

THANK YOU  
FOR DINING  
WITH US!



# Welcome to THE PEAKS



LUNCH

AT WUKSACHI LODGE

Long before green was fashionable, Delaware North Parks and Resorts set about the task of establishing an environmental management system to help protect the parks in its care. That was the beginning of GreenPath®, the first environmental management system of a U.S. hospitality company to be registered to the standards put forth by the International Organization for Standardization.

Now in place companywide, GreenPath® has made a remarkable difference. It has helped us divert thousands of tons from the solid waste stream, save millions of gallons of water, reduce energy consumption and devise new and better ways of doing things. We are leading the way in environmental management for a hospitality company. If accolades from our guests and the 40-plus awards GreenPath® has won are any indication, it is by far one of our most successful endeavors of late.

## STARTERS

### BUFFALO WINGS • 10.95

Choice of Hot, BBQ or Thai Chili sauce,  
served with ranch, celery sticks

### NACHOS • 9.95

Corn tortillas chips, black beans, melted cheese,  
black olives, tomatoes, jalapeños, salsa,  
sour cream

*Add chicken or steak 3.50*

### ♥ AHI POKE\* • 13.50

Endive, avocado, green onion, sesame seed,  
wasabi microgreens

### QUESADILLA • 9.75

Flour tortilla, shredded jack & cheddar cheeses,  
cilantro salsa roja, sour cream

*Add chicken or steak 3.50*

## SOUPS and GREENS

### TODAY'S SOUP

CUP • 4.95 BOWL • 5.95

### ♥ BEAN & LENTIL SOUP

CUP • 4.95 BOWL • 5.95

### ♥ HOUSE SALAD

SIDE • 6.25 LARGE • 11.25

Dijon vinaigrette

*Add chicken or steak 3.50*

### ♥ CAESAR SALAD

SIDE • 6.25 LARGE • 11.25

*Add chicken or steak 3.50*

### ♥ CHOPPED SALAD • 11.25

Romaine lettuce, turkey, bacon, red onion, corn, egg,  
chickpeas, sherry-thyme vinaigrette dressing

### ♥ ASIAN AHI SALAD\* • 13.95

Sesame seared ahi, shredded kale, cabbage, pickled  
daikon, crispy wonton strips, wasabi microgreens,  
ginger-orange dressing

### ♥ GRILLED & CHILLED

VEGGIE SALAD • 11.95

Organic field greens, red, yellow & green bell peppers,  
red onion, sweet corn, zucchini, cilantro,  
avocado, aged Sonoma jack cheese, citrus vinaigrette

## SANDWICHES

CHOICE OF FRENCH FRIES, POTATO SALAD OR FRESH-CUT FRUIT  
SUB SIDE SALAD FOR 1.00

*Add cheese 1.00, bacon 1.50, avocado 1.25, mushrooms .75*

### ½ SANDWICH & CUP OF SOUP • 10.95

½ roast beef or turkey sandwich, cup of soup

### TURKEY, AVOCADO & BACON SANDWICH • 11.95

Free range turkey, avocado, Swiss cheese, lettuce, tomato, onion,  
mayonnaise, toasted whole wheat bread

### CHICKEN MELT SANDWICH • 11.95

Grilled onions & peppers, pepper jack cheese, chipotle Thousand Island  
dressing, grilled & buttered sourdough bread

### ROAST BEEF SANDWICH • 8.95

Creamy horseradish, Swiss cheese, sourdough bread

### GRILLED THREE CHEESE & TOMATO SANDWICH • 8.95

Provolone, smoked cheddar, Swiss, sourdough bread

*Add ham 2.50*

## BURGERS

CHOICE OF FRENCH FRIES, POTATO SALAD OR FRESH-CUT FRUIT  
SUB SIDE SALAD FOR 1.00

*Add cheese 1.00, bacon 1.50, avocado 1.25, mushrooms .75*

### ½ LB WUKSACHI BURGER\* • 13.95

Grass-fed beef, chipotle Thousand Island dressing, lettuce, tomato, red onion,  
sesame seed bun

### ¼ LB SHERMAN BURGER\* • 11.25

Grass-fed beef, lettuce, tomato, red onion, pickles, American cheese, sesame  
seed bun

### ♥ ¼ LB VEGGIE BURGER • 11.95

"Field Roast" vegetarian patty, lettuce, tomato, onion, roasted Anaheim  
chilies, avocado, honey wheat bun

### ½ LB BISON BURGER\* • 17.95

Applewood-smoked bacon, smoked cheddar cheese, lettuce, tomato,  
caramelized onion, garlic aioli, pugliese bun

### ♥ FREE RANGE TURKEY BURGER • 12.95

Lettuce, tomato, onion, cranberry jam, honey wheat bun

## BOWLS

### ♥ CHICKEN FIESTA BOWL • 9.95

Cilantro rice, corn, black beans, sour cream, salsa, flour tortillas

### ♥ ALOO BONDA BOWL • 8.95

Curry potato fritters, ancient grain blend, quinoa, barley, wild rice,  
wheat berries

### ♥ AHI POKE BOWL\* • 13.95

White rice, pickled ginger, nori komi furikake, wasabi paste, cucumber,  
avocado

### HAMBURGER • 6.95

*Add cheese 1.00*

### GRILLED CHEESE • 5.75

*Add ham 1.50*

♥ Healthy Options

## For the 'LIL ONES

CHOICE OF FRIES  
OR FRESH FRUIT

### ♥ GRILLED CHICKEN BREAST • 6.75

CHICKEN TENDERS • 6.75

PASTA WITH  
MARINARA • 5.75

*Add meatballs 2.75*

*An 18% gratuity will be added to parties of 6 or more. A 5.00 charge will be applied to all split-plate orders.*

\*Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.

# WINES

# BEER

GLASS • BOTTLE

## SPARKLING

### BRUT

Domaine Ste. Michelle <i>Washington</i>	•	27
Scharffenberger <i>North Coast, California</i>	•	42
Gloria Ferrer Blanc de Noirs <i>Carneros, California</i>	•	54

## BLUSH/WHITE

### WHITE ZINFANDEL

Canyon Road <i>Modesto, California</i>	7	•	27
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### RIESLING

Chateau Ste. Michelle <i>Washington</i>	8	•	31
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### PINOT GRIGIO

Estancia <i>Paso Robles, California</i>	9	•	35
Ecco Domani <i>delle Venezie, Italy</i>		•	31

### SAUVIGNON BLANC

Clos du Bois <i>Russian River, California</i>	11	•	43
Kenwood <i>Sonoma, California</i>		•	39

### CHARDONNAY

Canyon Road <i>Modesto, California</i>	7	•	27
Clos du Bois <i>Russian River, California</i>	11	•	43
Toasted Head <i>California</i>		•	30
Sequoia Grove <i>Napa Valley, California</i>		•	50

## RED

### PINOT NOIR

Clos du Bois <i>Modesto, California</i>	10	•	39
Meiomi <i>Monterey, California</i>	12	•	46

### MERLOT

Canyon Road <i>Modesto, California</i>	7	•	27
Wild Horse <i>Central Coast, California</i>	9	•	35

### TUSCAN RED BLEND

Antinori Santa Cristina <i>Toscana Rosso Italy</i>	10	•	39
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### CABERNET SAUVIGNON

Canyon Road <i>Modesto, California</i>	7	•	27
Estancia <i>Paso Robles, California</i>	10	•	39
Franciscan <i>Napa, California</i>	15	•	58
Sequoia Grove <i>Napa Valley, California</i>		•	80

### ZINFANDEL

Ravenswood "Old Vine" <i>Sonoma, California</i>	11	•	43
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## DRAFT

BUD LIGHT • 7
BLUE MOON BELGIAN WHITE • 8
SAMUEL ADAMS BOSTON LAGER • 8
TIOGA-SEQUOIA GENERAL SHERMAN IPA • 8
SEASONAL LOCAL BREWS • 8

## BOTTLE

BUDWEISER • 5.50
CORONA EXTRA • 7
SIERRA NEVADA PALE ALE • 7
805 BLONDE ALE • 7
ANGRY ORCHARD HARD CIDER • 7
SEASONAL LOCAL BREWS • 7

# BEVERAGES

### ITALIAN SODA • 5

Blueberry, Blackberry or Raspberry

### ♥ O.N.E. COCONUT WATER • 5

### RED BULL • 3.50

Regular, Blueberry or Tangerine

### FEVER-TREE GINGER BEER • 3.50

### FRUIT PUNCH GATORADE • 2.75

### ♥ SAN PELLEGRINO SPARKLING MINERAL WATER (1L Bottle) • 5

### ♥ FIJI WATER (1L Bottle) • 5

### ♥ SOBE LIFEWATER YUMBERRY POMEGRANATE (Zero Calories) • 2.75

### FRESH BREWED ICED TEA • 2.75

### LEMONADE • 2.75

### PEPSI • 2.75

### DIET PEPSI • 2.75

### MIST TWST • 2.75

### ROOT BEER • 2.75

### DR PEPPER • 2.75

### GINGER ALE • 2.75



## Specialty

# COCKTAILS

### TRAILBLAZER

ABSOLUT Vodka, Red Bull Blue Edition,  
splash of lemon  
11.00

### ALPINE GIMLET

Rogue Distillery  
Spruce Gin, rosemary syrup, lime  
12.00

### MAKER'S ALL-AMERICAN

Maker's Mark Bourbon, Monin Agave  
Nectar, lemon bitters, lemon, mint  
12.00

We believe in using locally grown and sustainably harvested products whenever possible as part of our commitment to protect our environment. Our seafood is "Sustainably Sourced" as approved by the Monterey Bay Aquarium.

Should you need any further assistance with food descriptions, allergies, dietary concerns or wine pairings, don't hesitate to ask your server or one of our restaurant supervisors, managers or chefs.



♥ Healthy Options

