

COCKTAILS

& MOCKTAILS

SPECIALTY

THE KICKER

12

A BOLD BLEND OF VODKA, HOUSE MADE PINEAPPLE SIMPLE & FRESH LIME & PINEAPPLE JUICE, SHAKEN WITH RIPE JALAPEÑO. FINISHED WITH A TAJÍN RIM.
BRIGHT, SPICY & UNAPOLOGETIC



FRESHIES

14

SHAKEN WITH FRESH CUCUMBER, BASIL, SLY FOX GIN & LIME. STRAINED & SERVED UP.
CLEAN, HERBAL, AND PERFECTLY BALANCED



BLACK DIAMONDS ARE FOREVER 16

A DARK OLD FASHIONED BUILT WITH BUMBU RUM, RICH AMARENA SYRUP & AROMATIC BITTERS
DEEP, WARM & DANGEROUSLY SMOOTH



DONT HASSLE ME, IM LOCAL 15

HIGH PEAKS "SUGAR MOON" MAPLE WHISKEY & BLACK WALNUT BITTERS.
SERVED IN A SMOKED ROCKS GLASS



CHATTERBOX

12

A CRISP, AROMATIC PALOMA THAT BLENDS TEQUILA WITH HOUSE-MADE ROSEMARY SIMPLE, FRESH LIME & GRAPEFRUIT TOPPED WITH CLUB. SERVED WITH A BASIL SALT RIM



THE LIFTEE

13

CLASSIC ESPRESSO MARTINI, WITH LOCAL ESPRESSO, VANILLA VODKA & HOUSE SIMPLE



THE MOCKTAILS

NO RUMORS

7

FRESH LEMON JUICE CITRUS WITH A TOUCH OF ROSEMARY SIMPLE, TOPPED WITH CLUB SODA. AND A CLEAN, BUBBLY FINISH



NO LIES

8

BRIGHT LIME AND AROMATIC ROSEMARY SIMPLE, BALANCED BY CRISP SPICY GINGER BEER FOR A REFRESHING, MULE-STYLE SIP



YARDSALE

6

PINEAPPLE SIMPLE SYRUP, AMARENA CHERRY, DASH OF VANILLA & PINEAPPLE JUICE, TOPPED WITH CLUB



SUNWAY SMASH

7

HOUSE SIMPLE, FRESH BASIL MUDDLED WITH FRESH LIME AND GREEN GRAPES. POURED ON THE ROCKS. TOPPED WITH SPARKLING WATER



MAMA NEEDS A MOCKTAIL

8

A HOUSE MADE SOUR MIX WITH JALAPENO & BLACKBERRIES. SHAKEN VIGOROUSLY WITH LEMONADE AND SERVED UP



THE NOJITO

7

AN N/A MOJITO MADE WITH FRESH MINT, MUDDLED WITH LIME & HOUSE SIMPLE SYRUP. TOPPED WITH CLUB SODA



HOT STUFF



DROP IT LIKE ITS HOT TODDIE

HOT TODDIE WITH BOURBON,
HONEY GINGER SYRUP
& LEMON

AÑEJO JOE

AÑEJO TEQUILA, COFFEE,
LIQUOR 43 & CREAM

IRISH YOU WERE HOTTER

TULLAMORE DEW, COFFEE,
HOUSE SIMPLE & CREAM

SHOWCASE STARTERS

Wild Air Wings

Your Choice of...

Buffalo

Garlic Parmesan

Timber Jerk Dry Rub

Hot Maple Mustard

Served w/ Crudité & House Blue

10 for 17



Eggplant Chips

Thin Sliced eggplant,
dusted & flash fried.

Drizzled with spiced local
maple syrup. Topped w/
fresh herbs & Smoked Salt

17

Crostini Platter

Your choice of...

Bruschetta: Tomato, basil,
olive oil

Pimento: Our House
Creamy Pimento cheese
with a little zing

7 for 14

Poachers Poutine

Frites smothered in Station
gravy, house cheese blend
& fresh herb

16

The Hushpuppies

Four pieces of creamy
southern grits. Breaded &
Fried. Served over house
aioli & topped with pickled
red onion

17

Fresh Tracks Frites

Your Choice of...

The Standard: Shaved
Grana. Side of Gochujang
aioli |

11

Buffalo Blue: Tossed in
buffalo sauce, topped with
crumbly blue. Side of
House Ranch |

13

Truffle Parmesan: Tossed
with truffle oil. Topped
with grated parmesan. Side
of Garlic Aioli |

14

Jersey: Topped with Station
Gravy |

13

Hedges Hummus

Seet potato hummus
served with toasted naan &
Crutdité. Topped with
toasted sesame seeds,
herbs & spices

17

Warm Olive Salad

Assorted olives, artichoke
hearts, sun dried
tomatoes, extra virgin
olive oil, topped with pink
peppercorn & Burrata.

Served with Crostini

15



SOUP & SALAD



Green Circle Salad

Fresh mixed greens with tomato, onion, cucumber & crispy fried chickpeas. Served with house vinaigrette or ranch on the side

½ \$9 | Full \$15

Chatiemac Caesar

Classic-style Caesar with a romaine and kale blend, chunky house-made croutons, grated American grana, and traditional Caesar dressing (contains anchovy)

½ \$11 | Full \$17

The Power Ski Bowl

A Mediterranean-inspired bowl of quinoa and brown rice, cucumber, tomato, red onion, olive salad, whipped feta, parsley & herb vinaigrette

18

Add Protein

Chicken Spiedie
Burger
Beyond Burger
Breaded Chicken

10

Sleighride Soups

Ask your Server about our house made soup options!

FRIED CHICKEN SANDOS

House-breaded, pounded chicken cutlet fried until golden and served on a toasted hoagie & Side of Housemade Chips | 17

Your Choice of...

Hot Maple Mustard

Topped with bacon and drizzled with sweet-heat maple mustard for a rich, savory balance

CBR

Fried chicken with bacon and creamy house made ranch

Nashville Spice

Fried chicken dunked in spicy seasoned oil and finished with slaw for heat and crunch

HIGH PEAKS HANDHELDS

ALL SERVED WITH HOUSEMADE CHIPS

The Gyros

Your choice of...

- *Shaved steak* - *Eggplant* -
Chicken Spiedie - or -
Buffalo Chicken -

All gyros are served on toasted naan with dressed greens, fresh tomato, onion, cucumber, garlic aioli, pickled red onion, fresh herbs & feta.

18

The Tacos

Your choice of...

- *Shaved steak* - *Chicken* or
Sauteed Veggie -

3 Tacos served on toasted *corn* or *flour* tortillas with house slaw, shredded cheese, pico de gallo, pickled red onion & fresh herbs.

3 for 19

Station Smash Burger

A beef and pork blend, smashed with fine onions & topped with creamy house-made pimento cheese. Served on a toasted brioche bun with lettuce, tomato, onion & house aioli

19

Upgrade Your Side

Cold house salad (chef's selection) +\$5

Dressed green salad +\$5

Fries +\$3

Cup of soup +\$5



Hawkeye Hoagies

Big Bear Philly

Shaved steak seasoned with Big Bear dry rub, sautéed peppers, mushrooms & onions, topped with melted American cheese, lodge aioli, pickled red onions, and fresh herbs .

All piled high on a toasted hoagie

Eggplant Philly

Sautéed eggplant with peppers, mushrooms, and onions, layered with melted American cheese.

Finished with lodge aioli on a toasted hoagie

Chicken Spiedie

Boneless marinated chicken breast pieces, grilled & served on toasted hoagie with melty American, Aioli drizzle & Fresh herb

Buffalo Chicken Philly

Chicken spiedies tossed in buffalo sauce with melted American cheese, sautéed peppers, mushrooms, onion & cabbage, finished with ranch, gochujang aioli, fresh herbs & pickled red onion on a toasted hoagie

19

ENTREE SELECTIONS

ONLY AVAILABLE DURING DINNER HOURS

Steak Frites

Grilled steak cooked to your preferred temperature and finished with cowboy butter. Served with hand-cut frites seasoned with smoked salt, garlic aioli & a side salad tossed in herb vinaigrette

41

Salmon

Grilled salmon glazed with smoked soy sauce & local maple syrup, topped with crispy fried onions. Served with sweet potato purée & sautéed vegetable medley

39

The Gatherer

A Chef-driven vegan entrée featuring seasonal ingredients. Please specify dietary restrictions to your server

35

Sides & Extras

- Vegetables Du Jour
- Roasted Sweet Potato
 - Mashed
 - House Coleslaw
 - Frites
 - Potato Chips
- Warm Olive Salad

+9

Side of Station Gravy +6

Chicken Cordon Bleu

Involtini

Pounded chicken breast rolled with prosciutto and a melted cheese blend, served over mashed potatoes & finished with a rich mustard cream sauce

37

Butter Chicken

Tender chicken leg & thigh simmered in a coconut-based, Indian-inspired curry sauce. Served with a quinoa & brown rice blend

39

Moxham Mac

Cavatappi pasta tossed in a sage & roasted garlic cream sauce with caramelized onions, roasted sweet potato, sun-dried tomatoes & kale.

35

Big Bear Burger

A hearty burger grilled & topped with Cracked pepper bacon, melty american & White cheddar blend. Served with station aioli, lettuce, tomato, onion & fries.

25

KIDS & SUCH

For the Kids

(All \$12 | For ages 12 and Under)

Kids Burger

Classic burger served with fries

Pasta

Butter or red sauce

Chicken Tenders & Fries

Crispy tenders served with fries

THINGS TO DRINK

3.50

Soda

Pepsi
Diet Pepsi
Starry
Ginger Ale
Lemonade
Doctor Pepper
Unsweet Tea

Get it Hot

Coffee
Tea

Want to get Fancy?

Check out our
Mocktails!

Juice

Orange
Cranberry
Apple
Grapefruit
Pineapple