

The
GRANITE
— BISTRO —

TO SHARE

GARLIC FRIES 10

garlic, herbs, parmesan

COUNTRY TOTS 15

taters, pulled pork, Gruyere Mornay, Siracha
+ farm fresh egg* 3

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

MEATBALL TRIO 14

wagyu, elk, wild boar, tomato ragu

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

CAESAR 14

romaine leaf, crouton, classic dressing, pecorino,
white anchovy, lemon

FRIED GREEN TOMATO CAPRESE 14

southern style, burrata, balsamic redux, micro
basil, EVOO

FOOD HUB 15

Chef's seasonal offering

SOUP

FRENCH ONION SOUP 12

five onions, beef broth, crouton, provolone,
Gruyere

SMOKED PHEASANT 12

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

SOUP OF THE DAY 11

Chef's seasonal offering

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 five spice sausage,
pickled vegetables, cilantro, fresno chili,
tamari aioli, French roll
*Vegan-sub marinated tofu

CHEF'S JAM 17

herb grilled chicken breast, arugula, Humboldt fog,
elderberry jam, ciabatta

HIGH CAMP BURGER 18

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

BISTRO STYLE BURGER 38

foie gras, Gruyere, forest mushrooms, onion jam,
brandy, Granite Bistro sauce, garlic fries
- a tasting of Bulleit Bourbon -

Add to your handheld:

+ provolone, white cheddar, Gruyere or American 3
+ pepper bacon, fried egg or caramelized onions 3
+ avocado or forest mushrooms 4

PLATES

FOREST MUSHROOM PAPPARDELLE 19

ribbon pasta, roasted mushrooms, chestnut cream,
sherry vinegar redux, Estero Gold Reserve

STEAK AND POTATOES 21

bavette steak, frites, tarragon aioli, tomato gastrique

ATLANTIC SALMON 23

couscous medley, broccolini, roasted red pepper
remoulade

CIOPPINO 27

prawns, scallops, mussels, clams, crab, spicy tomato
broth, grilled baguette

DESSERTS

ROOT BEER FLOAT 10

fountain style, vanilla bean ice cream, touille

APPLE FRITTER 12

vanilla ice cream, cinnamon glaze, cocoa nibs

ICE CREAM AND SORBET 4

Chef's daily offerings

On-Mountain Chef Andrew Gregory Chef de Cuisine Catherine Cardiello

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Auto gratuity of 18% will be applied to parties of 6 or more. We are happy to split your check up to 4 ways.

The
GRANITE
- BISTRO -

BEER + WINE

ON DRAFT

- Blue Moon Belgian White Wheat Ale **8**
- Deschutes Fresh Squeezed IPA **8**
- Sierra Nevada Hazy Little Thing **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

TAHOE TODDY

- Tullamore Dew, honey, lemon juice, hot water **11**


MONA'S JAVA

- Don Q Rum, Amaretto, Kerry Gold Irish cream, hot chocolate **12**

KT COFFEE

- Sailor Jerry, RumChata,  coffee **11**

THE REAL IRISH COFFEE

- Tullamore Dew, sugar,  coffee **11**

THIN MINT

- Peppermint Schnapps, Frangelico, hot chocolate **10**

COLD DRINKS

MAPLE BOURBON

- Amador Bourbon, fresh squeezed orange juice, pure maple syrup, angostura bitters **13**

TONIC TOWER 16

- Bombay Gin, St Germaine, grapefruit juice, tonic water **13**

LOCAL'S LEMONADE

- Tito's Vodka, St. Germain, lemon juice, soda water **11**

MIRACLE MARGARITA

- Herradura Silver Tequila, Cointreau-Noir, agave, lime and lemon juice **13**

MOUNTAIN MULE

- Russian Standard Vodka, lime juice, ginger beer **13**

BOMBIN' BLOODY

- Tito's Vodka, Ancho Reyes Liqueur, house bloody mary mix **13**

WINGMAN

- Titos Vodka, Red Bull **12**