVIGNON, California

J. LOHR PURE PASO PROPRIETARY RED BLEND, Paso Robles, California

DECOY BY DUCKHORN CABERNET SAUVIGNON, Sonoma County, California

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