



SIGNATURE

Caprese Flatbread | 16

Crispy flatbread with smoky tomato sauce, creamy mozzarella pearls, pesto, and sweet balsamic drizzle.

Lairds Knob Korean BBQ Bowl | 18

Choice of local Angus beef, grilled chicken, or crispy chicken, steamed rice, Harissa corn, and broccoli. Drizzled with Korean soy-garlic-ginger sauce.

Trash Can Nachos | 19

Crispy chips topped with Base Camp queso and local ground Angus seasoned with the flare of the American west. Finished with salsa, sour cream, shredded lettuce, and jalapeños.

Presented table-side!

STARTERS

Basket O' Wings | 12

Full pound of wings tossed in choice of sauce, served with celery and your choice of blue cheese or ranch.

Bavarian Pretzel | 12

Served with your choice of queso or stone-ground mustard.

Mount Meridian Quesadilla | 15

Local Angus, wild west seasoning, Chihuahua cheese, salsa, and sour cream.

Chicken Dippers | 16

Rockco single muscle tenders with choice of two sauces.

SAUCES

**Buffalo | Honey bourbon BBQ | Korean BBQ
Heaven Hill Elevation Select bourbon gastrique**

SALAD & SOUP

Soup of the Day | 7

Caprese Salad | 17

Crisp romaine halves topped with fresh mozzarella and heirloom tomatoes. Finished with Greek olive oil, basil, and balsamic glaze.

Base Camp Salad | 15

Crispy greens, heirloom tomatoes, cucumbers, Kalamata olives, sweet onions, and Chihuahua cheese.

Choice of blue cheese, ranch, balsamic, honey mustard, or red wine vinaigrette.

ON- THE- SIDE

Grilled veggie rice pilaf
Seasoned russet fries
Steamed buttered broccoli
Asian brussel sprout slaw
Crispy onion strings

MAINS

Churrasco Steak | 26

Marinated sirloin grilled to order with chimichurri. Served with grilled veggie rice pilaf and steamed broccoli.

Birria Tacos | 16

Local Angus beef lightly smoked and finished with Birria in tortilla shells with Chihuahua cheese, lettuce, jalapeños, salsa, and a side of sour cream. Served with grilled veggie rice pilaf.

Slope-side Cola Carnitas | 17

Pork braised in cola and spices and topped with salsa verde, onions, and jalapeños. Served with tortillas and your choice of one side.

TWO-HANDED SANDWICHES



**Served with pickle spear and fries.
Substitute a Beyond Burger for 3 additional dollars**

Mountain Burger | 18

Grilled local Angus patty with cheddar cheese, honey bourbon BBQ, and onion straws.

Add Bacon | **20.50**

Base Camp Burger

Grilled local Angus patty with lettuce, tomato, and onion.

Plain | **16.50**

Cheese | **17**

Bacon & cheese | **19.50**

Rockco Chicken Sandwich | 18

Choice of buttermilk breaded chicken cutlet or grilled chicken breast topped with lettuce, tomato, and provolone cheese.

Carolina Pickleback | 16

Slow smoked pulled pork on a toasted bun, with tangy icebox pickles and Carolina BBQ sauce.

KID'S MENU

Chicken Nuggets & Fries | 12

Hot Dog & Fries | 11

Pasta with Red Sauce or Butter Sauce | 8

DESSERTS

House Made Brownie Cheesecake | 12

With hot chocolate drizzle.

House Made Ice Cream Torte | 14

Ask server for selection.

20% gratuity will be added to parties of 8 or more

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

 = Made in-house

PATIO SIPPERS

Yuzu Spritz

Yuzu
White Tea Syrup
Sparkling Wine
Orange

Grapefruit Crush

Deep Eddy's Grapefruit Vodka
Triple Sec
Ruby Red Grapefruit Juice
Lemon Lime Soda
Salt Rim & Grapefruit

Summer Spritz

Hendrick's Gin
St. Germain
Cucumber & Mint
Sparkling Wine

Blue Raspberry Lemonade

Bacardi Raspberry Rum
Blue Curacao
Sours Mix 
Lemon Lime Soda
Lemon & Raspberry

FROZEN

Pineapple Upside Down Cake

Malibu Rum
Stoli Vodka
Butterscotch Liqueur
Pineapple Juice
Island Oasis Piña Colada
Island Oasis Ice Cream
Grenadine
Whipped Cream

Base Camp Bushwacker

Malibu Rum
Baileys
RumChata
Amaretto
Island Oasis Ice Cream
Nutmeg

Strawberry Frosé

Rosé
Fresh Strawberries
Lime Juice
Agave

Mango Inferno

Jalapeño Infused Jose Cuervo
Island Oasis Mango
Island Oasis Margarita
Agave
Lime Juice
Chamoy & Tajin Rim

UNDER THE UMBRELLA SIGNATURES

Smoked Jalapeño Pineapple Margarita

Jalapeño Infused Jose Cuervo
Triple Sec
Smoked Pineapple 
Pineapple Juice
Sours Mix 
Salt Rim w/ Jalapeño &
Pineapple Wedge

Pineapple Express

Malibu Rum
Dr. Stoner's Vodka
Pineapple Juice
Lemon Lime Soda
Pineapple & Brandied Cherry

Smoked Cherry Paloma

1800 Silver Tequila
Grapefruit Juice
Smoked Cherry Juice 
Lime Juice
Agave
Club Soda
Grapefruit Wheel

Mountain Mule

Heaven Hill Elevation Select
Fresh Lime Juice
Huckleberry Syrup
Ginger Beer
Mint Sprig

AFTER DINNER DRINKS

Heavenly Gold Rush

Heaven Hill Elevation Select
Honey Simple Syrup 
Lemon Juice
Lemon Wheel

Caffeinated Truth

Papa's Pilar Dark Rum
Bulleit Rye
Amaretto
Cold Brew
Cold Foam

Siesta

Illegal Mezcal
Campari
Grapefruit Juice
Lime Juice
Orange Bitters
Agave
Grapefruit Peel

Tequila Espresso Martini

Espolon Reposado
Kapali
Chilled Espresso
Chili Tincture 
Chocolate & Mole Bitters
Simple Syrup 
Espresso Beans

Ask about our Zero Proof selections



TRY OUR SIGNATURE SANGRIA

Seasonal fresh fruit, citrus, and a splash of bubbly, perfectly chilled for a bright, refreshing sip



MOJITOS

Bacardi Superior Rum
Fresh Lime Juice
Muddled Mint
Simple Syrup 
Club Soda

Choose your own flavor:
traditional, raspberry, peach,
strawberry, or mango.



MARGARITAS

Jose Cuervo Especial
Sours Mix 
Orange Juice
Salt Rim
Lime

Choose your own flavor:
traditional, raspberry, peach,
strawberry, or mango.



TRY IT SMOKED

Enhance your drink with our house-made smoked ice. Try it with your favorite spirit or ask about our selection of exclusive elevated liquors!



WINE DOWN WEDNESDAY

Wednesday 6 • 9 pm!
Relax with wine, chef prepared food specials, and live acoustic music each Wednesday.



COMEDY CLUB

Weekly on Thursdays or Saturdays
(Seasonal)
See the lineup at
www.massresort.com/dine/dining-events



LIVE ON THE DECK

Live music Friday- Sunday night!
See the lineup at MassResort.com/Fun.

20% gratuity will be added to parties of 8 or more

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