

The
GRANITE
— BISTRO —

TO SHARE

GARLIC FRIES 10

garlic, herbs, parmesan

SUMMER CRUDITE 15

rainbow vegetables, white bean hummus

CORN FRITTERS 15

spicy brava, green goddess

CHEESE BOARD 16

local creameries, honey, crackers, fruits

CHARCUTERIE 17

handcrafted and curated, duck fat pretzel, pecorino-rosemary, pickles, grain mustard

HIGH CAMP WINGS 16

choice of housemade buffalo or BBQ sauce, accompanied by blue cheese dressing, celery, carrots

ICED SEAFOOD 35

crab, poached shrimp, seared scallops, braised octopus, citrus, bloody mary sauce

FROM THE GARDEN

+ steak* 10 + chicken 7
+ farm fresh egg* 3 + salmon 10

PANTRY 13

tender mixed lettuces, radish, cucumber, tomato, carrot curls, choice of dressing

WATERMELON 14

grilled melon, bibb lettuce, pepitas, queso fresco, cilantro, jalapeno-lime vinaigrette

LITTLE GEMS 14

lola rosa, radish, braised shitakes, kataifi nest, herbed goat cheese, black garlic vinaigrette

FOOD HUB 15

Chef's seasonal offering, please ask your server

SOUP

STRAWBERRY GAZPACHO 12

savory, basil ice, balsamic reduction

SMOKED PHEASANT 12

apple cider, wild rice, roasted corn, cream, sweet potato hay, pumpkin seed oil

HANDHELD

served with housemade chips, fries, or a side salad
+ fruit salad 4 + garlic fries 4

CHIPOTLE BLACK BEAN BURGER 16

white cheddar, lemon dressed arugula, chipotle aioli, toasted oatmeal wheat bun

BAHN MI 17

proprietary pork and pheasant 5 spice sausage, cabbage slaw, cilantro, fresno chili, tamari aioli, French roll

CHEF'S JAM 17

herb grilled chicken breast, provolone, crispy onions, pineapple-serrano jam, toasted brioche

HIGH CAMP BURGER 18

½ pound Certified Angus Beef* patty, lettuce, tomato, red onion, pickle, toasted brioche bun

+ cheese 2

white cheddar, gruyere, american

+ pepper bacon or fried egg 3 + avocado 4

PLATES

SIERRA FRIED RICE 22

California wild and long grain, mire poix, English peas, house spam, hen egg*, pickled vegetables

DAILY NOODLE MP

Chef's seasonal offering, please ask your server

SIMPLE SALMON 24

fresh corn polenta, wild mushrooms, grilled asparagus, tomato-garlic confit

BAVETTE STEAK 26

chili relleno, summer squash, fire roasted salsa

DESSERTS

ROOT BEER FLOAT 10

fountain style, vanilla bean ice cream, touille

DECONSTRUCTED S'MORES 12

mexican chocolate ganache, toasted housemade marshmallow, fudge brownie, graham cracker

ALMOND CAKE 14

apricot preserves, vanilla chantilly, toasted almonds

ICE CREAM AND SORBET 4

Chef's daily offerings

Chef Andrew Gregory Sous Chefs Teo Sanchez and Matthias Gamboa

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of blood borne illness.

Auto gratuity of 18% will be applied to parties of 6 or more

The
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- BISTRO -

BEER + WINE

ON DRAFT

- Blue Moon Belgian White Wheat Ale **8**
Deschutes Fresh Squeezed IPA **8**
Pilsner Urquell **8**
Coors Light Lager **6**

CANNED BEER

- Stella Artois Pilsner **8**
Firestone Walker 805 Blonde Ale **8**
Sierra Nevada Pale Ale **8**
Alibi Ale Works Porter **8**
Angry Orchard Crisp Apple Hard Cider **8**
Bud Light Lager **6**
Pabst Blue Ribbon Lager **6**
Modelo Especial Lager **6**

WHITE WINE & ROSÉ

- Rutherford Ranch Chardonnay **11|39**
Napa Valley, California
Joel Gott Sauvignon Blanc **11|39**
Napa Valley, California
Bieler Rosé **11|39**
Provence, France

- Bogle Chardonnay **9|32**
California

RED WINE

- Alexander Valley Cabernet Sauvignon **12|42**
Alexander Valley, California
Buena Vista Pinot Noir **12|42**
North Coast, California,
Bogle Cabernet Sauvignon **10|32**
Napa Valley, California

BUBBLES

- Korbel Brut Champagne **11**
California

SPECIALTY COCKTAILS

-14-

KENTUCKY MULE

Old Forester bourbon, angostura bitters, lemon juice,
Regatta ginger beer

**NORTHERN HOSPITALITY
(SMALL BATCH)**

Old Forester bourbon, lemonade, apple juice, Carpano
Antica, iced tea

BELMONT BLOODY MARY

Tito's vodka, Ancho Reyes sweet chili liqueur,
High Camp's House Bloody Mary Mix (100% Vegan)

8200 MAI TAI

Don Q coconut rum, pineapple juice, orange juice,
Grenadine, Kracken dark rum float

MIRACLE MARGARITA

Herradura Silver, Cointreau Noir, lime juice,
agave nectar

THUNDER MOUNTAIN MARGARITA

Milagro Resposado, serrano infused orange liqueur,
muddled fresh cilantro and serrano pepper, lime juice,
agave nectar

PALISADES PUNCH

Sailor Jerry's spiced rum, lime juice, coconut water,
pineapple juice

POMEGRANATE BISTRO

Tanqueray dry gin, lemon juice, pomegranate juice,
Sprite, and a Cointreau Noir float

PURPLE MOUNTAIN'S MAJESTY

Hendrick's cucumber infused gin, Mure (Blackberry)
liqueur, lime juice, muddled fresh basil and cucumber,
and a soda press