

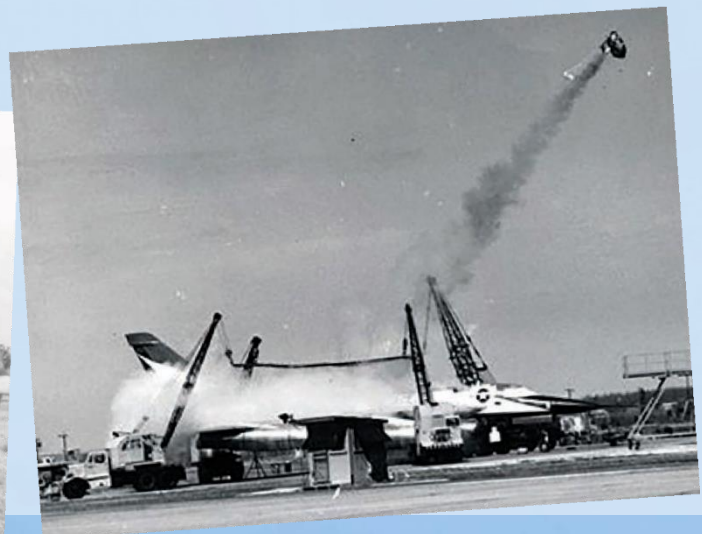
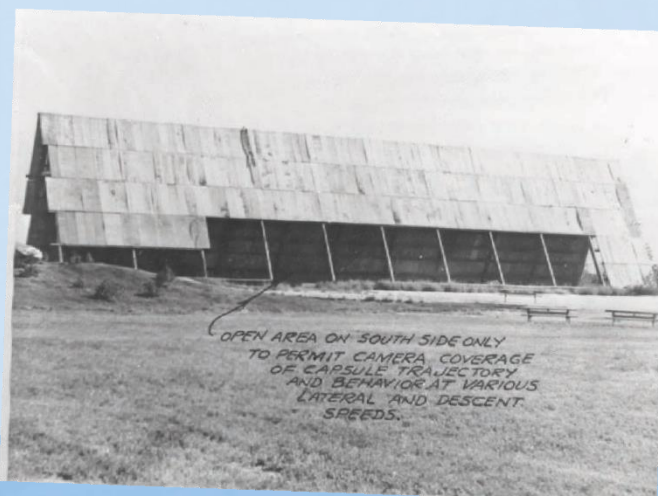
About A-Basin's Lodge History –

“The structure (A-Frame Lodge) was originally built by Stanley Aviation in Aurora, next to the old Stapleton Airport. In the 1960s, we had a contract to design, build, and test an escape capsule for the Air Force B-58 bomber. Part of the testing involved simulating the capsule landing under a parachute (with the airman inside) onto concrete and dirt, and into water. The A-Frame (and it was just a timber frame) had a monorail along the ridge beam which allowed us to drop the capsule from a height, and with a horizontal velocity, that simulated a parachute landing onto/into these three surfaces. Later, the capsule was successfully tested by ejection from a rocket sled with an animal subject and finally from an aircraft with a human subject.”

- Gordon Valentine

–Stanley Aviation 1953-87

–Arapahoe Basin Ski Patrol 1969-87



LUNCH MENU

10:30-5pm Sunday-Thursday, 10:30am-6pm Friday-Saturday

APPETIZERS

A-Mazing Wings - v

One pound of chicken wings tossed in your choice of traditional, BBQ, or cherry habanero, side of ranch or blue cheese dressing
Substitute cauliflower "wings"

6th Alley Nachos - GF

Raquelitas corn tortilla chips, shredded chicken, beef, or plant-based chorizo, black bean corn relish, scallions, cheddar jack cheese, pickled jalapenos, olives, sour cream, side of salsa

Beef Barbacoa Quesadilla

Beef barbacoa or plant-based chorizo, melted cheddar jack cheese, lime crema, salsa rojo, guacamole

Raquelitas Corn Tortilla Chips - GF

Mild salsa rojo, rich guacamole
Add green chile queso

Spinach Artichoke Dip

House made with mozzarella, parmesan, and cream cheese, served with fresh vegetables and pita bread

Truffle Parmesan Tots

Fried crispy, parmesan cheese, white truffle oil, garlic aioli dipping sauce

GREENS & THINGS

House Salad - GF

Fresh heritage greens, carrot, cucumber, heirloom tomato, with side of garlic toast
Choice of dressing: balsamic, ranch, blue cheese

Tuna Poke Bowl* - GF

Marinated Yellow Fin tuna, baby heirloom tomatoes, cucumber, carrots, edamame, avocado, sesame seaweed salad, Jasmine rice, crispy wontons

Soup and Salad

Chef's soup du jour with our house salad

House Made Green Chile and Pork Pozole

Pickled red onion, fresh cilantro, warm tortillas

Add to any salad

Grilled chicken breast
Falafel

Soup of the Day

Chef's curated soup du jour

Parties of 6 or more are subject to a 20% gratuity

BURGERS & SANDWICHES

*Choice of French fries, soup or side house salad for all burgers & sandwiches
Sub Impossible Burger*

6th Alley Burger* GFOVO

*Colorado Black Angus beef patty, sautéed onions and mushrooms,
Havarti cheese, crispy bacon, roasted garlic horseradish aioli,
locally-baked Harvest Moon bun*

South Chute Burger* GFOVO

*Colorado Black Angus beef patty, crispy bacon,
Provolone cheese, pickled red onion, guacamole, chimichurri,
locally baked Harvest Moon bun*

Nashville Hot Chicken

*Hand breaded chicken tossed in our
fiery House Nashville Hot Sauce, crispy pickles, garlic aioli,
locally-baked Harvest Moon bun, coleslaw*

Legends Gyro VO

*Mediterranean-style beef and lamb or falafel, lettuce, tomato, red
onion, cucumber, feta crumbles, Tzatziki sauce*

Grilled Chicken Bruschetta

*Grilled chicken, marinated oven roasted Roma
tomatoes, garlic, basil, fresh mozzarella, arugula,
pesto aioli on ciabatta bun*

Pali Pastrami

Marbled rye, Giardiniera, sauerkraut, Swiss, dijon aioli

The Pig & Fig

*Our famous House-smoked Carolina pulled pork,
melted Gouda, Black Mission fig spread, sliced Granny Smith
apples, sourdough bread*

GF – Gluten Free; GFO – Gluten Free Option; VO – Vegetarian Option

Please let your server know if you have any dietary restrictions

**These items may be served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



ENTREES

Cast Iron Mac & Cheese

*Cavatappi, white cheddar, fire roasted red peppers, bacon, scallions, toasted parmesan bread crumbs, grilled garlic bread
Add grilled chicken*

Beer Battered Cod

Mountain Time beer batter, fries, coleslaw, caper lemon remoulade

Jamaican Jerk Chicken

One quarter chicken, coconut rice, fried plantains, slaw, Inspired by and created with our Jamaican culinary staff

SOMETHING SWEET

Ice Cream Cookie Sandwich

Choose a fresh chocolate chip or peanut butter cookie with vanilla ice cream, chocolate drizzle

Root Beer Float

Mug's famous root beer poured over rich vanilla ice cream

Bread Pudding

Vanilla crème anglaise, Jack Daniels carmel drizzle



DRINK MENU

DRAFT BEER

				ABV%	IBU	Imperial Pint
Coors Light	Miller-Coors	Golden, CO	Lager	4.2%	10	
Mountain Time	New Belgium	Fort Collins, CO	Lager	4.4%	15	
Pacifico	Grupo Modelo	Mexico	Pilsner	4.5%	15	
Citra Pale Ale	Upslope	Boulder, CO	Pale Ale	5.8%	37	
Japanese Rice Lager	Upslope	Boulder, CO	Lager	4.9%	13	
Voodoo Juicy Haze	New Belgium	Fort Collins, CO	Hazy IPA	7.5%	45	
Hazy Little Thing	Sierra Nevada	Chico, CA	Hazy IPA	6.7%	35	
In The Steep	Outer Range	Frisco, CO	Hazy IPA	6.7%	n/a	
Hazy Blues	Oskar Blues	Longmont, CO	Juicy IPA	7.0%	65	
Avery IPA	Avery Brewing	Boulder, CO	IPA	6.5%	69	
Russell Kelly	Telluride	Telluride, CO	IPA	6.5%	83	
Checkered Future	Ska Brewing	Durango, CO	IPA	7.0%	45	
Oberon	Bell's Brewing	Kalamazoo, MI	Wheat Ale	5.8%	25	
Milk Stout	Left Hand	Longmont, CO	Nitro Stout	6.0%	25	
Fat Tire	New Belgium	Fort Collins, CO	Light Ale	5.2%	22	
90 Shilling	Odell	Fort Collins, CO	Amber Ale	5.3%	32	
Face Down Brown	Telluride	Telluride, CO	Brown Ale	5.7%	37	
Sippin' Pretty	Odell	Fort Collins, CO	Fruit Sour	4.5%	n/a	
Twisted Tea	Boston Beer	Boston, MA	Tea	5.0%	n/a	
Rotator Handle	<i>ASK WHAT'S NEW ON TAP!</i>					

BOTTLES AND CANS

Coors Original (Golden, CO)
 Modelo Especial (Mexico)
 Athletic NA Hazy IPA (Stratford, CT)
 Gruvi NA Golden Ale (Denver, CO)
 Gruvi NA Bubbly Rose (Denver, CO)

Snowmelt Hard Seltzer (Boulder, CO)-GF
 Holiday Favorite Blonde (Golden, CO)-GF
 Stem Off-Dry Hard Cider (Denver, CO) - GF
 1554 New Belgium (Fort Collins, CO)

You are at 10,800ft., please drink responsibly.



BLOODYS

A-Basin's Award-Winning Bacon Bloody Mary

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A double pour of Elevate Vodka, Bacon Vodka or Woody Creek Vodka mixed with our secret ingredients to create the "Best Bloody Mary in Summit County" according to The Summit Daily from 2012-2018 & 2022

Elevate Vodka

Elevate Bacon Vodka

Absolute Peppar

Premium Woody Creek Vodka (Basalt, CO)

Add a Coors Light sidecar

MULES

The Original Mule

A classic mule featuring Tito's vodka, ginger beer, and fresh lime

Winter Mule

Mile High Spirits Vodka, ginger beer, cranberry juice and fresh lime

The Ruby

A tart twist of Deep Eddy Ruby Red vodka, ginger beer and fresh lime

MEGAMULE

96oz! 4 people or more only. Elevate vodka from Mile High Spirits Mega drink for a mega party!

WINES

RED

Murphy Goode Cabernet Sauvignon
La Crema Pinot Noir

WHITE

La Crema Chardonnay
Crowded House Sauvignon Blanc



SPECIALTY DRINKS

Aperol Spritz

*Aperol, Korbel Prosecco,
and a splash of club soda*

Espresso Martini

*Tito's Vodka, Kahlua,
and cold brew coffee*

Marnie's Mimosa

Korbel Prosecco and OJ

Snickerdoodle Martini

*Vanilla vodka, amaretto,
Carolans Irish Cream*

The Pink Marg

*Herradura Silver tequila, Grand
Marnier, Raspberry Liqueur*

Powder Keg Paloma

*Herradura Silver tequila, Squirt
and fresh lime*

Gold Coin Margarita

*Herradura Reposado tequila,
Cointreau, fresh lime, agave syrup and
a squeeze of fresh orange*

Millionaire Coffee

*Carolans Irish Cream, Grand Marnier
and Frangelico topped with fresh
brewed coffee, whipped cream,
Amarena cherry*

Classic Old Fashioned

*Woodford Reserve, cherry bitters,
simple syrup, orange zest,
Amarena cherry*

Columbine Cocoa

*Chambord, hot chocolate, and
Carolans Irish Cream*



Winter Warm Ups

Nutty Irishman Coffee

*Slane Irish Whiskey, Carolans Irish Cream,
Frangelico, coffee*

Hot Apple Pie

Tuaca, cider topped with whipped cream

The Montezuma Mocha

*Marble River Distillery Moonlight Espresso Liqueur,
hot chocolate topped with whipped cream*

Irish Coffee

Slane Irish Whiskey and Carolans Irish Cream, coffee

Peppermint Patty

*Peppermint Schnapps, hot chocolate
topped with whipped cream*

The Basin Hot Whiskey

*Jack Honey, Jack Fire, honey, hot water,
garnished with an orange slice*

Black Mountain Hot Buttered Rum

Goslings Dark Rum, spice mix, hot water, fresh cinnamon