

STARTERS

Trash Can Nachos | \$19

Crispy chips topped with Base Camp queso, local ground Angus seasoned with the flare of the American west. Finished with house made salsa, sour cream, shredded lettuce, and jalapeños. Presented tableside!

Flats & Tips | 1 lb = \$12 | 2lb = \$22

Wing flats with tips by the pound with choice of buffalo, honey BBQ, or Asian hot pepper. Served with chipotle bleu cheese or buttermilk ranch.

Quesadilla Mount Meridian | \$15

Base Camp's seasoned local ground Angus on a grilled tortilla with Chihuahua cheese. Finished with house made salsa and sour cream.

Fried Burrata Romesco | \$14

Battered and fried burrata with Romesco sauce topped with fried onions, arugula, and Kalamata olives.

SALAD & SOUP

Choice of bleu cheese, ranch, dijon vinaigrette, balsamic, honey mustard, or red wine vinaigrette.

Base Camp Salad | Small \$9 | Large \$14

Crispy greens, heirloom tomatoes, cucumbers, Kalamata olives, sweet onions, and Chihuahua cheese.

Sun-kissed Salad | \$17

Leafy greens topped with strawberries, burrata cheese, and balsamic dressing.

Soup of the Day | \$7.50

ENTRÉES

Tuscan Pasta

Rigatoni tossed with Tuscan cream sauce with spinach, heirloom tomatoes, and Kalamata olives.

Plain \$14

Add grilled chicken breast \$19

Add grilled flank steak \$24

20 mile Tacos | \$16

Local Angus beef with our wild west seasoning in tortilla shells with cheddar cheese, house made salsa, lettuce, and jalapeños. Served with a side of black bean rice.

Bulgogi Bowl | \$18

Choice of local Angus or mountain spice roasted chicken breast over white rice with snow peas and Korean BBQ sauce.

Churrasco Steak | \$24

Marinated flank steak grilled to order. Served with chimichurri and 2 sides.

SIDES \$5

Black bean rice
Fries
Roasted redskin potatoes
Snow peas



SANDWICHES



*Served with pickle spear and fries.
Substitute a Beyond Burger for \$3.*

Mountain Burger | \$18

Grilled local Angus patty with cheddar cheese, honey bourbon, bacon, and onion straws.

Base Camp Burger

Grilled local Angus patty with lettuce, tomato, onion, and pickle.

Plain **\$15.50**

Cheese **\$16**

Bacon & cheese **\$18**

Rockingham County Sandwich

Chicken sandwich with choice of mountain spiced roasted chicken breast or buttermilk fried chicken breast with lettuce, tomato, and pickle.

Plain **\$15.50**

Cheese **\$16**

Tossed in wing sauce w/ chipotle bleu cheese **\$17**

Base Camp Banh Mi | \$17

A twist on traditional Vietnamese sandwich. Sesame roll with house smoked pork, kimchi, pickled veggies, and Sriracha mayo.

Base Camp Torta | \$19

Grilled flank steak on house made Bolillo roll with refried beans, pickled onions, lettuce, tomatoes, and chimichurri mayo.

KIDS MENU

Chicken Tenders & Fries | \$11

Hot Dog & Fries | \$8

Kid's Pasta | \$8

DESSERTS

House Made Ice Cream Sandwich | \$12

House made strawberry ice cream and chocolate chip cookie. Finished with balsamic caramel.

House Made Cheesecake | \$10

Ask server for flavor of the day.

20% gratuity will be added to parties of 8 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

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 Rum
Baileys
RumChata
Amaretto
Island Oasis Ice Cream
Nutmeg

Pineapple Express

Malibu Rum
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

Mountain Mule

Tin Cup Mountain Whiskey
or Cirrus Vodka
Fresh Lime Juice
Huckleberry Syrup
Ginger Beer

FROZEN

Pineapple Upside Down Cake

Malibu Rum
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

South of the Border Colada

Bacardi Superior Rum
Kapali
Island Oasis Piña Colada
Whipped Cream & Cherry

Strawberry Peach Daiquiri

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

Lava Flow

Bacardi Superior Rum
Malibu Rum
Banana Liqueur
Pineapple Juice
Island Oasis Strawberry
Grilled Pineapple Slice & Cherry

MOCKTAILS

Blue Lagoon

Blue Curacao
Lemonade
Lemon Lime Soda
Lemon Wedge

Strawberry Lemonade

Island Oasis Strawberry
Lemonade
Lemon Lime Soda
Lemon Wedge

Pineapple Orgeat Fizz

Orgeat
Pineapple Juice
Fever Tree Tonic
Lime Juice
Pineapple Wedge

Sweet Sunrise

Orange Juice
Pineapple Juice
Orgeat
Grenadine
Pineapple Wedge & Cherry



GRILLIN' ON
THE DECK

Every Tuesday • 5 - close!

Featuring Southern favorites and meat
straight from the smoker!
BBQ chicken, pulled pork, collard greens,
cornbread, and Grandma's Mac n Cheese.



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](https://www.massresort.com/fun).



MOJITOS

Bacardi Superior Rum
Fresh Lime Juice
Muddled Mint
Simple Syrup 🌿
Club Soda

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



MARGARITAS

Jose Cuervo Especial
Sours Mix 🌿
Orange Juice
Salt Rim
Lime

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



TRY IT SMOKED

Enhance your drink with our
house-made smoked ice. Try
it with your favorite spirit or
ask about our selection of
exclusive elevated liquors!

20% gratuity will
be added to parties
of 8 or more

Consuming raw or undercooked
meats, poultry, seafood,
shellfish, or eggs may increase
your risk for food borne illness,
especially if you have certain
medical conditions.