



(888) 481-ZOOM

<http://www.mountainzoom.com>

Murphy's Mountain Grill

Snacks

- Coriander Poached Chilled Shrimp \$10.00
Meyer Lemon Cocktail Sauce
- Citrus Grilled Chicken Plantain Nachos \$11.00
Pineapple Mango Salsa, Mexican Cheese, Passion Fruit Serrano Chili Sour Cream Drizzle
- Evergreen Smoked Pork Green Chili \$7.00
Shredded Cheese, Cilantro, Pickled Red Onions, Pepitos, Tortilla Strips
- Crispy Rustic Chicken Wings \$9.00
Tossed in Agua de Fuego Honey Sauce, Six to an Order
- Chili Cheese Chingadera \$8.00
Sweet Potato Tater Tots or House Cut Fries with Evergreen Smoked Pork Green Chili and Shredded Mexican Cheese

Salads

- Harvest Chicken Salad \$13.00
Grilled Chicken, Spiced Candied Pecans, Sun Dried Tomato, Crumbled Bleu Cheese, Sliced Apples, Raspberry Poppy Seed Dressing
- Grilled Tiger Shrimp Salad \$14.00
Herb Grilled Tiger Shrimp, Dino Kale, Shaved Cabbage, Heirloom Tomatoes, Sliced Artichoke Hearts, Toasted Pepitos, Citrus Quinoa, Pink Grapefruit, Whole Grain Mustard Lemon Vinaigrette
- Mexican Chopped Salad \$14.00
Grilled Chicken Mexican Chopped Salad, Guacamole, Toasted Pepitos, Shredded Cheese, Crispy Hominy, Heirloom Cherry Tomatoes, Fire Roasted Corn, Chili Dusted Tortilla Strips, Jicama, Roasted Salsa Verde Lime Dressing
- House Salad \$7.00
Shaved Dino Kale and Cabbages, Shaved Carrots, Heirloom Tomatoes, Toasted Pepitos, Sliced Apples, Creamy IPA Mustard Seed Herb Vinaigrette

Burgers

***All Burgers served with a House Cured Pickle* Choice of 100% Angus Beef \$10 / Colorado Farm Raised Elk \$12 / Grilled Hormone Free Chicken \$11 Add a Patty: Beef \$3.5 / Elk \$4.5**

- Black & Bleu \$10.00
Grilled Onions, Chili Dusted Bacon, Roasted Garlic Bleu Cheese Aioli, Topped with Black Truffled Fresh Cut Fries
- The MURPH \$10.00
Chili Dusted Bacon, Avocado, Pepper Jack Cheese, Saddle Back BBQ Sauce, Sriracha Mayo, Crispy Onion Frittles
- Cali Style \$10.00
Oven Roasted Tomato, Red Onion Jam, Havarti Cheese, Avocado, Fresh Baby Arugula, Aged Balsamic Drizzle
- Dirty Frenchman \$10.00
Triple Creamed Brie Cheese, Grilled Green Apples, Agave Poha Berry Syrup, Baby Arugula & Red Onion Marmalade
- INS and the OUTS \$10.00
American Cheese, Grilled Onions, Sliced Pickles, Murph Sauce, Lettuce, Tomato, Yellow Mustard
- Navajo Nation \$10.00
Chili Dusted Bacon, Chili Dusted Tortilla Strips, Pepper Jack Cheese, Chipotle Ketchup, Smothered in Evergreen Smoked Pork Green Chili
- When in Mexico \$10.00
Seared Bacon Wrapped Hot Dog atop Angus Beef Patty, Jalapeños, Avocado Sauce, Crema, Lettuce, Pickled Red Onions, Chipotle Ketchup, Ghost Pepper Jack Cheese

Sammies

- Sammies come with choice of side salad, Brussels sprouts, house cut Kennebec fries or sweet potato tots**
- Veggie \$11.00
Balsamic Grilled Zucchini, Portobellos, Red Onion, Peppers, Garlic Hummus, Arugula, Olive Tapenade, Artichoke Relish, Grilled Blue Point 7 Grain Wheat

Specialties

- Grilled Smoked Half Chicken \$19.00
Saddleback BBQ Sauce, Crispy Rustic Potatoes, Brussels Sprout Petals, Parmesan and Lemon Juice
- Chipotle Grilled Tiger Shrimp Tacos \$14.00
Pineapple Mango Salsa, Shaved Cabbage, Lime Slaw, Shredded Cheese, Passion Fruit Serrano Chili Sour Cream Drizzle, Corn Tortillas served with a Mini Mexican Salad

Dinner Only Specialties *available after 5pm*

Fries & Tots

- House Cut Kennebec Fries \$4.00
- House Cut Kennebec \$5.00
- TRUFFLE Fries

Desserts

Drinks

- Coke \$2.25
- Diet Coke \$2.25
- Sprite \$2.25