



STARTERS

- Garlic Bread Sticks**.....\$10
Six garlic bread sticks with fontina cheese sauce and red sauce.
- Seared Pork Belly**.....\$15
Smoked, seared pork belly across chilled rice noodles with cucumber, kimchi, peanuts, and hoisin drizzle.
- Possum Bites**.....\$14
Fresh jalapeños stuffed with bacon, cheddar, and bleu cheese. Served with apple cider aioli.
- Calamari**.....\$14
Fried calamari with spicy cocktail sauce.
- Bavarian Pretzel** 🌿.....\$11
Served with Bavarian mustard or queso.
- Trash Can Nachos**.....\$20
Tortilla chips topped with ground beef, queso, jalapeños, lettuce, salsa, and sour cream - Feeds more than two people.
- Basket of French fries**.....\$6
Add chesse and bacon.....\$9
- Chips & Salsa** 🌿.....\$9

SALAD & SOUP

- Choice of honey dijon, creamy apple cider dressing, house vinaigrette, ranch, bleu cheese, 1000 Island or honey mustard.*
- Po Boy Salad**\$17
Fried shrimp with cucumbers, tomatoes, and sweet peppers on mixed greens with choice of dressing.
 - Elevations Chopped Salad**.....\$16
Smoked pork belly, sweet peppers, onions, cheddar, tomatoes and creamy apple cider dressing.
 - Classic Caesar Salad**.....\$12
With Chicken.....\$17
 - Tossed Salad** 🌿 **Small \$7 • Large: \$13**
Crunchy lettuce, tomatoes, cucumber, onions, and croutons with choice of dressing.
 - Soup of the Day**.....\$6
See server for daily selection.

PASTA

- Mediterranean Pasta** 🌿.....\$16
Artichokes, olives, Heirloom tomatoes, mushrooms, and sweet peppers in an light pesto cream sauce with linguine.
- Blackened Chicken Pasta**.....\$18
Blackened chicken breast, broccoli, mushrooms, and penne tossed in a Jarlsberg cheese sauce.
- Base Camp Pasta**.....\$20
Sautéed shrimp with house bacon and sweet peppers in blush sauce.

FLATBREAD PIZZAS

- Large Deep Dish Pizza**.....\$19
House-made dough, zesty sauce, mozzarella cheese, and a choice of two toppings.
- Cheese Flat Bread**.....\$9
Mozzarella cheese and tomato sauce on a flatbread crust.
- Grilled Veggie Flat Bread** 🌿.....\$15
Extra virgin olive oil, grilled veggies, house-made ricotta, and local goat cheese on a flatbread crust.
- Elevations Flat Bread**.....\$14
Tomato sauce, pepperoni, mushrooms, sweet peppers, black olives, onion, and mozzarella on a flatbread crust.
- BBQ Flat Bread**.....\$16
Chopped smoked pork belly, sweet peppers, pulled pork, BBQ sauce, cheddar, and mozzarella cheese on a flatbread crust.
- Rustic Pepperoni Flat Bread**.....\$10
Pepperoni, mozzarella cheese, and tomato sauce on a flatbread crust.

SANDWICHES



- *All sandwiches served with French fries and pickles.*
- Shy Dog**.....\$14
Nathan's all beef frank with sport pepper relish, sauerkraut, tomato, and onion.
 - Shrimp Po Boy**\$17
Fried shrimp, lettuce, tomatoes, and sweet peppers on a hoagie with Base Camp sauce.
 - Turkey Bacon & Avocado**.....\$19
Served on house-made ciabatta with Jarlsberg cheese, Base Camp bacon, and smokey tomato aioli. Served with soup of the day or French fries.
 - Pulled Pork Sandwich**.....\$14
House smoked pork with pickled onions and cucumbers. Drizzled with Carolina sauce.
 - Grilled Chicken Sandwich**
With cheese.....\$14
With bourbon BBQ, onion straws, bacon, and cheddar cheese.....\$16
 - Base Camp Sandwich**.....\$18
Pulled pork belly topped with kimchi and zesty BBQ sauce.
 - Base Camp Burger**.....\$18.50
Local Angus topped with house-cured bacon and American cheese.
 - Mountain Burger**.....\$19
Local Angus topped with bacon, bourbon sauce, onion straws, jalapeños, and cheddar cheese.
 - Paradice Burger**\$17
Local Angus topped with balsamic onions, fontina cheese, and tomato olive aioli.

Substitute Beyond Burger for \$1 more

ENTRÉES

- Grilled Salmon**.....\$26
Grilled salmon with a vodka lemon drizzle and a pineapple mint compote, with choice of 2 sides.
- Korean BBQ Ribs**.....\$23
Pork Back Ribs cooked tender and grilled with bulgogi, with choice of 2 sides.
- Southwestern Chicken Manicotti**.....\$17
Tender pasta shells stuffed with pulled chicken, ricotta, and roasted with zesty cheddar sauce with choice of 2 sides.
- Pork Belly Tacos**.....\$17
Succulent, fatty pork belly smoked and seared with kimche and bulgogi aioli in tortillas. Served with a side of rice.
- Sirloin**.....\$21
8 oz choice sirloin with choice of 2 sides.
- Chimichangas**.....\$17
Ground filet mignon in soft or fried tortillas with queso souce, finished with lettuce, sour cream, and salsa. Served with a side of rice.
- Angus Beef Tacos**.....\$18
Local Angus with Southwestern spice in a crunchy or soft taco shell with salsa, sour cream, shredded cheese, and lettuce. Served with a side of rice.

SIDES

- Garlic Green Beans**.....\$4.25
- French Fries**.....\$4.25
- Roasted Yukon Gold Wedges**\$4.25
- Chipotle Rice**.....\$4.25

KIDS MENU

- Chicken Tenders**.....\$10
With choice of sauce and French fries
- Kids Pasta**.....\$9
Pasta with a red sauce or butter.
- Grilled Cheese**.....\$7
With French fries.
- Nathan's Hot Dog**.....\$8
With French fries.

DESSERTS

- Cherry Bourbon Ice Cream**.....\$8
- Base Camp Cheesecake**.....\$8
Ask server for selection!
- Brownie Sundae**.....\$12
House-made brownie, house-made vainilla ice cream, chocolate sauce, whipped cream, and a cherry.
- House-made Vanilla Ice Cream**.....\$7.50

🌿 = Vegetarian



SUMMER 2024

UNDER THE UMBRELLA SIGNATURES

Smoked Jalapeño Pineapple Margarita

Jalapeño Infused Jose Cuervo
Triple Sec
Smoked Pineapple
Pineapple Juice
Orange Juice
Jalapeño & Pineapple
Salted Rim

Base Camp Bushwacker

Malibu
Bailey's
RumChata
Amaretto
Island Oasis Ice Cream
Nutmeg

Pineapple Express

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

Blue Raspberry Lemonade

Bacardi Raspberry Rum
Blue Curacao
Sours Mix
Lemon Lime Soda
Lemon & Black Raspberry

Grapefruit Crush

Deep Eddy's Grapefruit Vodka
Triple Sec
Ruby Red Grapefruit Juice
Lemon Lime Soda
Grapefruit & Salt

Under The Volcano

Absinthe
Pineapple Juice
Orgeat
Lime Juice
Luxardo Cherry Liqueur
Pineapple Slice

Grillin' and Chillin' Pineapple Ol' Fashion

Basil Hayden
Grilled Pineapple syrup
Made Lemon bitters
Grilled Pineapple and Cherry

= Made In-House

FROZEN

Pineapple Upside Down Cake

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

Mango Crazy

Island Oasis Mango
Prosecco
Orange Peel

Paloma

Mezcal
Grapefruit Juice
Honey Simple Syrup
Island Oasis Margarita
Lime Wheel & Chili Powder

Strawberry Peach Daiquiri

Bacardi Superior Rum
Island Oasis Strawberry
Island Oasis Peach
Whipped Cream & Cherry

Lava Flow

Bacardi Silver Rum
Malibu
Creme de Banana
Pineapple juice
Island Oasis Strawberry
Grilled Pineapple Slice
Cherry

AFTER DINNER COCKTAILS

French 75

The Botanist Gin
Lemon Juice
Simple Syrup
Prosecco
Lemon Twist

Tire Swing

Bulleit Bourbon
Fresh Lemon
Island Oasis Peach
Honey Simple Syrup
Fever Tree Ginger Beer

Laze Daze

Cirrus Vodka
Sweet Corn Syrup
Squeezed Lemon Juice
Lemon Wheel

Bourbon Sidecar

Knob Creek 100
Grand Marnier
Lemon Juice
Simple Syrup
Brandied Cherry

Lawn Chair Lemonade

Brokers Gin
Watermelon Liqueur
Squeezed Lemon Juice
Agave Syrup
Lemon Bitters
Mint

MOCKTAILS

Blue Lagoon

Blue Curacao
Lemonade
Lemon Lime Soda
Lemon Wedge

Pineapple Orgeat Fizz

Orgeat
Pineapple Juice
Fever Tree Tonic
Lime Juice
Pineapple Wedge

Strawberry Lemonade

Island Oasis Strawberry
Lemonade
Lemon Lime Soda
Lemon Wedge

Honey Blackberry Mint Cooler

Blackberries
Honey Simple Syrup
Mint Leaves
Lemon Juice
Club Soda
Blackberries & Mint

Sweet Sunrise

Orange Juice
Pineapple Juice
Orgeat
Grenadine
Pineapple Wedge & Cherry



GRILLING ON THE DECK

Every Monday • 5 – close!

Come enjoy all you can eat meat straight from the smoker! Whole smoked pig (s), chicken, sides & more on the deck!



WINE DOWN WEDNESDAY

Wednesday 6 • 9 pm!

Relax with wine, charcuterie, and live, acoustic music each Wednesday



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

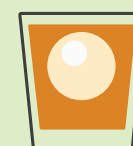
Choose your own flavor:
traditional, raspberry,
peach, strawberry, or mango.



MARGARITAS

Choice of Tequila
Sours Mix
Orange Juice
Salt Rim
Lime

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



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