



STARTERS

Trash Can Nachos	\$19
Chips, ground tenderloin of beef, and house-made cheese sauce in a large pail finished with salsa, sour cream, and jalapeños then dumped out just for you.	
Flat & Tips	1lb=\$10 2lb = \$17
Flats and wing tips tossed in choice of Buffalo sauce and house-made bourbon sauce. Served with ranch or blue cheese and celery.	
Garlic Bread Sticks	\$10
Six garlic bread sticks with fontina cheese sauce and pizza sauce.	
Fried Calamari	\$13
Fried calamari with cocktail sauce.	
Taco Quesadilla	\$14
Flour tortillas, taco meat, cheddar cheese, and green chiles with a side of sour cream and salsa.	
Chips & Salsa	\$9
Crisp tortilla chips and house-made salsa.	
In-House Bavarian Pretzel	\$10
Served with cheese sauce or Bavarian mustard.	
Basket of Fries	\$5
Add cheese and bacon	\$8

SALAD & SOUP

Choice of blue cheese, ranch, Dijon vinaigrette, balsamic, honey mustard, or red wine vinaigrette.	
Base Camp Salad	\$18
Crispy romaine mix with grilled chicken, roasted peppers, Kalamata olives, onions, and feta.	
Tossed Salad	Small=\$6 Large=\$10
Crunchy lettuce, tomatoes, cucumber, onions, and croutons with choice of dressing.	
Taco Salad	\$15
Crisp shell, lettuce, tomatoes, cheese, sour cream, salsa atop seasoned beef.	
Chili	\$7.50
Soup of the Day	\$6
See server for daily selection.	

PIZZA

Fresh baked crust with zesty tomato sauce and mozzarella.

Cheese	\$9
Pepperoni	\$11
Slice & Salad	\$13
Slice of pepperoni or cheese pizza with tossed salad and choice of dressing.	

SANDWICHES

Served with pickle spear and fries.
Substitute a Beyond Burger for \$1.



Chicken Fried Cheese Steak	\$17
Beef fritter with sautéed peppers and onions, topped with creamy fontina sauce on a hoagie.	
Hot Italian Sandwich	\$16
Salami, pepperoni, ham, and provolone along with pepperocinis, onions, and tomatoes and adorned with oil and vinegar.	
Paradise Burger	\$18
Local Angus topped with balsamic onions, fontina cheese, and tomato olive aioli.	
Base Camp Pulled Pork Sandwich	\$14
In-house smoked pork butt with Carolina style sauce.	
Mountain Burger	\$18
Grilled local Angus burger with bacon, bourbon sauce, onion straws, jalapeños, and cheddar cheese.	
Base Camp Burger	\$16
Grilled local Angus burger with lettuce, tomato, and onions with choice of cheddar, Swiss, or American cheese.	
Add bacon	\$17
BBQ Grilled Chicken Sandwich	\$16
Grilled local Angus burger with lettuce, tomato, and onions with choice of cheddar, Swiss, or American cheese.	
Rockfish Sandwich	\$16
Fried Rockfish filet with Appalachian tartar, lettuce, tomato, on a hoagie.	
Base Camp Sandwich	\$17
Peppered ham, Salami, Capicola, corn beef, and provolone atop marbled rye with olive mayo.	
Classic Reuben	\$16
Corned beef, Swiss, and sauerkraut with Russian dressing served on marble rye.	

ENTREES

Rockfish Tacos	\$16
Golden fried Rockfish filet with roasted veggies and ancho chili sauce on flour tortillas served with rice.	
Beef Tacos	\$15
Coarse ground choice beef with southwestern spices in crunchy shells with salsa, sour cream, shredded cheddar, jalapenos, and lettuce over a bed of rice.	
Pulled Pork Bowl	\$15
Base Camp smoked pork butt with sweet chili sauce over rice, black bean corn salsa, lettuce, sour cream, salsa, and queso.	
Sirloin Steak	\$20
Grilled 8 oz sirloin with fries.	

KIDS MENU

Chicken Tenders & Fries	\$10
Hot Dog & Fries	\$8
Cheese Pizza	\$8

DESSERTS

Brownie Sundae	\$10
House-made brownie, house-made vanilla ice cream, chocolate sauce, whipped cream, and a cherry.	
Bourbon Short Bread	\$9
Bourbon Short Bread with salted caramel and vanilla sauce.	



COCKTAILS

Tropical Storm

Bacardi Raspberry Rum
Peach Schnapps
Orange Juice
Pineapple Juice
Grenadine
Orange & Cherry Garnish

Blue Dragon

Bacardi Dragonberry Rum
HpnotiQ
Blue Curacao
Pineapple Juice
Lemon Lime Soda
Pineapple & Cherry Garnish

Pineapple Express

Dr. Stoner's Vodka
Malibu
Pineapple Juice
Ginger Ale
Pineapple & Brandied Cherry
Garnish

Maple Creek Old Fashion

Smoked Maple Knob Creek Bourbon
Cinnamon Simple Syrup
Bitters
Muddled Orange & Cherry
Cinnamon Stick
Orange Peel & Cherry Garnish

Spiced Cosmo

Tito's Vodka
Fireball
Cointreau
House-made Apple Bitters
Lemon Juice

Apple Manhattan

Apple Brandy
Apple Juice Concentrate
Sweet Vermouth
House-made Apple Bitters
Brandied Cherry

Hurricane Tina

Rumhaven
Southern Comfort
Orange Juice
Grenadine
Orange and Cherry

Negroni Sbagliato

Campari
Sweet Vermouth
Champagne
Orange peel

Tampico Trauma

Mezcal
Lemon Juice
Angostura Bitters
Simple Syrup

HOT DRINKS

B-52 Coffee

Bailey's
Kapali
Grand Marnier
Coffee
Whipped Cream

Warm & Fuzzy

Kapali
Grand Marnier
Bailey's
Butterscotch Schnapps
Hot Cocoa
Marshmallows

Irish Coffee

Jameson
Bailey's
Coffee
Whipped Cream
Crème de Menthe

Massanutten Station Maple Coffee

Smoked Maple Knob Creek
Grand Marnier
Butterscotch schnapps
Kapali Coffee Liquor
Coffee
Whipped Cream

SLOPE SIDE SHOOTERS

Taste Pancakes

Smoked Maple Knob Creek
Orange Juice Back

Cinnamon Toast Crunch

Fireball Whisky
RumChata

Mind Eraser

Vodka
Kapali
Club Soda

The Nater

Jameson IPA Caskmates
Nate's Pickle Juice 

Pineapple Upside Down

Stoli Vanilla
Malibu
Butterscotch Schnapps
Pineapple Juice
Grenadine

Green Tea Shot

Jameson Irish Whiskey
Peach Schnapps
House-made Sours Mix
Lemon Lime Soda

Nerds Rope

Stoli Orange
Watermelon Pucker
Black Raspberry Liqueur
House-made Sours
Lemon Lime Soda

Orange Dreamsickle

Jameson Orange
RumChata

Peanut Butter-Butter Shooter

Skrewball Peanut Butter Whiskey
Buttershots
Half & Half

BEER & WINE

See server about the
current selection.



LIVE AT THE LODGE

Live music every
Friday – Sunday evening.

Lineup at MassResort.com/Fun.