

SIGNATURE

Caprese Brisket 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

ELEVATIONS

COCKTAIL LOUNGE

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.

THE WHISKEY EXPERIENCE

At Elevations Cocktail Lounge whiskey is more than a pour -
it's an experience

SIGNATURE COCKTAILS

Witty Comeback

Smooth • Bittersweet • Refined
Heaven Hill Elevation Select bourbon,
Amaro Nonino, Luxardo
Garnished with cherry & lemon twist

Dark Ritual

Bold • Spiced • Aromatic
Rye whiskey, Amaro Averna,
Angostura bitters, Orange bitters
Garnished with a cherry

Elevation Select Old Fashioned

Classic • Rich • Balanced
Heaven Hill Elevation Select bourbon,
Angostura & orange bitters, Turbinado
sugar, Club soda
Finished with orange peel & brandied
cherry

Paper Plane

Bright • Citrusy • Balanced
Elijah Craig Bluestone Peak bourbon,
Aperol, Amaro Averna
Finished with a lemon twist

Mezcal Sbagliato

Smoky • Sparkling • Complex
Mezcal, Bianco Vermouth, Campari,
Prosecco
Garnished with wakame & grapefruit
peel

Buckley

Herbal • Tart • Botanical
Gin, Quinquina, Campari, Lime juice,
Sage syrup

Corpse Reviver

Crisp • Floral • Citrusy
Gin, Quinquina, Cointreau, Fresh
lemon juice
Garnished with grapefruit peel

Jungle Bird

Tropical • Refreshing • Bittersweet
Pineapple rum, Campari, Pineapple
juice, Lime, Simple syrup
Finished with a mint bouquet

Affogato Espresso Martini

Creamy • Coffee Forward • Indulgent
Vodka, Coffee liqueur, Cold brew,
Simple syrup, Chocolate bitters
Served over gelato



ASK YOUR SERVER ABOUT OUR ROTATING WHISKEY FLIGHTS



PRIVATE BARREL SELECTION



A full private
barrel selected
for balance,
depth, and classic
Kentucky
character.

ELIJAH
CRAIG

Our hand-
selected barrel
showcasing bold
oak, caramel, and
spice.

HOUSE ICE PROGRAM

Every whiskey deserves the right foundation



Clear Signature Big Rock Cubes

Slow-melting, precision-
crafted for a cleaner pour.



Smoked Reserve Cubes

House-smoked for layered
aromatics and a subtle finish.



House Crafted Old Fashioned Cubes

Large-format cubes designed
specifically for spirit-forward
classics.

BOTTLE OF THE WEEK



Each week we
spotlight a featured
whiskey from our
rotating collection.

Enjoy special pours, curated flights,
and exclusive pricing while it lasts.



Weekly on Thursdays
or Saturdays
(Seasonal)
Scan QR Code to see
the lineup & buy
tickets or visit
[www.massresort.com/
dine/dining-events](http://www.massresort.com/dine/dining-events)



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