



SNOWY MOUNTAIN BREWERY SPRING PUB MENU

Food Served Daily
2PM -9PM



STARTERS

Add dipping salsa, ranch or blue cheese for an additional \$0.50

CAVALRY CHICKEN WINGS 12 (GF)

Comes with choice of one wing sauce
Additional sauce \$0.50 each

Chocolate BBQ Sauce, (sweet)

Honey Lemon Thyme Sauce (savory sweet)

Chipotle Sauce (medium)

Habanero Sauce (hot)

Served with our homemade potato salad,
veggies and blue cheese or ranch for dipping

PAIRS WELL WITH LONE RANGER RED

SHRIMP COCKTAIL 12

Jumbo Tiger Shrimp w/ banana-habanero
cocktail sauce

PAIRS WELL WITH SARATOGA WITBIER

CREAMY SPINACH & ARTICHOKE DIP 8 (V)

w/ Garlic Crostinis

PAIRS WELL WITH HIGH ALTITUDE HELLES LAGER

PORK GREEN CHILI 7 (GF)

Homemade pork green chili with Asadero cheese,
green onion and mexican crema

IPA CARAMELIZED ONION DIP 8 (V)

Served with homemade spent grain bread
and tortilla chips

PAIRS WELL WITH INDIAN PALE ALE (IPA)

THE DV NACHOS 11 (GF)

Tortilla chips layered with homemade
pork green chili, pickled Fresno peppers,
Cheddar-Jack cheese, spiced black beans,
mexican crema and chopped tomato

PAIRS WELL WITH ALPENGLOW PILSNER

SNOWY MOUNTAIN PIZZA 10

12" Pizza topped with homemade
tomato sauce and mozzarella cheese

Additional toppings - \$1.25 each

Artichoke, roasted red pepper, caramelized onion,
red onion, black olive, grilled mushrooms,
fresh basil, jalapeños, and pineapple

Additional meat toppings - \$1.50 each

Canadian bacon, sausage, pepperoni,
and smoked bacon

CORN TORTILLA CHIPS & SALSA 6 (V)(GF)

Warm chips served with homemade tomato salsa

SPENT GRAIN SOFT PRETZEL 5 (V)

House made from grain used in our microbrewery,
served with creamy American cheese sauce and mustard

PAIRS WELL WITH SUNSHINE ALE

BACON FAT POPCORN 5 (GF)

Cooked in smoky bacon fat, tossed with
bacon bits and topped with crispy sage leaves

SOUP AND SALADS

Add Grilled or Blackened Shrimp \$5 | Add BBQ Pork \$4 | Add Grilled or Sweet & Tangy BBQ Chicken \$4

SOUP OF THE DAY

Cup 4 Bowl 6

HOUSE SALAD 8 (GF)

A blend of lettuce, topped with radish, carrot ribbons
and ale pickled red onion with choice of dressings:

ranch, buttermilk blue cheese,

balsamic-Italian or Chocolate Meltdown Porter

and honey vinaigrette dressing

BABY ICEBERG SALAD 8 (GF)

Head of baby iceberg lettuce topped with bacon,
blue cheese crumbles, grape tomato, toasted walnuts,
and buttermilk blue cheese dressing

COBB SALAD 9 (GF)

Mixed greens topped with avocado, bacon, red onion,
blue cheese, grape tomato and hardboiled egg,
homemade balsamic vinaigrette

ENTREES/SANDWICHES

Entrees/Sandwiches served with your choice of side, Saratoga fries, coleslaw, homemade potato salad. Soup or house salad available for additional \$2

PHILLY 13

Thinly sliced beef sautéed with onions, bell peppers and American cheese sauce on a hoagie bun.

PAIRS WELL WITH CHOCOLATE MELTDOWN PORTER

SARAH'S REUBEN 11

Homemade corned beef sliced thin and piled high with sauerkraut, Swiss cheese and 1000 Island dressing on marble rye

PAIRS WELL WITH SARATOGA WITBIER

PORTER BBQ'D PORK SANDWICH 12

Pulled pork, homemade Snowy Mountain Brewery Chocolate Meltdown Porter BBQ sauce, fresh onion and poblano peppers on a toasted hoagie roll

PAIRS WELL WITH INDIAN PALE ALE (IPA)

SUNSHINE ALE FISH & CHIPS 15

Atlantic Cod gently battered in Snowy Mountain Brewery

Sunshine Ale tempura and fried crispy, served with homemade chips and blackened shrimp tartar sauce

(no choice of side)

PAIRS WELL WITH ALPENGLOW PILSNER

CHARBROILED BURGERS

-Build Your Own-

Beef \$9, Bison \$12, Portobello \$8 (V)

Add Grilled Chicken Breast 8

Add BBQ Chicken 8

-Additional toppings \$1 per item-

American, Pepper Jack, Swiss, Cheddar, Blue Cheese

Fried Jalapeño, Sautéed Onion, Onion Strings,

Roasted Red Pepper and Grilled Mushrooms

-Additional toppings \$1.50 per item-

Smoked Bacon, Avocado

PAIRS WELL WITH LONE RANGER RED OR SUNSHINE ALE

SNOWY MOUNTAIN MAC & CHEESE

Half 8/Whole 15

Creamy soft cheeses blended with a white wine cream sauce, tossed with pasta

Add Bacon & Mushrooms 3

PAIRS WELL WITH ALPENGLOW PILSNER

CHICKEN CORDON BLEU 12

Grilled chicken breast, grilled ham, Swiss

cheese, lettuce, tomato and sauce Louis

PAIRS WELL WITH ALPENGLOW PILSNER OR SARATOGA WITBIER

A PROPER SUPPER

All Supper Entrees (except daily ravioli) are served with roasted seasonal vegetables tossed in brown butter vinaigrette, golden garlic mashed potatoes & a choice of a cup of soup or side salad

BRIAN'S FAMOUS PORK CHOP 24

Mustard Marinated Heirloom Bone-In Pork Chop,

Topped w/ Brian's Banana-Cognac

& Brown Sugar-Bacon Sauce

PAIRS WELL WITH LONE RANGER RED

PASTA CHEENA 15

Linguine Tossed w/ Roasted Red Pepper Florentine

Sauce, Caramelized Onions, Grilled Mushrooms,

Green Onion & Cherry Tomatoes

Add Shrimp 5 | Add Grilled Chicken 4

PAIRS WELL WITH DIRTY BLONDE ALE

RAVIOLI ESPECIAL 18 (V)

Ravioli of the Day Served w/ Your Choice of Pesto

Sauce, or Mushroom Au Jus, Grape Tomatoes,

Fresh Mozzarella Pearls & Turmeric Oil

CHARBROILED RIBEYE STEAK 34

Perfectly Seasoned Certified Angus Beef Cooked

To Your Desired Temperature, Topped w/

Roasted Shallot Demi Glaze

PAIRS WELL WITH CHOCOLATE MELTDOWN PORTER

SPINACH & ARTICHOKE CHICKEN 19

Grilled Bone-In Statler Chicken Breast, Topped w/

Our Awesome Spinach & Artichoke Dip

Baked w/ Mozzarella Cheese

PAIRS WELL WITH HIGH ALTITUDE HELLES LAGER

CHARGRILLED ATLANTIC SALMON 24 (GF)

(Available on Friday, Saturday & Sunday Nights)

8 oz. Fresh Fillet of Salmon, Grilled to Perfect Medium

Topped w/ Smoked Tomato Confit

PAIRS WELL WITH ALPENGLOW PILSNER