

mid-day & bar dining

ALTEZZA
AT THE PEAKS

begin & share

Country Olive Bowl

Mediterranean olives, herbs, lemon *GF, PB* 9

Rosemary Spiced Nuts

Five nuts, rosemary, cayenne, brown sugar *GF, PB* 9

Chicken Pozole

Cilantro lime cream, green chile, corn tortillas *GF* 14

Smoked Hummus

Crispy garbanzos, lemon, calabrian EVOO, carrot, celery, grilled flatbread *PB* 14

Regional Charcuterie and Cheese Board

Artisan cured meats, cheese, fig jam, caper berries, toasted lavash, gluten free crackers 24

Crispy Chicken Wings

Tossed in choice of parmesan garlic, buffalo, sweet chili, or sticky sauce,
served with gorgonzola ranch, raw carrot and celery 15/26

Black Truffle Fries

Black truffle salt, white truffle oil, parmesan, parsley, roasted garlic aioli 12

Sweet Potato Fries

Cilantro lime dipping sauce 9

leafy & green

*Request citrus ginger
dressing for oil free*

chicken | steak | salmon | tuna | shrimp \$11

Organic Greens and Honey Gem

Watermelon radish, heirloom cherry tomato, cucumber, toasted pepitas, micro sweet pea shoots,
Jumpin' Good goat feta, sherry shallot vinaigrette *GF* 16

Classic Caesar

Romaine, parmesan, white anchovy, caper berries, herb croutons, parmesan crisp, caesar dressing 15

Crispy Kale and Sprouts Salad

Shaved kale and brussels sprouts, shredded carrot, diced mango, pickled ginger, scallion,
sweet chili vinaigrette *GF, PB* 15

Mountain Wedge

Artisan iceberg, applewood bacon, red onion, heirloom tomato, chive, gorgonzola dressing,
Point Reyes blue crumbles 16

sandwiches

served with fries | fresh fruit or salad 4 | truffle fries or sweet potato fries 5

Short Rib Dip

Braised short rib, Beehive white cheddar, pickled red onion, toasted baguette, garlic aioli on the side 19

Meyer Natural Angus Burger (Blackfoot River, CO)

Tillamook sharp cheddar, leaf lettuce, tomato, red onion, ciabatta bun,
with house bread and butter pickles 19

Seared Ahi Gyro

Ahi tuna (seared then chilled), praline chili bacon, lettuce, avocado, tomato, cucumber tzatziki,
wrapped in warm naan bread 19

The culinary team sources fresh and regional ingredients.
Menu items may change routinely.

Unfortunately, we cannot split checks on tables of six or more.
Multiple discounts are not valid with any promotions.
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

*GF denotes gluten-free
PB denotes plant-based*