

Camp here with us...
"All is Welcome."

Base Camp BAR & GRILL

THE ASCENT

Base Camp Wings

Buffalo, Ancho Chili, BBQ or Asian style chicken wings served with carrots, celery and Blue Cheese dressing
\$9.95 (dozen)

Chips and Salsa

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

Nachos

Tri-colored chips topped with cheddar cheese, black beans, scallions, jalapenos, salsa, sour cream and guacamole
\$8.95
(Add chicken or chili for \$4)

Onion Rings

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

Tuna Ceviche

Napoleon-style with sweet chili sauce, Wasabi Aioli and guacamole
\$10.95

Basket of Fries

Sweet potato fries served with pineapple banana ketchup
\$5.95
Old fashioned fries
\$4.95

Chicken Fingers

Four crispy fingers served with Honey Dijon Vinaigrette
\$9.95

SOUPS & GREENS

Blue Cheese, Chipotle Ranch, Honey Dijon, Balsamic Vinaigrette, Ponzu and Caesar

Add Chicken \$4

Add Blackened Tuna \$5

Camp Salad

Mixed greens, candy pecans, raisins, cucumbers and cherry tomatoes with your choice of dressing
\$8.95

Asian Chicken Salad

Shaved romaine, cabbage, carrots, scallions, red peppers, sesame seeds and pulled chicken dressed with Peanut Ponzu dressing
\$11.95

Caesar Salad

Fresh romaine with croutons and Roasted Garlic Caesar dressing
\$8.95

Dan's Famous Chili

Two-time "Chili and Brew Fest" winner, 'Dirty Little Piggy,' topped with Avocado Crème
\$8.95 (bowl)
(Add bread bowl \$3)

Daily Soup

Chef's home-style soup made fresh by the day
\$7.95 (bowl)
(Add bread bowl \$3)

BUILD YOUR OWN BURGER

Start with an 8 oz. Black Angus Patty on a Challah Bread bun with French fries, lettuce, tomato and onion and add your choice of:

\$9.95

Cheese

(.75 each)

- Swiss
- American
- Cheddar
- Gouda
- Blue Cheeses

Toppings

(.75 each)

- Bacon
- Mushrooms
- Sautéed Onions
- Jalapeño 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)

Chicago Dog

Chicago-style Red Hot all- beef hot dog served with sauerkraut and sweet relish
\$8.50
(Add chili \$2)

The Strip

6 oz. New York Strip with sautéed onions, mushrooms, Blue Cheese and "secret sauce" served on Marble Rye bread
\$11.95

Quinoa Wrap

Quinoa grain, roasted vegetables, black beans and Lemon Cumin Vinaigrette in a whole wheat wrap
\$9.95

Chicken Sandwich

Grilled chicken breast with lettuce, tomato, sharp cheddar cheese and pesto mayo on a Challah Bread bun
\$8.95

Chorizo Sliders

Two house-made sliders topped with Gouda cheese and Chipotle Ranch on a Challah Bread bun
\$9.95

Blackened Ahi Tuna

Blackened grilled tuna steak served with tomato and Wasabi Aioli slaw on a Challah Bread bun
\$12.95

Grilled Cheese

Chicken Fingers

Mac & Cheese

Grilled Peanut Butter & Banana Sandwich

KIDS STUFF

All kids meals \$6.95 and served with french fries and drink
(Ages 12 and under)

CAMP THERAPY

BOTTLE BEER

- *Coors Original
- *Pacífico
- *Corona
- *Heineken
- *New castle
- *Guinness
- *Budweiser
- *Bud Light
- *Miller Light
- *Miller High Life
- *Stella
- *Amstel Light

ON TAP

- *Coors Light
- *Blue Moon
- *Fat Tire
- *Stella Artois
- *Mirror Pond

HOT DRINKS

- *Smuggler: Peppermint Schnapps with hot chocolate
- *Kioki Coffee: Kahlua, Brandy and coffee
- *Irish Coffee: Baileys, Jameson and coffee
- *Hot Apple Pie: Tuaca and cider
- *Spiced Wine/ Mulled
- *Hot Buttered Rum

WINE

- Oyster Bay: Marlborough **Sauvignon Blanc**, 2009 gls \$10 btl \$30
- La Vieille Ferme: Cotes du Luberon **Blanc**, 2008 gls \$6 btl \$18
- Souverain: Alexander Valley **Chardonnay**, 2008 gls \$10 btl \$30
- La Lot: Vigneti Delle Dolomiti **Pinot Grigio**, 2007 gls \$9 btl \$26
- Torrontes:
- Pine Ridge: California **Chenin Blanc Viognier**, 2008 gls \$10 btl \$30
- Caldora: Terre di Chieti **Sangiovese**, 2008 gls \$8 btl \$24
- Bohemian Highway: California **Merlot**, 2007 gls \$6 btl \$18
- Folie a' Deux: Napa **Merlot**, 2007 gls \$12 btl \$36
- Angeline: Sonoma County **Pinot Noir**, 2008 gls \$12 btl \$36
- Bonterra: Mendocino County **Cabernet Sauvignon**, 2006 gls \$10 btl \$30
- Concannon: Central Coast **Pinot Noir**, 2007 gls \$10 btl \$30
- Pavilion: