

(888) 481-ZOOM http://www.mountainzoom.com Smiling Moose Deli

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<u>Salads</u>	The Mo!	Lil Moose Menu	
Blackened Caesar \$11.00	Includes one side, All of our famous	Mini Mo	\$6.50
Grilled Blackened chicken,romaine,	Mo! Sandwiches feature savory	Chopped sirloin, American, mayo.	
shaved parmesan. Croutons, caesar	chopped sirloin with melted American	LIL SAMMY	\$6.50
dressing. Sweet Harvest \$11.50	and a variety of fresh toppings and	Choice of ham or turkey with	
Grilled chicken, dried cranberries,	sauces on a toasted white or wheat	American. Grilled Cheese	\$6.50
candied pecans. red onions. mixed	baguette.	Mac & Cheese	\$6.50
greens, orange rosemary dressing.	The Original Mo! \$10.49	Quesadilla	\$6.50
Creekside Greek \$11.50	Savory chopped sirloin with melted	Questania	ψ0.00
Gluten-Friendly. Grilled chicken, romaine, kalamata olives, tomatoes,	American, banana peppers, romaine, tomatoes, red onions, mayo, Mo's	Sides, Sweets & Sips	5
cucumbers, feta, red onions, Greek	vinaigrette.	Side Salad	\$3.50
dressing	Steakhouse Mo! \$10.49	Mac & Cheese	\$3.50
Country Cobb \$9.50	Savory chopped sirloin with melted	Fresh-Baked Cookie	\$2.00
Gluten-Friendly. Grilled chicken,	American, grilled mushrooms,	Brownie	\$3.00
romaine, bacon, Cheddar, bleu cheese, hard-boiled eggs, tomatoes,	caramelized onions, melted Swiss, A.1. Original Steak Sauce,	Krispy Treat	\$2.00
cucumbers, avocado, ranch dressing.	peppercorn aioli.	Chips	\$1.75
The Perfect Pair \$10.99	Southwest Mo! \$10.69	·	·
Choice of any two delicious	Savory chopped sirloin with melted	<u>Fountain Drink</u>	
combinations.	American, avocado mash, romaine,	Choose Fountain Drink & Size	\$2.50
<u>Soups</u>	salsa fresca, jalapenos, chipotle aioli. BBQ Bacon Mo! \$10.69	Drockfoot	
Spicy Chicken Enchilada \$4.29	Savory chopped sirloin with melted	<u>Breakfast</u>	Φο οο
Gluten-Friendly.	American, hardwood-smoked bacon,	Avocado Toast	\$6.99
Homestyle Chicken Noodle \$4.29	BBQ sauce, romaine, onion straws,	Fresh Avocado, Arugula, scrambled eggs on toasted multigrain	
	mayo. Bacon Blackened Bleu Mo! \$10.69	w/ EVOO, lemon and balsamic	
Create Your Combo	Clackened chopped sirloin with	Basecamp Skillet	\$6.79
Fountain Drink & Side Salad \$5.00	melted American, hardwood-smoked	Sausage, scrambled eggs,	
Fountain Drink & Soup \$5.00	bacon, bleu cheese, romaine,	potatoes, cheddar, tomatoes, crimini mushrooms and spinach.	
	tomatoes, mayo. Beyond Mo! Plant-Based Meat \$10.49	Mo! Rito	\$6.79
	(Veg)	Chopped sirloin, scrambled eggs,	φυ
	Beyond 100% Plant-Based Meat	American, potatoes, salsa fresca and	
	with melted American topped with	cream cheese.	Φο οο
	romaine, tomatoes, red onions,	Morning Moose	\$6.29
	banana peppers, mayo, Mo's Vinaigrette.	Scrambled eggs and cheddar with choice of meat.	
	vinaigrette.	Mountain Sunrise	\$6.29
	Sandwiches & Wraps	Sausage, scrambled eggs,	·
	Includes one side	spinach, roasted red peppers and	
	Pesto Peak Italiano \$10.79	pepper jack. Wake & Bake Waffles	\$6.49
	Grilled salami, capicola, pepperoni,	2 pearl sugar crusted Belgian	ψυ.43
	ham, provolone, romaine, red onions,	waffles with maple syrup. Vegetarian.	
	tomatoes, banana peppers, lemon pesto aioli	. , , ,	
	Wildfire Chicken \$10.49		
	Grilled chicken, provolone,		
	avocado mach tomatoes criracha		

Gluten-Friendly. Vegetarian. Sauteed spinach, roasted red

peppers, artichoke hearts, tomatoes, crimini mushrooms, Swiss, lemon pesto aioli

Grilled turkey, bacon, cheddar, avocado mash, romaine, tomatoes,

avocado mash, tomatoes, sriracha

Gluten-Friendly. Vegetarian. Roasted red pepper hummus, cheddar avocado mash, ample, tomatoes, cucumbers, red onions, \$10.29

\$10.69

\$10.29

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ranch. Green Thumb

Dude Ranch

page 1

Mountain Club
Gluten-Friendly. Grilled turkey,
bacon, Swiss, romaine, tomatoes,
red onions, lemon pesto aioli.
The Motherlode
Grilled turkey, roast beef, ham,
bacon, Swiss, cheddar, romaine,
tomatoes, banana peppers, mayo.
Wild Turkey
Oven-roasted turkey, bacon,
Swiss, avocado mash, spinach,
tomatoes, cranberry, chipotle aioli.
Alpine Dip
Grilled roast beef, horseradish
aioli, and Swiss served with au jus.