

MT CHARLESTON LODGE

Libations

Fireplace Favorites

All the following hot drinks contain alcohol - \$10 each

Topped with whipped cream, cinnamon, nutmeg, and a cherry

World Famous

Mt. Charleston Coffee

Drambuie, brandy, coffee, and vanilla milk

Hot Buttered Rum

Rum and spiced butter rum mix

Ski Lift

Coconut rum, peach schnapps, and hot cocoa

Girl Scout Cookie

Peppermint schnapps and hot cocoa

German Chocolate

Coconut rum and hot cocoa

Fire Pit Hot Chocolate

Fire Ball Whiskey and hot cocoa

Hot Apple Pie

Tuaca and hot apple cider

Butterfinger

Butterscotch schnapps and hot cocoa

Peach Cobbler

Peach schnapps, rum, and hot apple cider

Kyle Canyon Coffee

Amaretto, Irish cream, Kahlua, and coffee

Nutty Irishman

Hazelnut liqueur, Irish cream, and coffee

Mountain Favorites

\$10 each

Mountain Margarita

Tequila, triple sec, brandy, sweet and sour, served over ice with salt and lime

Bloody Mary

Made from scratch with tomato juice and a house blend of spices and vodka, garnished with celery, olive, and lime

Sparkling Sangria

Red or white wine, a splash of apple pucker finished with lemon lime soda and fruit garnish

Mountain Mai Tai

Light rum, pineapple and orange juice, with a touch of grenadine topped with a floater of dark rum and garnished with a slice of orange and a cherry

Moscow Mule

Made fresh to order with vodka, ginger beer and a squeeze of fresh lime juice

Apple Moscow Mule

Our Traditional Moscow Mule with a splash of apple juice and apple pucker

Beer

Domestic Beer - \$6

Budweiser
Bud Light
Coors Light
Miller Light
Michelob Ultra
PBR 16oz Cans

Imported & Craft Beer - \$7

Angry Orchard Cider
Corona
Guinness
Heineken
Heineken "0" Non-Alcoholic
Joseph James Hop Box IPA
Stella Artois

Draught Beer - \$7

Alaskan Amber Ale
Ellis Island Light
Ellis Island Hefe
Ellis Island IPA

Wines

Reds

Glass Bottle

Pinot Noir - Sycamore Lane

\$7

\$24

Ruby red in color, the wine has a complex bouquet of spiced plum, strawberry and toasted oak

Cabernet Sauvignon - Sycamore Lane

\$7

\$24

Medium bodied, the aromas are echoed on the palate and complimented by hints of dark chocolate

Merlot - Sycamore Lane

\$7

\$24

Medium bodied with fresh cherry like aromas, with hints of tobacco and herbal spice

Blush & Sparkling

Glass Bottle

Moscato - Cupcake

\$8

\$26

Brut - Salmon Creek

N/A

\$27

Brut - Cooks Splits

\$8

N/A

Whites

Glass

Sauvignon Blanc - CK Mondavi

\$7

Enhanced flavors of fresh melon and crisp grapefruit with an herbaceous character

Pinot Grigio - Sycamore Lane

\$7

Aromas of citrus, melon and pear highlights the crisp flavor of this wine

Chardonnay - Sycamore Lane

\$7

Light bodied with tropical fruit flavors

Riesling - Chateau St. Michelle

\$8

A dry and crisp refreshing wine with beautiful fruit flavors, crisp acidity and elegant finish

Chardonnay - Acacia

\$10

Round and creamy with hints of almond, vanilla, baked apple and a squeeze of lemon

White Zinfandel - Sycamore Lane

\$7

Boasting attractive aromas of strawberries and watermelon; with light fruity flavors and a touch of cream.

LIVE MUSIC
Friday and Saturday Night and Sunday Afternoon

HALF PRICE WINE BOTTLES
Monday - Thursday Nights 5pm until 8pm
when you purchase 2 or more entrees

MT CHARLESTON LODGE

“In every walk with nature one receives far more than he seeks.” – John Muir

Breakfast

Served from 8:00 - 11:00 am daily

Toast choices: White, Wheat, Marble Rye, Sourdough

Substitute Toast for Biscuits and Gravy - \$2

Substitute Breakfast Potatoes for Sliced Tomato - \$1, Fresh Fruit - \$2

Substitute Eggs for Egg Whites - \$2

House Special - Corned Beef Hash and Eggs*

Breakfast potatoes and corned beef sautéed with onions and garlic topped with 2 eggs any style. Served with your choice of toast - \$14

Two Eggs*

Prepared any style served with breakfast potatoes, and toast - \$10
With Bacon or Sausage - \$13
With Ham Steak - \$14

Country Fried Steak & Eggs*

Traditional style pork cutlet and sausage gravy, served with two eggs and breakfast potatoes - \$15

Breakfast Burrito

Scrambled eggs with bacon, onions, green peppers, and tomatoes wrapped in a flour tortilla, topped with our signature chili and cheddar cheese. Served with breakfast potatoes and a side of sour cream and fresh tomato salsa - \$14

Mountain Scramble

3 eggs scrambled with crumbled bacon, onions, green peppers, and tomatoes. Topped with melted cheddar cheese. Served over breakfast potatoes - \$13

Quiche of The Day

Flakey pie crust filled with an egg custard with a variety of fresh fillings. Served with breakfast potatoes or fresh fruit - \$12

Sunrise Breakfast Sandwich

Twin fried egg topped with bacon and cheddar cheese served on a brioche bun with breakfast potatoes - \$10

Rise & Shine*

One egg any style, bacon or sausage, served with breakfast potatoes and toast - \$10

Pancakes

Served with butter and syrup
Add white chocolate chips, whipped cream or raspberry sauce for - \$2

Full Stack

Three fresh buttermilk pancakes - \$10

Short Stack

Two fresh buttermilk pancakes - \$8

Pancakes with Bacon or Sausage

Two of our fresh pancakes with your choice of bacon or sausage. Served with butter and syrup - \$10

Sides

Toast - \$3

Two Eggs* - \$5

Biscuit and Gravy - \$5

Bacon or Sausage - \$5

Ham Steak - \$6

Single Pancake - \$4

Breakfast Potatoes - \$3

Fruit - \$4

Drinks - \$3

Coffee, Tea or Decaf, Hot Chocolate, Milk, Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper

Iced Teas: Unsweetened, Raspberry, Pink Lemonade and Hi-C Fruit punch

Juice - \$4

Orange, Apple, Grapefruit, Tomato, or Cranberry

Not all ingredients are listed in the menu. Please let your server know if you have any food allergies.

* "Thoroughly cooking foods of animal origin such as beef, pork, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked."

All items are subject to Nevada State Sales Tax.

Lodge is not responsible for lost or stolen items. We reserve the right to refuse service to anyone.

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Appetizers

Mediterranean Platter

Hummus with tomatoes, basil and red onions, served with Kalamata olives, feta cheese, pita bread, Tzatziki sauce - \$15

Chicken Fingers

Plain, or tossed with BBQ, Teriyaki, or Hot sauce, French fries, ranch dressing - \$15

Giant Bavarian Pretzel

Fresh baked, salted, whole grain mustard - \$12

Fried Buffalo Cauliflower

Served with celery sticks and homemade ranch dressing - \$12

Bruschetta

Grilled French bread topped with basil, red onions, tomato, balsamic vinaigrette, parmesan cheese - \$12

Chili Nachos

Corn tortilla chips, chili, cheddar cheese, tomato salsa, black olives, tomato, jalapenos, scallions, sour cream - \$16
Half order available - \$10
Substitute chicken for chili - \$2

Ahi Poke

Diced Ahi Tuna with scallions, cilantro, black sesame seeds tossed in a spicy Thai chili sauce. Served with a seaweed salad and house made crispy wontons - \$15

Spinach Artichoke Dip

Fresh spinach, artichoke hearts, 3 cheeses a touch of garlic then baked until golden brown served with house made tortilla chips - \$14

Soups, Salads, & Chili

Dressing selections. Ranch, Bleu Cheese, Balsamic, Italian, Thousand Island, Honey Mustard, or Oil and Vinegar

French Onion Soup

Freshly made broth, caramelized onions, croutons, provolone cheese. Bowl - \$9, Cup - \$6

Chef's Soup of the Day

Made daily from the freshest ingredients. Bowl - \$8, Cup - \$5

Caesar Salad

Romaine lettuce, Caesar dressing, croutons, parmesan cheese - \$14, Half portion - \$8, Add grilled chicken - \$6

Garden Salad

Mixed greens, cucumber, shredded carrot, sweet red onion, tomato, Your choice of dressing - \$10, Half portion - \$6, Add Chicken - \$6

Chopped Salad

Romaine lettuce, turkey, ham, red onions, tomatoes, diced egg, bacon, choice of dressing - \$14

Spinach Salad

Spinach, mushrooms, raspberry vinaigrette, crumbled bleu cheese, raisins, hard-boiled egg, red onion - \$16

Soup & Salad

Our garden salad served with a cup of house made soup of the day - \$10

Bread Basket

Garlic bread sticks or French bread, butter - \$4

Mountain Chili

Secret blend of house spices. Served with or without beans (Your choice of pinto or kidney beans or both at no charge.) Bowl - \$11, Cup size - \$6

Chili & Salad

Cup of mountain chili accompanied with a with a garden salad with your choice of dressing - \$11

Toppings

Diced Red Onion, Sour Cream, Jalapeno, Chopped Tomatoes Provolone Cheese, Cheddar Cheese, Pepper Jack Cheese - \$.50

Add a jalapeno cornbread muffin to any chili dish - \$3

Brick Oven Pizza

Build Your Own

New York style, mozzarella cheese, tomato sauce blend - \$13

Toppings

Pepperoni, chicken, bacon, sausage, extra cheese, ground beef, or ham - \$2 each

Mushrooms, onions, olives, spinach, tomatoes, jalapenos, pineapple, green pepper - \$1 each

Roasted Garlic Chicken

White meat chicken, mozzarella cheese, caramelized garlic, diced red onion - \$17

Vegetarian Flatbread

Olive oil, herbs, spinach, onion, olives, roasted red peppers, feta cheese, finished with mozzarella and parmesan cheeses - \$17

Margherita Pizza

Thin crust, red sauce, mozzarella cheese, sliced tomatoes, fresh basil - \$16

Meat Lovers

Classic New York style, ham, pepperoni, sausage, ground beef, chopped bacon - \$17

Stromboli

Mozzarella & ricotta cheeses, marinara sauce, sliced pepperoni. Brushed herbed olive oil, shredded parmesan cheese - \$16

Drinks

Coffee, Tea or Decaf, Hot Chocolate, Milk, Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper, Iced Teas: Unsweetened, Raspberry, Pink Lemonade and Hi-C Fruit punch - \$3

Orange, Apple, Grapefruit, Tomato, or Cranberry - \$4

Split plate charge - \$2

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House Specialties

Add a cup of soup or salad - \$4

Fish & Chips

Simply the best for over 40 years in Las Vegas! Icelandic cod dipped in our famous beer batter with seasoned french fries, tartar sauce, malt vinegar and lemon wedges - \$16

12oz New York Strip*

Seasoned and grilled to order. Served with coleslaw and French fries - \$26

BBQ Ribs

Slow roasted at a low temperature for optimal flavor. Finished on the grill. Served with seasoned fries and a side of our signature coleslaw
- Full Rack - \$29, Half Rack - \$18

Grilled Salmon Fillet*

Seasoned, grilled, light citrus sauce with garlic, jasmine rice, vegetables (Teriyaki or Cajun style available) - \$24

Quiche of The Day

A flakey pie crust filled with an egg custard and a variety of fresh fillings “Ask your server”. Served with your choice of a garden salad or a cup of soup of the day - \$14

Grilled Mahi-Mahi*

Seasoned, grilled, light citrus sauce with garlic, jasmine rice, vegetables (Teriyaki or Cajun style available) - \$24

Sandwiches

Served with your choice of home made Potato Chips, Fries, or Coleslaw

Substitute: Fruit - \$2, Salad - \$2, Soup - \$2

Crispy Fish Sandwich

Icelandic cod, tartar sauce, brioche bun, lettuce, tomato, red onion, pickles - \$15

Classic Reuben

Corned beef brisket, sauerkraut, Swiss cheese, marble rye bread, thousand island dressing - \$15

Mountain BLT

Your choice of turkey or ham, bacon, lettuce, tomato, mayo, your choice of bread - \$15, Add cheese - \$1

Buffalo Chicken Wrap

Crispy chicken, hot sauce, diced tomatoes, lettuce in a flour tortilla, ranch dressing - \$15

Chili Dog

1/4 pound all beef hot dog with chili, cheddar cheese, diced onion. - \$11

Cali Turkey Wrap

Sliced turkey, hummus, spinach, feta cheese, roasted red peppers, flour tortilla. Served with our home-made tortilla chips, Tzatziki dipping sauce - \$14

Additional Items

Extra dressing, BBQ sauce, Hot sauce, Extra lettuce and tomato, Extra pickles - .50¢

Grilled Half Pound Burgers*

Served on a brioche roll with seasoned fries, Add cheese to any burger for \$1

Your choice: Cheddar, Pepper jack, American, Provolone, Bleu cheese crumbles, or Swiss

Add ons: Jalapeno, Mushrooms, Caramelized Onions - \$1 Egg, Bacon, Coleslaw, Ham - \$2 Extra Burger Patty - \$5

Buffalo

Open-range buffalo, lettuce, tomato, onion, pickle - \$20

Elk

Half pound lean free-range elk, lettuce, tomato, onion, pickle - \$18

Jean’s Turkey Burger

Seasoned turkey patty, stuffed with jalapenos, pepper jack cheese, smoked bacon, lettuce, tomato, onion, pickle, Sriracha sauce - \$16

BBQ Western

Sautéed mushrooms, bacon, pepper jack cheese, BBQ sauce, lettuce, tomato, onion, pickle, brioche roll - \$16

Southwestern Vegan Burger

Charbroiled (black beans, corn, mushroom, roasted red peppers, jalapenos) Pico De Gallo, vegan brioche bun, lettuce, tomato, red onion, pickles. Served with a garden salad, balsamic vinaigrette - \$15

Big Kahuna Burger

Half pound Angus beef, teriyaki sauce, pineapple, lettuce, tomato, onion, pickle - \$16

Paul Bunyan

Half pound Angus beef, lettuce, tomato, onions, pickle - \$14

Desserts

Ice Cream Churro Bowl

Churro, vanilla ice cream, whipped cream, caramel and chocolate sauce - \$9

Vanilla Ice Cream Scoop

1 scoop of vanilla ice cream - \$2

Creme Brulee

Custard topped with a crisp layer of caramelized sugar - \$9

New York Cheesecake

Baked, topped with your choice of chocolate syrup or raspberry sauce, whipped cream - \$9

Campfire S’mores

Chocolate, Graham crackers, vanilla bean ice cream, toasted marshmallows, Hershey’s chocolate sauce - \$9

Mountain Brownie Sundae

Brownie, 2 scoops of vanilla ice cream, chocolate sauce, whipped cream, walnuts, and a cherry on top - \$12