

LUNCH TIME

Available from 11am-5pm

APPETIZERS

Base Camp Wings

Buffalo, Ancho Chili, BBQ
or Asian style chicken
wings served with carrots,
celery and Blue Cheese
dressing.

\$9.95

Crispy Green Beans

Tempura battered fried green beans served with roasted Poblano crème
\$8.95

Chips and Salsa

Tri-colored chips with homemade salsa
Add guacamole \$3
\$4.95

Onion Rings

Beer-battered, home-style rings served with Ranch dressing
\$6.95

Basket of Fries

Sweet potato fries served with pineapple banana ketchup
\$5.95

Tuna Ceviche

Napoleon-style with sweet chili sauce, Wasabi Aioli and guacamole
\$11.95

Chicken Fingers

Four crispy chicken fingers served with Ranch dressing
\$9.95

*Ranch, Balsamic Vinaigrette, Ponzu and Sambal Caesar
Add Chicken \$4 - Add Grilled Salmon \$7*

----- **SOUPS & SALADS** -----

Asian Chicken Salad

Shaved romaine, cabbage,
carrots, scallions, red peppers,
sesame seeds and pulled
chicken dressed with Peanut
Ponzu dressing

\$11.95

Camp Salad

Mixed greens, candy
pecans, raisins,
cucumbers and cherry
tomatoes with your choice
of dressing

\$8.95

Caesar Salad

Fresh romaine with croutons
and Sambal chili
Caesar dressing

\$8.95

Dan's Famous Chili

Two-time "Chili and Brew Fest" winner, 'Dirty Little Piggy,' topped with Roast d Poblano Crème

\$8.95

Daily Soup

Chef's home-style soup
made fresh by the day

\$7.95

----- **BUILD YOUR OWN BURGER** -----

*never frozen" Black Angus Patty on a Challah Bread bun with
n Fries, lettuce, tomato and add your choice of:
\$9.95*

Cheese
(\$1.00 each)
Swiss
American
Cheddar
Blue Cheese
Provone

Toppings
(\$1.00 each)
Bacon
Mushrooms
Sauteed Onions
Jalapeno Peppers (\$1.50 each)
Fried Egg
Guacamole

----- **CAMP SANDWICHES** -----

*All sandwiches served with pickle and french fries
(substitute onion rings, sweet fries or mixed greens \$2)*

Base Camp Dip

Sliced, House roast beef, provolone cheese, served on hoagie roll with pan ou jus and marinated vegg
\$12.95

Chicken Sandwich

Grilled chicken breast with lettuce, tomato, sharp cheddar cheese and pesto mayo on a Challah
Bread bun
\$10.95

Cured Salmon BLT

Chef cured Atlantic salmon served on Challah bread bun with lettuce tomato, bacon, caraway russian d
\$12.95

Quinoa Wrap

Quinoa grain, roasted
vegetables, black beans and Lemon Cumin Vinaigrette in a whole wheat wrap
\$10.95

Crab Cake Sandy

House made lump crab cake served on Challah bread bun, with roasted poblano aioli and
wasabi slaw
\$12.95

The Cart

Foot long New York style all beef hot dog served with sour kraut and relish

\$10.95

Add chili \$1.50

Add cheese \$1.00

Grilled Portabella

Balsamic marinated portabella mushroom with fire roasted peppers, onions, swiss cheese and poblano

\$11.95

DINNER TIME

Available from 5-9pm

----- *APPETIZERS* -----

Bruschetta

Butter baked toast points served with herbed cream cheese and apricot jalapeño jelly
8.95

Tuna Ceviche

with mango, jalapeño, and scallions
and scallions
11.95

Crab Cake

Crab cake served over wasabi slaw salad with roasted poblano aioli
12.95

Camp Wings

Buffalo, Asian, BBQ or Ancho-chili style wings, served with carrots and celery and your choice of dressing
9.95

----- **SOUPS & SALADS** -----

Chili

the Brew Fest award winning chili recipe served with roasted
poblano aioli
\$8.95
Add bread bowl 3.00

Asian Chicken Salad

carrots, scallions, red peppers, and pulled chicken tossed with peanut
ponzu dressing
\$11.95

Camp Salad

raisins, cucumbers and cherry tomatoes served with your choice of dressing
\$8.95

Cesar Salad

in and croutons tossed in sambal chili ceasar dressing
\$8.95

----- **ENTREES** -----

Salmon

Coriander cured Salmon filet served with smashed potatoes and lemon cumin asparagus tips, topped with
\$19.95

Pasta "Nora"

Penne pasta tossed with, cured ham, roasted bell peppers, poached garlic and oven dried tomatoes with
Add Chicken \$4
Add Salmon \$7
\$14.95

Roasted Chicken

Half roasted chicken with garlic smashed potatoes, glazed carrots and pearl onion pan jus
\$18.95

The Strip

Peppercorn crusted 10oz N.Y. strip bourbon basted with fire roasted peppers and onions served over
\$21.95

Ale Braised Brisket

Served with pan seared potato pierogi, vinegar cabbage, Dijon cream sauce topped with apricot
jalapeno "compote"
\$19.95

Portabella Plate

Marinated and grilled portabella mushrooms served with quinoa cherry tomato salad, roasted carrots and
\$16.95

KIDS STUFF

*All kids meals \$8.95 served with french fries and drink
(Ages 12 and under)*

Kids Hot Dog

Kids Burger

Fried Mac & Cheese

Chicken Fingers

Peanut butter and banana sandwich

SWEET STUFF

*Ask your server or bartender about dessert of the day
\$4.95*