

FIRST TRACKS | STARTERS

TRUFFLE FRIES 21
Grana Padano, Ketchup, Lemon Aioli (D, V)

HOUSE ONION RINGS 19
Herb Ranch Dressing & LL BBQ Sauce (D, G, V)

 AHI TUNA NACHOS* 25
*Wonton chips, Togarashi Aioli, Soy Glaze,
Pickled Red Onion, Scallions (D, G)*

LIFT-LINE CHICKEN WINGS 19
Buffalo or LL BBQ Sauce, Ranch, Crudit  (D, G)

DIP TRIO 19
*Guacamole, Tzatziki, & Piquillo Hummus,
Crudit s, Crackers, Naan (D, G, V)*

SEND IT | HANDHELDS

with Choice of Salad, House Chips, or Fries

DOUBLE DIAMOND WAGYU CHEESEBURGER* 29
*Two patties, Cheddar Cheese,
Comeback Sauce, Lettuce, Tomato (D, G)*

FRIED CHICKEN SANDWICH 27
Pickles, Cole Slaw, Brioche Bun (D, G)

 TUNA SALAD WRAP 25
Shredded Lettuce, Tomatoes, Pickled Red Onion (G)

 MAINE LOBSTER ROLL 35
Celery, Lemon Aioli, Brioche Bun (D, SF)

MUFFULETTA SANDWICH 25
*Fresh Baked Focaccia, Mortadella, Capicola,
Soppressata, Mozzarella with Olive Tapenade (D, G, N)*

 We are proud partners with Seafood Watch and are serving trawl caught rockfish and pole caught albacore tuna from California



NON-ALCOHOLIC COCKTAILS (PREMIUM ZERO-PROOF)

GARDEN TONIC	25
<i>Seedlip Garden 108, Cucumber Juice, Tonic</i> Bright · Herbaceous · Refreshing	
GROVE COOLER	19
<i>Seedlip Grove 42, Orange Juice, Lemon, Honey, Ginger Ale</i> Citrusy · Lightly Spiced	
MIONETTO SPRITZ	19
<i>Mionetto Aperitivo Zero, Mionetto Sparkling Zero</i> Crisp · Citrus-Forward · Elegant	

BEER SELECTION

CANNED BEER	12 OZ 8
Coors Light	
Coors Banquet	
Pacifico	
Mountain Time	
Titan IPA	
Apricot Blonde	
Big B's Hard Apple Cider	
Heineken 0.0 (Non-Alcoholic)	
Athletic Brewing IPA 0.0 (Non-Alcoholic)	
DRAFT BEER	16 OZ 8
Stella Artois, Lager, Leuven, Belgium	
New Belgium Voodoo Ranger Juicy Haze IPA,	
Colorado Colorado Kölsch, Ale, Colorado	
Modelo Especial Pilsner-style Lager, México	



TOP OF THE HILL | SALADS

ADD TO ANY SALAD

Steak 15 | Chicken 9 | Salmon* 12* 

SUMMER SALAD	21
<i>Greens, Burrata, Heirloom Cherry Tomatoes, Balsamic, Crispy Prosciutto (D)</i>	
CAESAR SALAD	19
<i>Caesar Dressing, Parmesan, Anchovy, Croutons (D, G, F)</i>	
CIRQUE SALAD	21
<i>Mixed Greens, Macerated Strawberries, Candied Pecans, Goat Cheese Crumbles, Lemon Vinaigrette (D, N, V)</i>	

STOMP IT | MAIN COURSES

 GULF SHRIMP BUCATINI PASTA	29
<i>Roasted Red Pepper, Sun-dried Tomatoes, Burrata Cheese, Basil Oil (D, G, SF)</i>	
STEAK FRITES*	49
<i>8oz. Wagyu Flat Iron, House-made Steak Sauce, Charred Broccolini, Fries</i>	
LAMB KOFTAS	27
<i>Tzatziki Sauce, Naan, Greek Salad (D, G)</i>	
QUINOA GRAIN BOWL	23
<i>Grilled Zucchini, Roasted Corn, Cremini, Sunflower Seeds, Avocado, Arugula, Lemon Tahini Dressing (VN)</i>	
<i>ADD Steak* 15 Chicken 9 Salmon* 12</i>	



APRÈS | DESSERT

VANILLA PANNA COTTA 17
*Roasted Peaches, Raspberry Gel,
 Pistachio Crumbs (D, N)*

CHOCOLATE PARFAIT 17
*Devil's Food Cake, Chocolate Mousse,
 Candied Pretzels, White Chocolate Ice Cream (D, G, V)*

GRILLED POUND CAKE 17
*Wild Berry Compote, Vanilla Crumb,
 Chantilly Cream (D, G, V)*

HAPPY HOUR DAILY 3-5

DRAFT BEER SPECIAL 5

DAILY WINE POUR 10

APPETIZER SPECIALS 10

 **AHI TUNA NACHOS***
*Wonton chips, Togarashi Aioli, Soy Glaze,
 Pickled Red Onion, Scallions (D, G)*

LIFT-LINE CHICKEN WINGS
Buffalo or LL BBQ Sauce, Ranch, Crudité (D, G)

DIP TRIO
*Guacamole, Tzatziki, & Piquillo Hummus,
 Crudités, Crackers, Naan (D, G, V)*

COFFEE/TEA

ESPRESSO 7
 AMERICANO 7
 MACCHIATO 7
 LATTE 8
 CAPPUCCINO 8
 MOCHA 8
 HOT TEA 8
 HOT CHOCOLATE 8

BEVERAGE

JUICES 8
 LEMONADE 7
 ICED TEA 7
 ARNOLD PALMER 8
 SODA 6
 SAN BENEDETTO STILL OR SPARKLING, 1L 12

KIDS DRINKS

JUICE 6
 MILK 6
 HOT CHOCOLATE 8
 CHOCOLATE MILK 6
 SHIRLEY TEMPLE 6
 LEMONADE 6
 SODA 5

**Disclaimer: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness*

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

Please let us know if you have food allergies.

