



STARTERS

- Calamari** \$10.50
Choice of fried or grilled. Served with lemon, Parmesan, and marmalade sauce.
- Burrata** \$13
Creamy burrata with grilled seasonal veggies, ciabatta bread, and a balsamic drizzle.
- In-House Bavarian Pretzel** \$10
Served with Bavarian mustard.
- Jumbo Wings: Boneless or Bone-In**
By the ½ Dozen \$9.75
By the Dozen \$18.75
Choice of buffalo, honey BBQ, spicy garlic, General Tso's, or Base Camp dry rub. Served with celery and bleu cheese.
- BBQ Nachos** \$15.50
Tortilla chips topped with our smoked pork butt, cheese sauce, house-made BBQ sauce, jalapeños, lettuce, sour cream, and a blast of BBQ spices.
- Basket of Fries** \$4.50
Add cheese and bacon \$7.75
- Steak Fries Poutine** \$10
Skin on fries topped with a rich beef gravy, steak, horseradish cheddar curds, onion straws, and scallions.
- Mountain PuPu Platter** \$25
Pupusa, roasted corn salad, burrata, shisito and bacon skewers, smoked trout, and steak fries poutine.
- Shisito & Bacon Skewers** \$8
Shisito peppers and house-cured bacon with a sweet and spicy ponzu sauce.

SALAD & SOUP

- Choice of bleu cheese, ranch, Vermont maple vinaigrette, red wine vinaigrette, creamy lemon horseradish dressing, or creamy balsamic.**
- Steakhouse Salad** \$20
Dry rubbed grilled sirloin steak, thinly sliced atop a bed of crispy romaine and mixed greens. Topped with house-smoked bacon crumbles, bleu cheese, and avocado with creamy lemon horseradish dressing.
- Tossed Salad** Small: \$5 • Large: \$9
Crunchy lettuce, tomatoes, cucumber, onions, and croutons with choice of dressing.
- Salmon Salad** \$17
Grilled Canadian salmon served with goat cheese, dried cranberries, toasted pecans, and Vermont maple vinaigrette.
- Base Camp Salad** \$15
Smoked rainbow trout atop shaved root veggies tossed in a maple chili dressing with local butter lettuce.
- Tomato Cream Cheese Soup** \$4.50
- Soup of the Day** \$4.50
See server for daily selection.

PASTA

- Mediterranean Pasta** \$14
Peppers, olives, mushrooms, and artichokes in a light tomato sauce tossed in penne.
- Blackened Chicken Pasta** \$16
Blackened chicken breast sliced over fettuccine with a white cheddar cream sauce with peas and house-cured bacon.
- Cajun Shrimp Pasta** \$18.75
Sautéed gulf shrimp with house made Tasso, bell peppers, and smoked tomato concassé in a light cream sauce over fettuccine.

FLATBREAD PIZZAS

- Italiano Pizza** \$12.25
Mozzarella cheese, tomato sauce, pepperoni, sausage, and black olives.
- Grilled Veggie Pizza** \$12
House-made black bean and cheese crust with extra virgin olive oil, grilled veggies, house-made ricotta, and local goat cheese.
- Caprese Pizza** \$12.25
Pesto, tomatoes, and fresh mozzarella topped with a drizzle of balsamic.
- BBQ Pizza** \$12
Pulled pork, BBQ sauce, peppers, onions, cheddar, and mozzarella cheese.
- Rustic Pepperoni Pizza** \$11
Pepperoni, mozzarella cheese, and tomato sauce.

SANDWICHES



- Giant Grilled Cheese** \$12
House-made bread with sharp cheddar cheese served with tomato cream cheese soup.
- BLT** \$12.25
House-made bacon, local lettuce, and tomato with a herb mayo. Served with pickle spear and fries.
- Black Bean Burger** \$13
House-made black bean burger with a Sriracha lime aioli, local lettuce, and tomato. Served with pickle spear and fries.
- Mountain Burger** \$15.50
Bacon, bourbon sauce, onion straws, jalapeños, and cheddar cheese. Served with pickle spear and fries.
- Grilled Chicken Sandwich**
Served with pickle spear and fries.
With cheese \$14
With bourbon BBQ, onion straws, bacon, and cheddar cheese \$16
- Base Camp Sandwich** \$13
Bratwurst infused with Massanutten Brown Ale with Bavarian mustard on house-made roll with sauerkraut and onions.
- Prime Rib Sandwich** \$16
Sliced, house-smoked prime rib with horseradish mayo, pepper jack cheese, and onion straws on a hoagie. Served with pickle spear and fries.
- Base Camp Burger** \$15.50
House-cured bacon and American cheese. Served with pickle spear and fries.
See server for vegetarian option of Beyond Burger. \$15.50

ENTRÉES

- Pupusa** \$14
Traditional pupusa filled with green chilies, chicken, and cheddar cheese. Served with grilled zucchini and roasted corn salad.
- Steak Tacos** \$16
Steak, shaved radish, Achote, and roasted salsa verde.
- NY Strip** \$24
10 oz grilled to temp and served with choice of two sides.
- Hot Smoked Salmon** \$18
House-smoked Canadian salmon with pickled onions and capers. Served with spinach rice pilaf and grilled asparagus.
- The General's Chicken** \$15
Tender chicken thigh skewers grilled then glazed with General Tso's sauce. Served with spinach rice pilaf and steamed broccoli.
- Base Camp Bratwurst** \$16.50
Two bratwursts infused with Massanutten Brown Ale with braised cabbage and mashed red potatoes.
- Smoked Prime Rib** Market Price
Top choice ribeye house-smoked and served with garlic jus, grilled asparagus, and mashed red potatoes. *See server for availability.*

SIDES

- Grilled Asparagus** \$4
Roasted Corn Salad \$4
Grilled Zucchini \$4
Mashed Red Potatoes \$4
Spinach Rice Pilaf \$4

KIDS MENU

- Chicken Tenders** \$8
with choice of sauce and french fries
- Kids Pasta** \$6.50
Pasta with a red sauce or butter
- Grilled Cheese** \$6.50
with french fries
- Hot Dog** \$6.50
with french fries

DESSERTS

- White Chocolate Mousse** \$8
Topped with a raspberry drizzle.
- Brownie Sundae** \$10
House-made brownie, house-made vanilla ice cream, chocolate sauce, whipped cream, and a cherry.
- House-Made Cinnamon Bun Sundae** \$9
House-made cinnamon bun, house-made vanilla ice cream, and Base Camp caramel.
- House-made Ice Cream** \$6
See server for available flavors.



SUMMER 2021

= Made In-House

COCKTAILS

The Bitter End

Angostura Bitters
 Blood Orange Reduction
 Rye Whiskey Syrup
 Bulleit Rye Whiskey
 Orange Zest

Cherry Smash

Tin Cup Bourbon
 Sour Grenadine
 Fresh Squeezed Lime Juice
 House Bitters
 Fever Tree Ginger Beer
 Mint Sprig & Sour Cherry Garnish

Woodland Sunset

1800 Silver Tequila
 Lime Juice
 Orange Bitters
 Honey Syrup
 Fever Tree Indian Tonic

Clover Club

Cirrus Vodka
 Muddled Raspberries
 Lemon Juice
 Vermouth
 Raspberries

Blue Raspberry Lemonade

Bacardi Raspberry
 Blue Curacao
 Lemon Sour
 Sierra Mist
 Brandied Cherry Garnish
 Lemon Garnish

Jalapeño Pineapple Margarita

Jalapeño Infused Jose Cuervo
 Triple Sec
 Muddled Smoked Pineapple
 Pineapple Juice
 Sours Mix
 Grilled Pineapple & Jalapeño Garnish

Grapefruit Crush

Deep Eddy's Grapefruit
 Triple Sec
 Squeezed Grapefruit
 Sierra Mist
 Grapefruit Garnish

Smokey Mountain

Jack Daniel's
 Triple Sec
 Smoked Sours Mix
 Sierra Mist
 Lemon Wedge

Exile In Ryeville

Bulleit Rye Whiskey
 Tabasco
 Honey Syrup
 House Bitters
 Fresh Squeezed Lemon
 Triple Sec
 Orange Peel Garnish

Pineapple Express

Malibu
 Dr. Stoner's Fresh Herb Vodka
 Pineapple Juice
 Sierra Mist
 Pineapple & Brandied Cherry Garnish

FROZEN

Maui Wau

Dr. Stoner's Vodka
 Mango Purée
 Cherry Syrup
 Sugar Rim

South Of The Border

Bacardi
 Kahlua
 Piña Colada Oasis
 Pineapple & Brandied Cherry Garnish

Base Camp Bushwacker

Malibu
 Bailey's
 RumChata
 Amaretto
 Ice Cream Oasis
 Massanutten Logo Nutmeg Garnish

Pineapple Upside Down Daiquiri

Malibu
 Stoli Vanilla
 Butterscotch Liqueur
 Pineapple Juice
 Piña Colada Oasis
 Ice Cream Oasis
 Grenadine
 Whipped Cream

Strawberry Peach Daiquiri

Bacardi Silver
 Strawberry Oasis
 Peach Oasis
 Whipped Cream
 Brandied Cherry

MARTINIS

Zim Zala Bim

Reposado Tequila
 Orange Bitters
 St. Germain Elderflower
 Simple Syrup
 Lemon Twist

Standing Ovation

Plymouth Gin
 Violette
 Muddled Blueberries
 Hibiscus
 Lemon Juice
 Seasonal Flower Garnish

Bourbon Sidecar

Knob Creek 100
 Grand Marnier
 Lemon Sour
 Simple Syrup
 Brandied Cherry

Virginia Cucumber Mule

Cirrus Vodka
 Fever Tree
 Ginger Beer
 Muddled Cucumbers
 Splash of Soda
 Cucumber Slice

MOCKTAILS

Blue Lagoon

Blue Curacao Syrup
 Lemonade
 Sierra Mist
 Lemon

Dash Of Spice & Everything Nice

Seedlip Spice (non-alcoholic spirit)
 Strawberry Oasis
 Grapefruit Juice
 Basil Leaf

Grandads Cooler

Seedlip Spice (non-alcoholic spirit)
 Grapefruit Juice
 Lemon Juice
 Local Orange Marmalade
 Basil Leaf
 Salt Rim

Peach Ginger Fizz

Peach Ginger Shrub
 Fever Tree Tonic
 Salt Rim
 Mint Sprig

Strawberry Lemonade

Lemonade
 Strawberry Daiquiri Oasis
 Sierra Mist
 Lemon

Banana Strawberry Tundra

Strawberries
 Strawberry Oasis
 Ice Cream Oasis
 Pineapple Juice
 Banana Oasis
 Whipped Cream
 Cherry



GRILLING ON THE DECK

Every Monday • 5 – 7 pm!

Come enjoy an all-you-can-eat meal right off our smoker including hamburgers, hot dogs, BBQ chicken, and sides!



LIVE ON THE DECK

Live music Friday – Sunday night!

See the lineup at MassResort.com/Fun.



MOJITOS

Bacardi Rum
 Fresh Lime Juice
 Muddled Mint
 Simple Syrup
 Club Soda

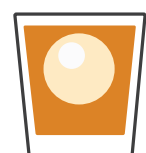
Choose your own flavor: traditional, raspberry, peach, or strawberry.



MARGARITAS

Choice of Tequila
 House-made Sours
 Orange Juice
 Salt Rim
 Lime

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



TRY IT SMOKED

Add smoked ice balls with your choice of whiskey, bourbon, scotch, or mezcal.

Bourbon/Whiskey/Mezcal:

Bulleit, Tin Cup Rye, Mezcal, Maker's Mark, Wild Turkey 101, Jim Beam, Knob Creek, Jack Daniel's, Jameson, & Dr. Stoner's Whiskey

Scotch:

Glenlivet 12, Glenlivet 14, Macallan 12, & Dewar's