



DINING

GUIDE

WHERE TO EAT ON THE EASTSIDE

THE **sheet**

2013



The Restaurant at Convict · Lake



Award Winning Wine List & Martini Bar,
Eclectic Continental Cuisine and Local's Choice
for Special Occasions.



This institution is an equal opportunity provider. This program is operated under special use permit with the Inyo National Forest. Convict Lake Restaurant photo courtesy of Cooke's Photography, inset food photos courtesy of Shawn Reeder and scenic by Vernon Wiley.



Highlights from our Menu

APPETIZERS

- Baked Brie En Croûte
- Sea Scallops

SALADS

- Belgian Endive, Bosc Pear, Candied Walnuts & Stilton Cheese
- Warm Goat Cheese & Arugula

MAINS

- Scottish Salmon
- Beef Wellington
- Long Island Duck

DESSERT

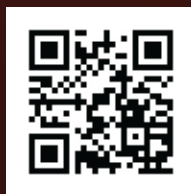
- Belgian Chocolate Ganache
- Bananas Foster

Shuttle Service
Available for parties of 4 or more with Advanced Reservations

Hours:

Dining 7 days a week, 5:30 pm 'til close. Call for reservations 760-934-3803 and to confirm winter schedule. Lounge open 5:00 pm daily until close.

Located just 10 minutes from Mammoth and across from the Mammoth/Yosemite Airport.
2000 Convict Lake Rd., Mammoth Lakes, CA 93546 • www.convictlake.com • 760-934-3800





2013

DINING 201

WELCOME TO THE SECOND EDITION OF THE
EASTERN SIERRA DINING GUIDE!

If you're reading this, that means the end of the Mayan Calendar did not mean the end of days—which is cause, I suppose, for a celebratory meal.

Fortunately, you have come to the right place.

For all of Mammoth's perceived deficiencies - which those who love Mammoth have no hesitation in pointing out—food is not one of them. This is a great place to eat, across the spectrum. For every great meal you can tell me about at Lakefront, for example, I can counter with a story of my own about that Early Riser I had at the Old New York Deli.

Alas, this is an Eastern Sierra Dining Guide. For those areas outside Mammoth, we can promise flavor (and form) without dysfunction.

You'll see several new eateries in this year's guide as we strive to become more comprehensive. Bleu Handcrafted Foods, in particular, is an interesting new spot. It's like pre-prepared gourmet you can take home with idiot-proof serving instructions. Trust me fellas, it's better than saying you went to Jared.

As for the traditional eateries, they're all here, from The Mogul's steaks to Shogun's sushi.

Enjoy.

Jack Lunch

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www.thesheetnews.com



DELI / SANDWICHES / BURGERS



GRILLS / BISTROS / CAFÉS



FINE DINING



BBQ



PUBS & BREWERY



ASIAN



BREAKFAST / COFFEE / BAKERIES



ITALIAN / PIZZA



MEXICAN

MAP

MENUS

MAMMOTH LAKES

- > THE VILLAGE DINING
- > BREAKFAST / COFFEE / BAKERIES
- > DESSERT
- > DELI / SANDWICHES / BURGERS
- > GRILLS / BISTROS / CAFÉS
- > ITALIAN / PIZZA
- > MEXICAN
- > ASIAN
- > GREEK
- > BBQ
- > GOURMET FOOD SHOP
- > FINE DINING
- > PUBS / BREWERY
- > DELIVERY

JUNE LAKE, LEE VINING BISHOP & ROCK CREEK

How to find them

- Detailed information on each dining establishment
- Everything edible in Mammoth Lakes
- Everything edible at The Village
- Making getting out of bed in the morning, easier
- Everything sweet
- Delicious fare, reasonable prices
- Great food, relaxed atmospheres
- Pizza, pasta, calzones and more for lunch or dinner
- Margaritas anyone?
- Chinese, Thai or Japanese, we've got you covered
- A taste of the Mediterranean in the Eastern Sierra
- From tangy to spicy, go ahead, get some sauce on your face
- Deliciousness you can pick up and put on your table
- For that little something extra
- Where to relax, meet the locals, and have a few drinks
- As easy as picking up your phone
- Everything edible north and south of Mammoth

- 3
- 8-60
- 8-54
- 8-17
- 18-21
- 21
- 22-25
- 26-32
- 33-37
- 38
- 39-41
- 42
- 43
- 44
- 45-52
- 53-54
- 54
- 55-60

DINING MAP

FIND EACH DINING ESTABLISHMENT WITH THIS EASY-TO-USE MAP



PG MAP

BREAKFAST / COFFEE / BAKERIES

- 18 1 Breakfast Club
- 21 2 Black Velvet
- 19 3 Looney Bean
- 20 4 Stellar Brew

GRILLS / BISTROS / CAFES

- 26 5 Base Camp
- 28 6 Bistro at Snowcreek
- 29 7 CJ's
- 27 8 Good Life Cafe
- 30 9 Green V MMSA
- 31 10 Mountainside Grill MMSA
- 9 11 Side Door Village
- 55 12 Sierra Inn June Lake
- 32 13 Yodler MMSA

PG MAP

ITALIAN / PIZZA

- 10 14 Campo Village
- 33 15 Domino's
- 37 16 Giovanni's
- 34 17 John's Pizza
- 36 18 zpizza

MEXICAN

- 11 19 Gomez's Village
- 38 20 Roberto's

ASIAN

- 39 21 Red Lantern
- 40 22 Shogun
- 16 23 Sushi Rei Village
- 41 24 Thai'd Up
- 60 25 Yamatani Bishop

GREEK

- 42 26 Jimmy's Taverna

PG MAP

INDIAN

- 59 27 Karma Bishop

BBQ

- 43 28 Angels
- 13 29 Smokeyard Village

PUBS / BREWERY

- 53 30 Clocktower
- 15 31 Lakanuki Village
- 54 32 Mammoth Brewing
- 35 33 Outlaw Saloon

GOURMET FOOD SHOP

- 44 34 Bleu

DESSERT

- 21 35 Two Scoops Ice Cream

DELIVERY

- 54 Doorstep Deliveries

PG MAP

FINE DINING

- 46 37 Austria Hof
- 56 38 Eagle's Landing June Lake
- IBC 39 Lakefront
- 48 40 Mogul
- 57 41 Mono Inn Lee Vining
- 50 42 Nevado's
- 52 43 Petra's
- 51 44 Rafter's
- IFC 45 Restaurant at Convict Lake
- 58 46 Rock Creek Lodge Rock Creek
- 45 47 Skadi
- 49 48 Slocums
- 17 49 Toomey's Village
- BC 50 Westin Whitebark

PG MAP

DELI / SANDWICHES / BURGERS

- 22 51 Burgers
- 24 52 Grumpy's
- 23 53 Nik 'N Willies
- 12 54 Old NY Deli Village
- 14 55 Pita Pit
- 25 56 Subway



PAGE 18

MAP # 1

BREAKFAST CLUB

760.934.6944
2987 Main Street



PAGE 12

MAP # 54

OLD NEW YORK DELI

IN SPECIAL VILLAGE SECTION
www.oldnewyork.com
760.934.3354
6201 Minaret Road #105



PAGE 28

MAP # 6

BISTRO AT SNOWCREEK

www.snowcreekathleticclub.com
760.934.8511 ext. 103
51 Club Drive



PAGE 19

MAP # 3

LOONEY BEAN

760.934.1345
26 Old Mammoth Road



PAGE 24

MAP # 52

GRUMPY'S

www.grumpysmammoth.com
760.934.8587
361 Old Mammoth Road



PAGE 26

MAP # 5

BASE CAMP CAFÉ

www.basecampcafe.com
760.934.3900
3325 Main Street



PAGE 20

MAP # 4

STELLAR BREW

www.stellarbrewnaturalcafe.com
760.924.3559
3280 Main Street



PAGE 23

MAP # 53

NIK 'N' WILLIES

www.niknwilliespizzamammoth.com
760.934.2012
100 Old Mammoth Road



PAGE 29

MAP # 7

CJ'S GRILL

www.cjsgrillmammoth.com
760.934.3077
343 Old Mammoth Road



PAGE 21

MAP # 2

BLACK VELVET COFFEE

www.blackvelvetcoffee.com
760.709.1242
3343 Main Street, In the Luxury Outlet Mall



PAGE 25

MAP # 56

SUBWAY

www.subway.com
760.934.9790
26 Old Mammoth Road



PAGE 27

MAP # 8

GOOD LIFE CAFE

www.mammothgoodlifecafe.com
760.934.1734
126 Old Mammoth Road

DELI/SANDWICHES /BURGERS



PAGE 22

MAP # 51

BURGERS

www.burgersrestaurant.com
760.934.6622
6118 Minaret Road



PAGE 14

MAP # 55

PITA PIT

IN SPECIAL VILLAGE SECTION
www.pitapitusa.com
760.924.7482
6201 Minaret Rd # 149



PAGE 30

MAP # 9

GREEN V CAFÉ

MMSA—Main Lodge
1 Minaret Road


MOUNTAIN SIDE
GRILL

PAGE 31

MAP # 10

MOUNTAIN SIDE GRILL

MMSA—Main Lodge
760.934.0601
1 Minaret Road



PAGE 37

MAP # 16

GIOVANNI'S

www.giovanmammmoth.com
760.934.7563
437 Old Mammoth Road

PAGE 11

MAP # 19

GOMEZ'S

IN SPECIAL VILLAGE SECTION
www.gomez.com
760.924.2693
100 Canyon Blvd. #225



PAGE 9

MAP # 11

**SIDE DOOR**

IN SPECIAL VILLAGE SECTION
www.sidedoormammmoth.com
760.934.5200
100 Canyon Blvd #229

PAGE 34

MAP # 17

**JOHN'S PIZZA WORKS**

www.johnspizzaworks.com
760.934.4065
3499 Main Street

PAGE 38

MAP # 20

**ROBERTO'S**

www.robertoscafe.com
760.934.3667
271 Old Mammoth Road

PAGE 55

MAP # 12

**SIERRA INN**

JUNE LAKE
www.JuneLakeSierralnn.com
760.648.7774
2588 HWY 158, June Lake Loop

PAGE 36

MAP # 18

**ZPIZZA**

zpizza.com
760.934.5800
26 Old Mammoth Road

PAGE 32

MAP # 13

**YODLER**

MMSA
760.934.0636
1 Minaret Road

PAGE 10

MAP # 14

**CAMPO MAMMOTH**

MMSA—IN SPECIAL VILLAGE SECTION
760.934.0669



PAGE 33

MAP # 15

DOMINOS

www.dominos.com
760.934.5555
1934 Meridian Boulevard



PAGE 39

MAP # 21

RED LANTERN

www.redlantern-mammoth.com
760.934.9432
248 Old Mammoth Road



PAGE 40

MAP # 22

SHOGUN

760.934.3970
452 Old Mammoth Road



PAGE 16

MAP # 23

SUSHI REI

MMSA—IN SPECIAL VILLAGE SECTION
760.934.0774

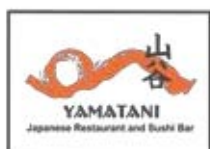


PAGE 41

MAP # 24

THAI'D UP

www.thaidup.net
760.934.7355
587 Old Mammoth Road



PAGE 60

MAP # 25

YAMATANI

BISHOP
760.872.4801
635 N. Main Street, Bishop



PAGE 43

MAP # 28

ANGEL'S

www.angelsdining.com
760.934.7427
Main Street & Sierra Blvd.



PAGE 13

MAP # 29

SMOKEYARD

IN SPECIAL VILLAGE SECTION
www.smokeyard.com
760.934.3300
1111 Forest Trail # 201

GREEK



PAGE 42

MAP # 26

JIMMY'S TAVERNA

www.jimmysmammoth.com
760.934.9432
248 Old Mammoth Road

INDIAN



PAGE 59

MAP # 27

KARMA INDIAN RESTAURANT

760.873.3401
1347 Rocking W Drive, Bishop

FINE DINING



PAGE 46 & 47

MAP # 37

AUSTRIA HOF

www.austriahof.com
760.934.2764
924 Canyon Blvd



PAGE 56

MAP # 38

EAGLE'S LANDING

JUNE LAKE
www.doubleeagle.com
760.648.7004 x 3
5587 Hwy 158, June Lake

INSIDE
BACK COVER

MAP # 39

LAKEFRONT

MMSA
www.tamaracklodge.com
760.934.2442
163 Twin Lakes Road



PAGE 48

MAP # 40

THE MOGUL

www.themogul.com
760.934.3039
1528 Tavern Road



PAGE 57

MAP # 41

MONO INN

www.monoinn.com
760.647.6581
Hwy. 395, 4 miles north of Lee Vining



PAGE 50

MAP # 42

NEVADOS

www.nevadosrestaurant.com
760.934.4466
6024 Minaret Road



PAGE 52

MAP # 43

PETRA'S

www.petrasbistro.com
760.934.3500
6080 Minaret Road

PAGE 45

MAP # 47



SKADI

SKADI

skadirestaurant.com
760.934.3902
587 Old Mammoth Road

PAGE 54

MAP # 32



MAMMOTH BREWING TASTING ROOM

www.mammothbrewingco.com
760.934.7141
94 Berner Street

PAGE 51

MAP # 44



RAFTERS

www.therafters.com
760.934.9431
202 Old Mammoth Road

PAGE 17

MAP # 49



TOOMEY'S

IN SPECIAL VILLAGE SECTION
www.toomeyscatering.com
760.924.4408
6085 Minaret Road, In the Village

PAGE 35

MAP # 33



OUTLAW SALOON

Inside John's Pizza Works
www.johnspizzaworks.com
760.934.4065
3499 Main Street



INSIDE FRONT COVER

MAP # 45

RESTAURANT AT CONVICT LAKE

www.convictlake.com
760.934.3803
2000 Convict Lake Road

BACK COVER

MAP # 50



WHITEBARK

www.westinmammoth.com/whitebark
760.934.0460
50 Hillside Drive

DESSERT

PAGE 21

MAP # 35



TWO SCOOPS ICE CREAM

Inside John's Pizza Works
www.johnspizzaworks.com
760.934.4065
3499 Main Street

PUBS / BREWERY

PAGE 58

MAP # 46

ROCK CREEK LODGE
SNOWMOBILE DINNER TOURS

www.rockcreeklodge.com
877.935.4170
85 Rock Creek Road, US 395



PAGE 53

MAP # 30



CLOCKTOWER CELLAR

www.alpenhof-lodge.com
760.934.2725
6080 Minaret Road

GOURMET FOOD SHOP

PAGE 44

MAP # 34



BLEU HANDCRAFTED FOODS

www.bleufoods.com
760.914.BLEU (2538)
3325 Main Street

PAGE 49

MAP # 48



SLOCUMS

www.slocums.com
760.934.7647
3221 Main Street



PAGE 15

MAP # 31

LAKANUKI

IN SPECIAL VILLAGE SECTION
www.lakanuki.com
760.934.7447
6201 Minaret Road, Suite 200

DELIVERY



doorstep DELIVERIES

PAGE 54

DOORSTEP DELIVERIES

www.Doorstep-Deliveries.com
760.934.DINE (3463)



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IN THE VILLAGE

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Premium Liquors
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House-made Sangria
Tequilas
Imported Beers

IN THE VILLAGE



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Paninis

Side Door Caprese
Smoked Turkey
Grilled Chicken Pesto
Maddie's Veggie
Di Parma
Side Door Club
Pastrami Melt

Crêpe

Chamonix
Kama's
Roller Coaster
Suzette

Fondue

Swiss
Chocolate

www.sidedoormammoth.com

Over 300 wines
organic
boutique
collectors'

C A M P O

Mammoth

RUSTIC ITALIAN IN THE VILLAGE

Voted Top 20 Best New Restaurants in *Esquire Magazine*

STARTERS

Marinated Olives

Meatballs tomato chutney

Crispy Polenta always changing

Roasted Cauliflower calabrian chilies, garlic

Baked Cheese ricotta blend, tomato chutney

Calabrese Sausage fonduta sauce

Bomba prosciutto, grana evoo

Fritto Misto calamari, veggies, aioli

P.E.I. Mussels & Fries

SOUP & SALAD

Soup of the Moment

Campo Green Salad white balsamic dressing

Chickories cranberry, pecans, blue cheese

Warm Spinach pancetta, pinenuts, goat cheese,
red wine

Kale Salad poached egg, crispy grana,
lemon & garlic dressing

PASTA

Bucatini Carbonara

Spaghetti cherry tomatoes, basil, ricotta

Campo spicy tomato & pancetta ragu

Risotto classic preparation, al dente, of the moment

Tagliatelle wild boar bolognese, pecorino

Gnocchi grana cream sauce, truffle mascarpone

PIZZA

Marinara tomato, oregano, garlic, e.v.o.o.

Margherita tomato, house mozzarella, basil

Meatballs tomato, red onions, mozzarella, chilies, basil

Calamari sausage, spicy tomato, kalamata

Campo tomato, mozzarella, sausage, salami, pancetta

Wild Mushrooms toma, bacon, egg, garlic

ENTRÉE

Burger tomato chutney, aioli, arugula, aged fontina

Grilled Marinated Steak rucola, sea salt, e.v.o.o.

Pork Plate changes daily

Poultry, Game Bird, Winged

It Swims, It has Fins

CHEESE & SALUMI

Salumi prociutto, salami, mortadella, ciccioli,
guanciale, lardo

Cheese goat, cow, sheep, pecorino, grana padano

Small Salumi

Large Salumi

Three Cheese

Cheese Tasting

Grand Tasting per Person a taste of all
salumi & cheese

SIDES

Braised Greens

Crispy Polenta

Crispy Potatoes

Daily Additions

OPENING DECEMBER 21, 2012

760.934.0669

The Village at Mammoth • 6201 Minaret Road

11:30am - 11pm Daily

SAMPLE MENU. Menu items subject to change.



MEXICAN

Restaurant & Tequileria

at The Village

Fun Atmosphere

Family Friendly

Traditional Recipes

The
Mammoth Margarita™
(Our Exceptional & Exclusive Blend)

Specialty Plates

Desserts

Vegetarian Selections

Gluten Sensitive Options

Happy Hour 3-6pm daily

400 Tequilas & Mezcal



RESTAURANT TEQUILERIA

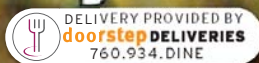
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Eggs
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Breakfast Burritos & More
Homemade Pastries & Breads
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In The Village
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oldnewyork.com





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 \$2 BEER
 \$4 WINE
 \$4 BUBBLY
 \$4 WELL DRINKS
 1/2 PRICE PIZZA & WINGS
 FOOD & DRINK SPECIALS
 IN BAR DINE-IN ONLY

SPICE-RUBBED & SMOKED 'TIL TENDER

BBQ St. Louis Spare Ribs / Baby Back Ribs /
 Half Chicken / Tri-Tip

w/choice of side

SAUCES Smokeyard BBQ / Sweet Chili / Honey Soy / Mango-Habanero

STARTERS

Corn Fritters
 Crispy Rock Shrimp
 Vegetable Samosas
 Smoked Gouda Artichoke Dip
 Loaded Corn Bread
 Sweet Potato Fries

SOUPS & SALADS

Smoked Corn Chowder
 BBQ Chicken Salad

THIN CRUST PIZZA

Sweet Chili Tri-Tip
 Goat Cheese

PASTA

Penne with Chicken & Roasted Vegetables
 Penne Alfredo with Chicken / Shrimp

SANDWICHES & BURGERS

Served with BBQ potato chips
 Smokeyard Burger
 Shaved Tri-Tip
 American Kobe Meatloaf
 Island Burger

SEAFOOD

Pan Seared Halibut
 Grilled Salmon
 Fish & Chips

CHOP SHOP

w/choice of side

16 oz. Pork Chop
 16 oz. bone-in Ribeye
 14 oz. Veal Chop
 8 oz. Filet Mignon
 14 oz. Colorado Lamb Chops

SOUTH AFRICAN FLAVORS

Served over a traditional Yellow Rice

Durban Lamb Curry
 Pojjiekos Beef Stew

SIDES

Creamed Corn / Roasted Garlic Mashed Potatoes BBQ
 Baked Beans / Peanut Cole Slaw / Sweet Potato Mash
 Steamed Broccoli / Sautéed Spinach

HOURS: M-TH 4PM-CLOSE, F-SU 12PM-CLOSE / 760.934.3300 / WWW.SMOKEYARD.COM

HOURS SUBJECT TO CHANGE / BREAKFAST COMING SOON

The Pita Pit

FRESH THINKING • HEALTHY EATING

MEAT PITAS \$6.95

- THE LOCAL CHICKEN & BUFFALO SAUCE
- CHICKEN CAESAR CHICKEN & BACON
- CHICKEN CRAVE CHICKEN & HAM
- PHILLY STEAK THINLY SLICED STEAK
- CLUB BLACK FOREST HAM, TURKEY & BACON
- CHICKEN BREAST GRILLED CHICKEN BREAST
- SOUVLAKI GREEK SEASONED CHICKEN
- GYROS
- DAGWOOD TURKEY, BLACK FOREST HAM & PRIME RIB
- BLT
- BLACK FOREST HAM
- PRIME RIB
- TUNA
- TURKEY

VEGETARIAN PITAS \$6.45

- FALAFEL ROLLED CHICKPEA WITH SPICES
- RED PEPPER HUMMUS
- SPICY BLACK BEAN BLACK BEAN PATTY
- HUMMUS CHICKPEA SPREAD
- GARDEN
- FETA
- AMERICAN
- CHEDDAR

KIDS' PITAS

- L'IL HAM
- L'IL TURKEY
- QUESAPITA

ENJOY ANY PITA FORK STYLE
A FRESH SALAD FOR THE SAME PRICE

BREAKFAST PITAS \$6.95 SERVED ALL DAY!

ALL HAVE EGGS & HASH BROWNS. FEEL FREE TO ADD VEGETABLES!
SUGGESTIONS INCLUDE: ONION, GREEN PEPPER, MUSHROOM, SPINACH,
AVOCADO OR TOMATO.

- MORNING GLORY AVOCADO, TOMATO
- HAM & EGGS BLACK FOREST HAM
- AWAKIN' WITH BACON BACON
- MEAT THE DAY BACON & BLACK FOREST HAM
- CHICKEN CLASSIC CHICKEN BREAST

ALL PITAS INCLUDE YOUR CHOICE OF TOPPING & SAUCE

TOPPINGS

- HUMMUS
- AVOCADO
- SPINACH
- TOMATOES
- ONION
- GREEN PEPPERS
- DILL PICKLES
- MUSHROOMS
- CUCUMBER
- JALAPENOS
- BLACK OLIVES
- PEPPERONCINI
- SALT & PEPPER
- RED PEPPER HUMMUS
- SHREDDED LETTUCE
- ROMAINE LETTUCE
- ARTICHOKE HEARTS
- CILANTRO

SAUCES

- PESTO
- MANO HABANERO
- CHIPOTLE BBQ
- CAESAR
- TZATZIKI
- RANCH
- MAYO
- BBQ SAUCE
- SOUR CREAM
- HOT SAUCE
- TERIYAKI
- KETCHUP
- YELLOW MUSTARD
- HONEY MUSTARD
- DIJON MUSTARD
- SALSA
- HORSE RADISH DIJON
- ANCHO CHIPOTLE
- BALSAMIC VINAIGRETTE
- SUN-DRIED TOMATO
- PESTO VINAIGRETTE
- RASPBERRY
- VINAIGRETTE
- ITALIAN VINAIGRETTE
- SPICY VINAIGRETTE

CHEESES

- PROVOLONE
- PEPPERJACK
- CHEDDAR
- FETA
- PARMESAN

WE DELIVER! 760.924.PITA (7482)

\$10 DELIVERY MINIMUM—\$3 DELIVERY FEE

LOCATED IN THE VILLAGE / OPEN LATE! 7AM-2AM DAILY / ORDER ONLINE WWW.PITAPITUSA.COM





Laka nuki

Bringing the islands to the Eastern Sierras. Enjoy our world famous Mai Tais & Great Food at Great Prices. Voted BEST LOCAL HOTSPOT for late-nite entertainment & after ski or bike Happy Hour. Don't miss out on your Island experience in the mountains.

HAPPY HOUR MENU

3-6PM DAILY

ALL ITEMS \$5

NACHOS

CHICKEN WINGS

FRENCH FRIES / CHEESE FRIES / CHILI CHEESE FRIES

SLOW SMOKED BBQ PORK SANDWICH

1/2 RACK OF RIBS

SIRLOIN BURGER

COCONUT SHRIMP

TACOS

FISH TACOS

LUNCH & DINNER

FISH & CHIPS

CHICKEN SANDWICH:

CHIPOTLE / MUSHROOM SWISS / MAUI / NITRO

BLACKENED FISH SANDWICH

CHIPOTLE BLACK BEAN VEGGIE BURGER

SIRLOIN BURGERS:

DELUXE / MAMMOTH / KAHUNA / VOLCANO / ISLAND BBQ / MUSHROOM SWISS

SALADS :

ASIAN / CAESAR / GARDEN / SOUTH SHORE

SALAD ADDITIONS

Chicken / Seared Ahi / Shrimp / Flat Iron Steak

SMOKED PORK RIBS

STEAK : FLAT IRON / NY STRIP / RIBEYE

FISH TACOS : ALASKAN COD / BLACKENED ONO



Tiki Bar & Restaurant

sushi/rei

mammoth

Specializing in wild
caught fish from Japan.

nigiri / sashimi

hamachi	yellowtail
hotategai	large scallops
maguro	bigeye tuna
bincho	albacore
saba	mackerel
sake	salmon
tobiko	flying fish roe
wasabi tobiko	flying fish roe
unagi	fresh water eel
hebi saba	escolar
ebi	tiger shrimp
ama ebi	sweet shrimps
ikura	salmon eggs
ika	squid
tako	octopus

hot appetizers

cold appetizers

japanese salads

skewers

signature maki

big tuna	<i>tempura shrimp, avocado, topped with spicy tuna, sashimi tuna, cilantro and jalapeños</i>
magato roll	<i>tempura shrimp and cucumber, topped with blackened ahi, tobiko, miso ginger sauce, eel sauce, green onions, sesame seeds</i>
seven spanish angels	<i>snow crab, cucumber, avocado, topped with escolar, ahi, sesame seeds, truffle ponzu, black tobiko</i>
electric eel	<i>tempura shrimp, avocado, topped with unagi, green onions, tobiko, sesame seeds, miji aioli & eel sauce</i>
bubba roll	<i>tempura shrimp, snow crab, avocado topped with seared albacore, caramelized onions, cilantro, albacore sauce</i>
rattle snake	<i>salmon skin, shiso, yama gobo, avocado, topped with salmon, ikura, ponzu, green onions, lemon zest</i>

vegetarian maki

yama gobo maki	<i>hosoto maki (thin roll) with yama gobo</i>
avo maki	<i>hosoto maki (thin roll) with avocado, sesame seeds</i>
asparagus maki	<i>hosoto maki (thin roll) with asparagus, sesame seeds</i>
shiitake maki	<i>hosoto maki (thin roll) with shiitake mushrooms, sesame seeds</i>
kappa maki	<i>hosoto maki (thin roll) with cucumber, sesame seeds</i>
zucchini and garlic roll	<i>tempura fried zucchini, roasted garlic, avocado, cucumber</i>
garden roll	<i>asparagus, shiitake mushrooms, kaiware, mixed greens, roasted garlic, avocado, caramelized onions, topped with ginger vinaigrette</i>



HAPPY HOUR EVERY DAY FROM 5PM TO 6PM (CLOSED MONDAYS)

Tuesdays - Sundays, 5pm - 11pm • 760.934.0774

The Village at Mammoth • 6201 Minaret Road, Mammoth Lakes



TOOMEY'S

Breakfast * Lunch * Dinner

Breakfast

Coconut Mascarpone Pancakes
Island-Style French Toast
Breakfast Burrito
Egg Sandwich
Smoked Trout Bagel
Muesli & Fresh Fruit
Bagel & Cream Cheese

Dessert

Killer Carrot Cake
Multi-layered Chocolate Cake
Cheesecake
Warm Double Chocolate Brownie
Bananas Foster
Mimi's Cookie Bar Weekly Special

Lunch & Après Ski

Baked Brie
Spice-Rubbed Seared Ahi
Crab Cakes
Fresh-made Hummus
Fish Tacos : Salmon / White Fish
Carne Asada Tacos
Lobster Taquitos
Angus Beef Sliders

Kids

Mac 'N' Cheese
Slider & Fries
Chicken Fingers & Fries
Fruit Salad

Entrées

Caesars Salad
Organic Spring Mix Salad
Fish & Chips
Seafood Jambalaya
Wild Buffalo Meatloaf
Grilled Pork Rack Chop
Baby Back Ribs
Filet Mignon
New Zealand Elk Rack Chop

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Event!

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Breakfast Club



**The BEST
Bloody Marys
&
Mimosas**

**The BEST
Bloody Marys
&
Mimosas**

Breakfast

In addition to Traditional Breakfast Dishes (eggs, omelettes, pancakes, waffles, french toast, cereal & oatmeal)
Served in a host of Traditional (Denver Omelette) &
Contemporary (Sausage, Tomato, Onion & Feta Omelette, Chocolate Chip Pancakes) Ways ...

Egg Dishes Served with Toast / Bagel / English Muffin / Homemade Biscuit / Homemade Muffin / Homemade Croissant
as well as Hash Browns or Home Fries (Potato with Onion & Bell Pepper)



House Specialties

Baja Scramble

Fluffy scrambled eggs with green chiles and jack cheese. Served with refried beans, flour or corn tortillas and your choice of potato.

Cabo Tacos

Three shredded beef or chicken tacos (with or without eggs), topped with shredded cheese. Served with refried beans and your choice of potato.

Machaca

Shredded beef, salsa and scrambled eggs. Served with flour or corn tortillas, refried beans and choice of potato.

Club Burrito

Scrambled eggs with cheese, green chiles and salsa, nestled in a warm flour tortilla and topped with a Mexican ranchero sauce. Served with choice of home fries or hash browns. Add shredded beef, sausage, bacon or ham for \$2

Biscuits and gravy

Quiche—Lorraine or Veggie

Served with hash browns or home fries and choice of muffin, croissant, biscuit or toast.

Eggless Burrito

Ground or shredded beef, beans, salsa and cheese wrapped in a warm flour tortilla topped with ranchero sauce. Served with choice of potato.

Sliced Linguica Sausage

Mixed with scrambled eggs. Served with choice of home fries or hash browns.

Huevos Rancheros

Served with your choice of warm flour or corn tortillas. Add shredded beef \$2.

Chorizo & Scrambled Eggs

Mixed with salsa and served with refried beans, flour or corn tortillas and your choice of potato.

Chorizo Burrito

Chorizo, scrambled eggs, beans, salsa and cheese wrapped in a flour tortilla topped with ranchero sauce. Served with your choice of potato.

Chicken Fried Steak & Eggs

8 oz. Top Sirloin Steak & Eggs

Hand Sandwich

Our version of a classic breakfast sandwich, served on choice of toast with two eggs & cheese. Add bacon \$1

**The Best
Muffins
In Town!**

**The Best
Biscuits
In Town!**



- ## Lunch
- Burgers
 - Wraps
 - Salads
 - Sandwiches
 - Paninis
 - Club Sandwiches



Corner of Hwy. 203 (Main St.) & Old Mammoth Rd. / 760.934.6944

Prices and items subject to change without notice



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Harvesting only the best beans from many nations, Looney Bean coffee has impact inside and outside the cup. Profit from every 7th bean goes to the poor in deprived nations.

From the nations. To the nations.
Go There.



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We Can Personalize a Roast Just For You!
Contact our Roaster for Personal Orders:
760.977.0888



Meet at the Bean

Our coffeehouse is extremely friendly. Community is what the "Bean" is all about. We love to serve locals and tourists alike, so when you are here, you are in our community. We look forward to serving you as our guest.

26 OLD MAMMOTH ROAD IN BACK CORNER OF RITE AID MALL

Coffee & Tea • Baked Goods • Sandwiches & More

bakery case

Made with love daily— Our bakers come in before the sun comes up to bake our unique muffins, scones, sweet breads, croissants, cookies, brownies & other creations, daily. Everything is made from scratch using the best ingredients available.



break-your-fast

BURRITOS & BAGELS

BURRITOS Served w/fresh salsa & stuffed with 2 Eggs, Potatoes, Onions, Bell Peppers + your choice of the following options:

Bacon & cheddar / Turkey & pepper jack / Spinach, tomato & feta / Jalapeño salsa & cheddar

VEGAN BURRITO Apple sage grain sausage w/sautéed veggies, *Bragg's* aminos

STELLAR SAMMY Toasted bagel, sprouted english muffin, or Croissant with your choice of:

bacon, 2 eggs & cheddar / Peanut or almond butter with banana slices, agave & cinnamon

BOMBER BAGEL Two fried eggs with cream cheese, cilantro pesto, spinach and tomato

SPECIALTY BREAKFASTS

CABIN STYLE Organic oatmeal, topped with fruit, nuts & seeds

HOMEMADE GRANOLA w/organic oats & nuts, dried fruit, seeds & coconut tossed w/honey

ACAI BOWL Acai berry blended w/apple juice, blueberries, & bananas, topped w homemade granola & banana slices

BASIN BOWL A warm bowl of organic brown rice with a griddle egg, organic carrots & beets, spinach, tomatoes, nutritional yeast, *Bragg's* aminos, lemon tahini dressing, & topped w/seeds

lunch type edibles

BURRITO Stuffed with black beans & a cilantro garlic rice.

Served with fresh salsa. Pre-made and ready to go in our burrito warmer!

MEAT Turkey, roasted green peppers, pepper jack

VEGGIE Seasonal veggies—see our specials board

SANDWICHES On whole wheat or gluten-free bread, w/lettuce, tomato & onion

PAPA LEW'S TURKEY All natural sliced turkey, mustard & mayo

BLT Loads of bacon on toasted wheat bread w/mayo

CARNIVORE Turkey, bacon, cheddar, mayo, mustard

TLAT Tempeh, avocado, lemon tahini on toasted bread

THE EPIC Toasted bread, cilantro pesto, melted pepper jack, spinach, avocado, shredded carrots & roasted garlic

ALMOND BUTTER & JELLY Made to order. Add a banana!

BURGERS Served with lettuce, tomato & onion on a toasted 9-grain bun, with side salad & chips.

SALMON Alaskan Salmon patty w/ tahini dressing & dill. Add cheese!

VEGGIE Hi-protein patty with garlic-lemon hummus & avocado.

WRAPS A honey wheat, spinach or gluten-free tortilla stuffed with lettuce, tomato, onion + your choice of the following options:

THE #5 All natural turkey, bacon, cranberry sauce, cream cheese

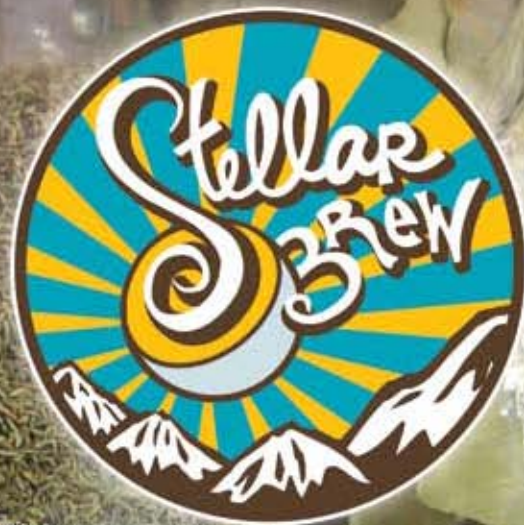
ALPEN BALE Garlic lemon hummus, beets & carrots, avocado, organic brown rice, *Bragg's* aminos & nutritional yeast

SOUP & SALAD Served on mixed greens w/ tomato & onion

SOUP DE JOUR Homemade daily

BIRD ON A BED Turkey, bacon, feta, almonds, cranberry w/a vinaigrette

ALPEN SALAD Organic brown rice, hummus, beets & carrots, avocado, seeds, *Bragg's* aminos & nutritional yeast, lemon tahini dressing



Stellar Brew uses the best ingredients! We buy Organic & Local products, whenever available. We offer a variety of Gluten Free & Vegan items, however our kitchen is not 100% Gluten Free or Vegan.

Check Out Our
GRAB 'N' GO
Breakfast & Lunch
When You're In A Rush!

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Gluten Free & Vegan Options • Sustainable Products & Practices

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DESSERT



*“Fresh Ground—
Everyday, Everyday, Everyday!”*™

Sandwiches

Served with Salad or Fries

- BEEF / TURKEY DIP
- BBQ BEEF / BBQ TURKEY
- PASTRAMI
- GRILLED CHICKEN BREAST
- BLT
- TURKEY
- TUNA

Dinners

Served with Salad, Garlic Bread, choice of Fries or Baked Potato

- BURGER STEAK
- BUFFALO BURGER STEAK
- PORK RIBS 
- PORK RIBS & CHICKEN COMBO 
- BROILED HALF CHICKEN
- STEAMED VEGETABLES

NOW SERVING
A Selection of
Mixed Cocktails

Burgers

Served with Salad or Fries

1/4 LB BURGER

- BEEF BURGER
- TURKEY BURGER
- VEGGIE BURGER
- BUFFALO BURGER
- BACON CHEESEBURGER
- CHILI BURGER

1/2 LB BURGER

- MAMMOTH BEEF BURGER
- MAMMOTH BUFFALO BURGER
- MAMMOTH TURKEY BURGER
- CHILI BURGER

MELTS

- 1/2 LB SOURDOUGH PATTY MELT
- TUNA MELT
- VEGGIE MELT

Salads

- CHICKEN SALAD
- BBQ CHICKEN SALAD
- CAESAR SALAD SHRIMP OR CHICKEN
- ALBACORE TUNA SALAD
- MIXED GREEN SALAD
- HEARTY BEEF STEW & SALAD

Side Orders

- SOUP OF THE DAY
- HOMEMADE CHILI & BEANS 
- BAKED POTATOES
- FRENCH FRIES
- CHILI FRIES
- HEARTY BEEF STEW

Kid's Menu 12 years and under

Served with Salad or Fries

- HAMBURGER
- GRILLED CHEESE SANDWICH
- HOT DOG
- CHICKEN STRIPS
- PORK RIBS

6118 MINARET ROAD / ACROSS FROM THE VILLAGE / 760.934.6622
WWW.BURGERSRESTAURANT.COM

DINE-IN OR TAKE-OUT



Hot-To-Go Pizza
Take-N-Bake Pizza
Subs, Salads, Soups

LUNCH SPECIALS

M-F 11:30 AM - 4 PM

Slice of Pizza & Salad

Sandwich, Chips or Soup & Soda

Pizza, Salad & Soda

Soup, Salad & Soda

760.934-2012

PIZZA 6 SLICES 8 SLICES 10 SLICES 12 SLICES
 Small 10" / Medium 12" / Large 14" / X-Large 16"

- Make-Your-Own** 6 sauces / 7 meats / 10 veggies / 6 extras
Sauces : Red / White / Olive Oil / Pesto / Chipotle / Roasted Pepper
Meat : Canadian Bacon / Salami / Pepperoni / Sausage / Anchovies / Bacon / Chicken
Veggies : Mushroom / Black or Green Olive / Green Pepper / Red Onion / Artichoke Hearts
 Jalapeños / Tomato / Peperoncini / Spinach
Xtras : Sun-dried Tomato / Pineapple / Garlic / Basil / Cilantro / Feta

House Favorites Combo / Devil's Pizzapile / Huskie Pie / Thai Pie / Volcano / Carnivore's Delight

Veggie Galore 8 to choose from such as
 Earthborn / Pizzazz Pesto / Aegean / Popeye's Favorite / Jillie's

SANDWICHES

- Hot or Cold** 8 to choose from such as Meatball / BLT / Norton / Pigout / Gobbler / Veggie
Specialty 7 to choose from such as Thai Chicken / Pizzawich / Pastrami / Bar-B-Que / Yardbird

SIDES & SALADS

- Sides** Garlic Bread / Garlic Cheesy Bread / Cookie Dough (By the pound)
Salads Italian / Thai / Greek / Caesar / Spicy Chicken Caesar / Sky / Veggie

KIDS

PB&J / Slice of Pizza / Grilled Cheese

SEE OUR FULL MENU >



100 Old Mammoth Rd • 760.934.2012 • Open 363 Days • 11:30 am-9pm
 nikenwilliespizzamammoth.com • Delivery: 760.934-DINE



Mountain Meals

Cowboy Steak, Cowgirl Steak,
Red's Baby Back Ribs,
Endless Spaghetti with Meatballs,
Fish and Chips

Soup and Salads

Taco Salad, Cobb Salad,
Chicken Caesar Salad, Wedge Salad,
Daily Home Made Soup,
Hugo's world famous Chicken, Sausage
& Shrimp Gumbo (Fri, Sat & Sun only)
Grumpy's World Famous Home Made Chili

Appetizers

Stadium Nachos, Bubba's Chicken Wings
Chef Hugo's Mini Burgers,
Smoky-House Cheese Bread,
Mozzarella Sticks, Tenders and Taters
Monster Fats, Quesadilla
Wings Wings and Things
(appetizer sampler)

Grumpy Hour 3 - 6
Late Night-Grumpy hour
10 pm - Close



**Mammoth's First and Only Sports Restaurant,
Everyone Else is Just Second String.**

Open Daily 11:00 AM
361 Old Mammoth Road
To Go Orders 760-934-8587

Burgers and Dogs

Grumpy's famous Double Cheese Burger,
Pastrami Burger, Diablo Burger, Juicy Lucy
Bacon Avocado Burger, Grumpy Melt,
Carolina BBQ Pork Burger,
Bubba's Big A** Burger
(get a T shirt when you finish this giant)
Hugo Hot Dog, Pastrami Dog add Kraut

Sandwiches

Carolina BBQ Pork Sandwich
Peeey's Philly Sandwich, Hot Pastrami,
French Dip, Grumpy Club Sandwich,
Meatball Sandwich, BLT.

Healthy Choices

Chicken Caesar Wrap, Turkey Club Wrap,
Garden Burger, Turkey Burger,
California Veggie or Turkey Melt

Kids Menu Available

Catering & Buffets

Also Available

WWW.GRUMPYSMAMMOTH.COM OR Like us on [FACEBOOK.COM/GRUMPYSMAMMOTH](https://www.facebook.com/GRUMPYSMAMMOTH)



At SUBWAY®
Restaurants
We Have Your
Best Interests
At Heart



Step 1

Your Menu Choices

FOOTLONG® Sub • 6" Sub • Salad • Flatbread

Step 2

Choose Your Bread

9-Grain Wheat • 9-Grain Honey Oat
Italian • Italian Herbs & Cheese • Flatbread

Step 3

Choose Your Cheese

American • Monterey Cheddar

Step 4

Choose Your Veggies

Lettuce • Tomatoes • Cucumbers • Peppers
Red Onions

More Variety?

Pickles • Olives • Banana Peppers • Jalapeños

Step 5

Choose Your Sauce

Fat Free per 0.75 oz (6") serving
Mustard • Honey Mustard • Sweet Onion
Red Wine Vinegar
Mustard
Full Flavor
Light Mayo • Chipotle Southwest • Ranch
Mayo • Oil

Step 6

Make it a Meal

Choose Your Drink • Choose One Side



Black Forest Ham



B.L.T.



Buffalo Chicken



Chicken Marinara Melt



Chicken & Bacon Ranch Melt



Cold Cut Combo



Meatball Marinara



Italian B.M.T.®



Oven Roasted Chicken



Roast Beef



Spicy Italian



Steak, Bacon, Egg & Cheese



Steak & Cheese



Subway Club®



Subway Melt®



Sweet Onion Chicken Teriyaki



The Big Philly Cheesesteak



Tuna

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26 Old Mammoth RD, in the Rite Aid Do it Center Mall / 760.934.9790 / subway.com
Open Early @ 7am — Stop in for a great breakfast and get a great lunch to-go
Open 7am -10pm everyday

DAILY SPECIALS
See Our Specials Board

GREAT FOOD • FAMILY FRIENDLY

BASE CAMP CAFÉ

BREAKFAST

\$2.25 – \$11.95

- Bagels
- Oatmeal
- Omelets
- Scrambles
- Pancakes
- French Toast
- Breakfast Burritos
- Breakfast Bagels
- Quiche

DRINKS

- Mimosas
- Beer
- Champagne
- World-Class Teas
- Fresh Ground Coffee

LUNCH & DINNER

\$2.95 – \$16.95

- Homemade Soups
- Fresh Salads
- Hot or Cold Sandwiches
- Wraps
- Burgers
- Hot Dogs
- Pasta
- Baked Potatoes
- Sirloin Steak
- Fish & Chips
- Fajita
- Ribs

**TO-GO
ORDERS**

760.934.3900

HOURS
M&T 7:30A-3P
W-SU 7:30P-7P
AT THE RESURF

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**BLOODY MARYS
MIMOSAS
PREMIUM BEER
WINE**



SAMPLE MENU

BREAKFAST

EGGS 'MADE JUST THE WAY YOU LIKE THEM'
SERVED WITH WHOLE WHEAT PANCAKES,
HASHBROWNS & TOAST/MUFFINS/TORTILLAS

SPECIALTY EGG DISHES

- BEEF/TURKEY/VEGGIE PATTY & EGGS
- TOP SIRLOIN & EGGS
- EYE OPENER
- SOUTHWEST SCRAMBLE
- MACHACA RANCHEROS
- ARTURO'S RANCHEROS
- EGGS FLORENTINE
- EGGS BENEDICT
- GOBBLER BENEDICT
- CRAB CAKE BENEDICT

OMELETTES

- THE NANCY'S OMELETTE
- BODIE OMELETTE
- CHILI VERDE OMELETTE
- AT&T OMELETTE
- DENVER OMELETTE

OTHER BREAKFAST OPTIONS

- BREAKFAST BURRITO VERDE STYLE
- PANCAKES: WHOLE WHEAT/BUTTERMILK
- THICK SLICED FRENCH TOAST
- STEEL CUT OATMEAL
- BOWL OF FRESH FRUIT

**DESSERTS &
KIDS MENU TOO!**

LUNCH

BURGERS

100% BEEF/TURKEY/VEGGIE PATTY
SERVED W/SOUP/SALAD/
FRIES/ZUCCHINI STIX

SPECIALTY BURGERS

- M&M BURGER
- BACON CHEESEBURGER
- GRILLED CHILE & JACK BURGER
- TERIYAKI BURGER

SANDWICHES

SERVED W/SOUP/SALAD/
FRIES/ZUCCHINI STIX

- TUNA/TURKEY MELT
- MONTE CRISTO
- SOUTH SEA
- BLT WITH AVOCADO
- GOOD LIFE CLUB

WRAPS

SERVED WITH YOGURT & FRESH FRUIT

- CLASSIC CAESAR SALAD WRAP
- GREEK CHICKEN WRAP
- HEALTHY WRAP
- ALBACORE TUNA SALAD WRAP

SALADS

- COBB SALAD
- TUNA TOMATO SALAD
- CAESAR SALAD
- CHINESE CHICKEN SALAD
- LIVING LARGE SALAD
- THE GOOD LIFE QUICHE

DINNER

FRESH GRILLED SALMON
WITH PINEAPPLE MANGO SALSA,
BROWN RICE & FRESH VEGETABLES

CHICKEN PICATTA

SERVED WITH BROWN RICE &
FRESH VEGETABLES

TERIYAKI VEGGIE STIR FRY

OVER BROWN RICE OR NOODLES
ADD: SHRIMP/TOP SIRLOIN/CHICKEN

VEGGIE PASTA PRIMAVERA

ADD: SHRIMP/TOP SIRLOIN/CHICKEN

PORK CHOP

8-OUNCE CHOP STUFFED & SAUTÉED
IN A WHITE WINE DEMI-GLACE

NEW YORK STEAK

TOPPED W/A MARSALA DEMI-GLACE

MAHI MAHI STEAK

W/TERIYAKI, GINGER & SESAME GLAZE

VIVIENDO LA BUENA VIDA

- VEGGIE BURRITO
- MACHACA BURRITO
- BAJA FISH TACOS
- PANCHO VILLA QUESADILLA
- CHILI VERDE ENCHILADAS
- GROUND TURKEY-BROWN RICE TOSTADA
- TERIYAKI VEGGIE STIR FRY

126 OLD MAMMOTH ROAD · 760/934-1734 · OPEN DAILY 6:30AM-9:00PM

BREAKFAST UNTIL 3PM, LUNCH ALL DAY · WE DON'T SERVE FAST FOOD, WE SERVE WHOLESOME FOOD AS FAST AS WE CAN!

The Bistro at
Snowcreek Athletic Club...
open to the public!

the bistro

at Snowcreek Athletic Club

*Vegetarian options available
ADDITIONAL ENTRÉES AVAILABLE

Menu and prices subject to change

APPETIZERS

Wings of the Day

Chicken wings with your choice of Buffalo, barbecue, or spicy barbecue sauce. Served with carrots, celery and ranch dipping sauce.

\$9.95 (Happy Hour price \$7.95)

Mountain Nachos

Crisp homemade tortilla chips with your choice of premium ground beef or grilled chicken breast with melted cheeses, pinto beans, diced tomatoes, onions, Ortega chilies and bell peppers. Sour cream and homemade salsa served upon request (no extra charge).

\$9.95 (Happy Hour price \$7.95)

Bruschetta*

Chopped fresh tomatoes and onions with garlic, basil and olive oil served on toasted French bread lightly spread with feta cheese.

\$6.95 (Happy Hour price \$4.95)

Southwest Chicken Spring Rolls

Deep-fried spring rolls with a zesty Southwestern flavor finished with a spicy chipotle sauce.

\$8.95 (Happy Hour price \$6.95)

Fresh Hummus Platter*

Generous portion of garlic hummus served with homemade tortilla chips and fresh seasonal vegetables.

\$7.95 (Happy Hour price \$5.95)

BURGER SPECIALS

All burgers are served on a toasted bun with your choice of French fries, sweet potato fries or a dinner salad.

\$9.95 (Happy Hour price \$7.95)

Add avocado \$1.00 Substitute onion rings \$2.00

Bistro Burger

Premium beef with choice of cheese, lettuce, tomato, onion and pickles.

Gourmet Burger

Premium beef served with your choice of cheese, grilled mushrooms and onions.

Teriyaki Burger

Premium beef patty or chicken breast served with your choice of cheese and grilled pineapple.

Veggie Burger*

Grilled premium veggie burger with your choice of cheese, served with lettuce, sliced tomato and pickles.

SALADS

Caesar Salad*

Fresh hearts of chopped romaine lettuce topped with our house-made Caesar dressing and freshly baked butter croutons and garnished with shaved Parmesan cheese.

\$6.95 (Add grilled chicken or steak \$8.95, add shrimp \$9.95)

Creekside Salad*

Fresh mixed greens, sliced apples, carrots, dried cranberries, crumbled feta cheese and candied walnuts. Served with your choice of dressing.

\$6.95 (add grilled chicken \$8.95 or add shrimp \$9.95)

DINNER

Served with a dinner salad and dressing of your choice and a grilled garlic butter French roll. \$14.95

New York Steak

Grilled 8 oz. steak cooked to your liking. Served with sautéed seasonal vegetables and chef's choice potato.

Fresh Salmon

Grilled 6 oz. salmon with your choice of a teriyaki glaze or a beurre blanc sauce. Served with sautéed seasonal vegetables and chef's choice potato.

KIDS CHOICES

All kids meals served with French fries or sweet potato fries. (12 years or younger, please) \$5.95

- Tasty Grilled Chicken Fingers with ranch dressing
- Kids' Mac 'n' Cheese
- Kids' Burger with choice of cheese

DESSERTS

Bistro Brownie

Brownie square with vanilla bean ice cream, drizzled chocolate syrup, whipped cream and nuts (optional).

\$6.95

Root Beer Float

Two scoops of vanilla bean ice cream and root beer soda.

\$4.95

Assorted Sorbets

One scoop of sorbet of the day, a dollop of whipped cream and drizzled raspberry syrup.

\$2.95



OTHER SPECIALTIES

Grilled Fish Tacos (House Specialty)

Delicately seasoned grilled cod with shredded cabbage, diced tomatoes and fresh Cilantro wrapped in warm corn tortillas and drizzled with a creamy lime dressing and served with pinto beans. Sour cream and homemade salsa served upon request (no extra charge)

\$11.95 (Shrimp \$13.95)

Tuna Melt

White albacore tuna, mayonnaise, chopped celery, cilantro and onion piled on a grilled French roll and topped with a slice of tomato and your choice of cheese, lightly broiled for a delectable bubbling treat. Your choice of French fries, sweet potato fries or a dinner salad.

\$9.95 (Happy Hour price \$7.95)

Add avocado \$1.00 or substitute onion rings \$2.00

Philly Cheese Steak Sandwich

Grilled 8 oz. New York steak with sautéed onions, red bell pepper and mushrooms with melted Swiss cheese. Served on toasted garlic butter French roll and your choice of French fries, sweet potato fries or a dinner salad.

\$11.95 (Substitute onion rings add \$2.00)

BBQ Ribs

½ rack of pork spare ribs cooked to perfection and glazed with our famous homemade barbecue sauce. Served with French fries or sweet potato fries – a Bistro specialty.

\$11.95 (Happy Hour Price \$9.95)

Southwest Chipotle Pasta*

Roasted red bell pepper, Ortega chilies and sautéed mushrooms and spicy creamy chipotle sauce served over penne pasta with cilantro garnish. Accompanied by a grilled garlic butter French roll.

\$8.95 (Add chicken or steak \$11.95, add shrimp \$13.95)

Alfredo Mushroom Pasta*

Creamy Alfredo sauce, sautéed mushrooms and Parmesan cheese served over penne pasta with cilantro garnish. Accompanied by a grilled garlic butter French roll.

\$8.95 (Add chicken or steak \$11.95, add shrimp \$13.95)

FULL SERVICE SPORTS BAR & LOUNGE

**Bistro hours 4:30 p.m. to close
Happy Hour 4:30 – 6:30 p.m.**

**4 FLAT SCREEN TVs
FREE WIFI • FREE BILLIARDS**

**THE BISTRO IS ALSO AVAILABLE FOR
SPECIAL EVENTS, WEDDINGS, PARTIES
AND MEETINGS**



CJ's Grill

HOMEMADE FOOD & FAMILY RECIPES

SAMPLE MENU

Appetizers

Hot Soft Pretzel Bites

Seasonal Fresh Salads

Classic Burgers

Steaks

Fresh Fish

Coconut Shrimp

Mediterranean Shrimp

Homemade Desserts: Cheesecake & Lava Cake

Large California Wine & Craft Beer Selection

Kid's Menu

Gluten-Free Options

Also
Available



343 Old Mammoth Rd., Mammoth Lakes • 760.934.3077

www.cjsgrillmammoth.com

THE GREEN

Mammoth's first and only 'wellness' concept featuring vegetarian, vegan and gluten free fare.

Green V features free trade & organic coffees, teas, fresh-squeezed juices, whole grain salads & pastas, and hearty soups. There are also a variety of menu items to satiate the sweet tooth, such as our vegan ice cream and gluten free brownies.

Visit us to see our full menu.

ENTRÉES

Vegan Mac n Trees

Polenta Lasagna

Moroccan Tajine with Vegetables

Lentil and Cauliflower Curry

Cous Cous and Vegetable Medley

SOUPS

White Bean Soup

Carrot and Cilantro Soup

Vegan Chili

SALADS

Thai Noodle Salad

Quinoa Salad

Bulgur and Fava Bean Salad

Eggplant, Lemon Caper Salad

Juice/Smoothie Bar, Organic Coffee Bar, Assortment of Gluten Free Cupcakes & Pastries

Open Daily, Breakfast and Lunch
MAIN LODGE • 10001 Minaret Road, Mammoth Lakes

SAMPLE MENU. MENU ITEMS SUBJECT TO CHANGE. • FACILITIES UNDER PERMIT FROM INYO NATIONAL FOREST

Appetizers

Jumbo Lump Crab Cakes

Lemon aioli and herb salad GF

Shrimp Cocktail

Horseradish cocktail sauce GF

Smoked Pork Quesadilla

Smoked in house at "The Mill", pico de gallo, queso fresco, avocado crema and chipotle aioli

Ahi Tuna Tartare

Sushi grade ahi tuna, scallions, ginger, chile oil, sesame, topped with seaweed salad

Accompanied by wasabi crema, sweet and spicy crispy wontons

Soups

Bison Chili

Sour cream, scallions and blue corn bread GF

Three Onion Soup

Topped with cheesy crouton GF

Entrées

Served with dried fruit mostarda, carrots, haricot vert and wax beans

Accompanied by choice of red wine sauce or apple demi

12 oz. New York steak

12 oz. Rib eye steak

12 oz. Pork porterhouse

Specialties

Grilled Salmon

Frisee, beluga lentil vinaigrette GF

Beef Short Ribs

Roasted baby vegetables, and horseradish gnocchi

Fulton Farms Chicken

Boneless half roasted chicken, white bean, sun dried tomato, broccolini, and pesto jus GF

GF = GLUTEN FREE

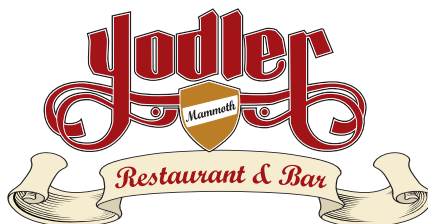
Inside Mammoth Mountain Inn
1 Minaret Road • 760.934.0601

Breakfast: 7-10am Daily
Lunch: 11am - 3pm Saturday - Sunday (In Dry Creek Bar)
Dinner: 5-9pm Daily

SAMPLE MENU
Menu items subject to change

FACILITIES UNDER PERMIT FROM INYO NATIONAL FOREST

760.934.0636
Across from the base of
Panorama Gondola



11am - 6pm Daily
Lunch, Happy Hour

Shared Eats

Hearth Baked Giant Pretzel

Stout mustard, honey mustard **V**

Belgian Fries

Hand cut potatoes, crispy fried and tossed with sea salt

Wings

Buffalo style or Sticky spicy wings with apricot and chili glaze

Little Dippers

Baby seasonal vegetables with lemon hummus and garlic parmesan dips **V**

Baked Späetzle

"Mac & Cheese" **V**

Hunters Platter for 4pp / 8pp

An assortment of wild game salumi, country pate, hard and soft cheese, boiled egg, olives and walnuts accompanied by stout mustard, celeriac slaw

Flatbreads from our wood burning oven

Salads and Soups

Potato Leek Soup

Crispy leek garnish **V**

Soup of the day

Black Kale "Caesar" Salad

Tossed with our signature caesar dressing, hand cut garlic croutons and Parmesan cheese

Yodler Forest Cobb

Little lettuces, peas, mushrooms, carrots, beets, tomatoes red onion, Blue cheese in honey vinaigrette **GF**

Chicken and Grilled Bread

Grilled garlic soft crostini topped with seasonal greens, dried cherries, shallots, pine nuts, Goat cheese and chicken with a balsamic vinaigrette

Sandwiches

Rope Sandwiches

Handcrafted rope sausage, grilled and served with arugula onions and tomatoes on pretzel bread

Mammoth All Natural Beef Burger

Accompanied by lettuce, tomato, onions on a soft brioche bun

Chicken Schnitzel Sandwich

Crispy chicken breast, Swiss cheese, roasted jalapeño aioli pickle chips and stout mustard

Ultimate Grilled Cheese Sandwich

Gruyere, Gouda and Cheddar cheeses layered with smoked ham and warm tomato and onion marmalade and finished with an egg over easy and crispy Tabasco onions

Entrees

Steak and Potatoes

Marinated and grilled bistro steak, mustard demi with Belgian fries

Fulton Farms Chicken Breast

Grilled chicken breast topped with pear and blue cheese relish and accompanied by potato and parsnip puree, wilted spinach with Riesling poached raisins **GF**

Center Cut Pork Chop

Roasted in our wood burning oven and served on a bed of root vegetable ragout and a smoked cherry sauce

Grilled Salmon Filet

Dill and mustard glaze, potato leek rosti, wilted spinach with Riesling poached raisins

Vegetarian Shepherd's Pie

Turnips, brown mushrooms, pearl onions, asparagus, in a sundried tomato sauce with a parsnip and potato crust **GF V**

Black Forest Lasagna

Forest mushrooms, bratwurst, over dried tomatoes, smoked Mozzarella, Gouda and Ricotta cheeses wrapped in house made herbed lasagna noodles

Sausage Trio Sampler

Accompanied with German potato salad

Yodler Kids (12&Under)

Mac N' Cheese

Sleigh "Dawg"

Woolly Burger

Pizza "even if it's square"

Pasta your way



GF = Gluten Free **V** = Vegetarian

An 18% gratuity will be automatically added to the check for parties of six or more

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness

SAMPLE MENU. Menu items subject to change

FACILITIES UNDER PERMIT FROM INYO NATIONAL FOREST



Domino's™

**DELIVERY
AND CARRY-OUT**

MENU

ITALIAN / PIZZA

PIZZA

DOMINO'S® ARTISAN PIZZAS

Serves 2—\$7.99 each

- Chicken & Bacon Carbonara
- Spinach & Feta
- Italian Sausage & Pepper Trio
- Tuscan Salami & Roasted Veggie

DOMINO'S AMERICAN LEGENDS®

Small \$11.99 / Medium \$13.99 / Large \$16.43 / X-large \$18.79

- Honolulu Hawaiian
- Fiery Hawaiian™
- Philly Cheese Steak
- Cali Chicken Bacon Ranch™
- Wisconsin 6 Cheese
- Pacific Veggie
- Memphis BBQ Chicken
- Buffalo Chicken

FEAST PIZZAS

Small \$11.99 / Medium \$13.99 / Large \$16.43 / X-large \$18.79

- ExtravaganZZa Feast®
- Deluxe Feast®
- Ultimate Pepperoni Feast™
- MeatZZa Feast®
- America's Favorite Feast®
- Bacon Cheeseburger Feast®

SANDWICHES

- Chicken Bacon Ranch \$5.99
- Chicken Parm \$5.99
- Italian \$5.99
- Philly Cheese Steak \$5.99
- Buffalo Chicken W/Blue Cheese \$5.99
- Mediterranean Veggie \$5.99
- Sweet & Spicy Chicken Habanero \$5.99
- Italian Sausage & Peppers \$5.99

PASTA

- Italian Sausage Marinara \$5.99
- Chicken Alfredo \$5.99
- Chicken Carbonara \$6.99
- Pasta Primavera \$6.99
- Build Your Own Domino's® Penne Pasta \$6.99

SIDES & XTRAS

- Stuffed Cheesy Bread \$5.99
- Parmesan Bread Bites \$2.99—16-piece / \$5.00—32-piece
- Breadsticks \$4.99
- Wings \$6.99 8-piece / \$9.99 14-piece / \$25.99 40-piece
- Boneless Chicken \$6.99 8-piece / \$9.99 14-piece / \$25.99 40-piece

DESSERTS

- Cinna Stix® \$4.99
- Chocolate Lava Crunch Cakes \$3.99

PIZZA MADE TO ORDER

	small	medium	large	x-large
Cheese Pizza	\$7.99 (whole 750-1200 cal) (per serving 100-200 cal)	\$11.25 (whole 1110-2390 cal) (per serving 190-280 cal)	\$14.75 (whole 1620-3230 cal) (per serving 190-310 cal)	\$15.95 (whole 2430-3600 cal) (per serving 260-300 cal)
1-Topping Pizza	\$8.99 (whole 750-1200 cal) (per serving 100-200 cal)	\$12.85 (whole 1310-2390 cal) (per serving 190-280 cal)	\$16.65 (whole 1620-3230 cal) (per serving 190-310 cal)	\$18.87 (whole 2430-3600 cal) (per serving 260-300 cal)
Additional Toppings	\$1.00 (whole 10-270 cal) (per serving 0-40 cal)	\$1.60 (whole 10-350 cal) (per serving 0-40 cal)	\$1.90 (whole 15-500 cal) (per serving 5-60 cal)	\$2.10 (whole 15-670 cal) (per serving 5-80 cal)
Handmade Pan Pizza Extra	N/A	\$1.50 (whole 100-2390 cal) (per serving 190-280 cal)	N/A	N/A

CHOOSE YOUR CRUST

Hand-Tossed
Garlic-seasoned hand-tossed crust with a rich, buttery taste.

Crunchy Thin
Handmade Pan
Brooklyn-Style



Gluten Free Crust®
\$3 more. Available only in small.

Domino's® pizza made with a Gluten Free Crust is prepared in a common kitchen with the risk of gluten exposure. Therefore, Domino's® DOES NOT recommend this pizza for customers with celiac disease. Customers with gluten sensitivities should exercise judgment in consuming this pizza.

CHOOSE YOUR TOPPING

PIZZA SERVING SIZES

- MEAT**
- Pepperoni
 - Ham
 - Ground Beef
 - Italian Sausage
 - Bacon
 - Salami
 - Philly Steak
 - Premium Chicken

- VEGETABLES**
- Fresh Mushroom
 - Onions
 - Green Peppers
 - Black Olives
 - Diced Tomatoes
 - Fresh Spinach
 - Fresh Garlic
 - Roasted Red Peppers
 - Jalapeño Peppers
 - Banana Peppers

- AND MORE**
- Pineapple
 - Anchovies
 - Feta Cheese
 - Shredded Parmesan Cheese
 - Provolone Cheese
 - Cheddar Cheese
 - Extra Cheese

# of Servings	Small	Medium	Large	X-Large
Thin	4	4	8	8
Hand-Tossed	6	8	8	8
Handmade Pan	n/a	8	n/a	n/a
Brooklyn	n/a	n/a	6	6

OPTIONAL PIZZA SAUCES

- BBQ Sauce
- Marinara Sauce
- White Garlic Parmesan Sauce

SALADS

- Garden Fresh \$5.99
- Grilled Chicken Caesar \$5.99

DRINKS

- Coca-Cola® / Diet Coke® / Sprite®
- Fanta® / Orange / Dr Pepper®
- 2-Liter Bottle \$2.99
- 20oz. Bottle \$1.59
- Dasani® Water \$1.59
- Energy Drink \$2.49
- Powerade \$1.89
- Vitamin Water \$1.89

ORDER ONLINE



1934 MERIDIAN, MAMMOTH LAKES • (760) 934-5555 • WWW.DOMINOS.COM

PIZZA • PASTA • WINGS • HOT SANDWICHES • ICE CREAM PARLOR • KID'S MENU

DELIVERY
 (760)934-3135

 5-9PM DAILY

OPEN DAILY
 11AM 'TILL
 MIDNIGHT

John's PIZZA WORKS

760-934-4065

DINE-IN • TAKE-OUT • DELIVERY
OPEN 11AM 'TILL MIDNIGHT DAILY

SPECIALTY PIZZA

House Special

Pepperoni, sausage, mushrooms and olives

Vegetarian

Tomato, mushrooms, onion and bell pepper

Meat Lover's Delight

Pepperoni, sausage, Canadian bacon and beef

Pizza Picante

Sausage, mushrooms, pepperoni and jalapeno

Thai Chicken Pizza

Peanut sauce, chicken, cilantro, red onions, carrots

BBQ Chicken Pizza

BBQ sauce, chicken, smoked-Gouda, mozzarella, fresh cilantro, red onion

The Pesto

Pesto, mushrooms, artichoke, garlic and feta cheese

BUILD YOUR OWN PIZZA

Toppings

Anchovies / Chicken / Mushrooms / Artichoke Hearts / Feta Cheese / Smoked Gouda / Onions / Sun Dried-tomatoes / Bell Peppers / Fresh Garlic / Pepperoncini / Red Onions / Black Olives / Italian Sausage / Pepperoni / Taco Meat / Fresh Cilantro / Jalapeno Peppers / Pineapple / Tomatoes / Canadian Bacon / Salami

WORLD FAMOUS WINGS

MILD, MEDIUM, HOT, ATOMIC or MATSU STYLE
 10 Piece : 20 Piece

APPETIZERS

Garlic Bread Sticks
 Pepperoni Rolls
 Chicken Fingers
 Beer-Battered Onion Rings

PASTAS

Spaghetti
 Baked Lasagna
 Chicken Parmigiana

HOT SANDWICHES

Taco Wedgie
 Calzone
 Meatball Sandwich
 Ribeye Steak Sandwich
 Hot Italian Sub

SOUPS & SALADS

Tossed Green Salad
 Antipasto
 Caesar Salad
 Grilled Chicken Salad
 Homemade Minestrone

KIDS MENU

Mac 'N Cheese
 Chicken Fingers
 Spaghetti



**ICE CREAM
 SHAKES
 & MORE!**
 SEE OUR AD
 PAGE 21



SAMPLE MENU
 SEE FULL MENU >

3499 MAIN ST • 760.934.4065 • DELIVERIES: 760.934.3135 5-9PM

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SPORTS BAR • COCKTAILS, BEER & WINE • NFL SUNDAY TICKET • HD TVS

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4PM 'TILL
MIDNIGHT

HAPPY HOUR DAILY
Daily Drink Specials
Full Menu
Sunday 'Ticket' Specials



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FAVORITE TEAMS
ON OUR 80" TV

3499 MAIN STREET • 760-934-4065 • OPEN 4PM 'TILL MIDNIGHT DAILY

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ITALIAN / PIZZA

dine-in • take-out • delivery • catering • beer delivery service
no food purchase required

zpizza the pure one™

the story of zpizza, the pure one

zpizza was born in 1986 in Laguna Beach, a seaside town filled with artists and foodies who dreamed of a better tasting, healthier pizza. All of zpizza's delicious food starts with ingredients that are natural or certified organic. From fresh veggies grown by local farmers, to award-winning mozzarella from grass-fed Wisconsin cows. Our pizzas are fire-baked for a crispier crust that crunches with every bite.

Enjoy zpizza, the pure one. You'll never go back to ordinary pizza again.



view pizza
descriptions &
order online

zpizza.com

AVAILABLE WITH REGULAR OR WHEAT CRUST. GLUTEN-FREE CRUST AVAILABLE IN SMALL & LARGE. ZPIZZA IS NOT A GLUTEN-FREE ENVIRONMENT.

pizza

classics

CHEESE / PEPPERONI / HAM & PINEAPPLE / SAUSAGE & MUSHROOM / AMERICAN

rustica

CHICKEN SAUSAGE / PEAR & GORGONZOLA / MEDITERRANEAN / CURRY CHICKEN & YAM / MOROCCAN

zpizza creations

PROVENCE / CALIFORNIA / SANTA FE / GREEK / NAPOLI / ITALIAN / BERKELEY VEGAN / CASABLANCA / THAI / ZBQ / TUSCAN / MEXICAN

build your own

Custom creations available in small, large or extra large. Choose the crust, sauce & cheese of your choice, then add delicious meat & fresh veggie toppings.

salads

CHICKEN CAESAR / GREEK / PEAR & GORGONZOLA / ZBQ / ARUGULA / CALIFORNIA

shareables

MEDITERRANEAN PLATE / PARMESAN FLAT BREAD STICKS / GARLIC BREAD

pastas

CHICKEN PENNE PESTO / PENNE WITH MEATBALLS

calzones

MEAT / VEGGIE

beer and wine

PREMIUM DRAFT*

PREMIUM BOTTLED

DOMESTIC BOTTLED

SEASONAL WINE

*draft beers subject to change

26 Old Mammoth Road, next to Subway in the Rite Aid Mall
760.934.5800 / order online at zpizza.com



Serving the Mammoth Community for 25 years

**Open for Lunch & Dinner
7-Days a Week.**

**437 Old Mammoth Road
in the Vons Shopping Center**

**Dine In, Take Out
& Delivery
760-934-7563**

Gourmet Pizza • Italian Favorites • Full Bar

Create Your Own Pizza

Pepperoni	Artichokes	Italian Sausage		
Bell Peppers	Ground Beef	Red Onion		
Tomatoes	Canadian Bacon	Pineapple		
Anchovies	Jalapeño Peppers	Garlic		
Shrimp	Black Olives	Meatballs		
Feta Cheese	Eggplant	Gorgonzola		
Mushrooms	Spinach	Cilantro		
Chicken	Spicy Tofu	Salami		
Basil	Breakfast Bacon	Pepperoncini		
Corn	Roasted Red Pepper	Sundried Tomato		

	9"	13"	16"	19"
	Small	Medium	Large	Mammoth
Cheese only	7.45	13.05	17.90	23.50
1 item	8.60	14.80	20.10	26.15
2 items	9.75	16.55	22.30	28.80
3 items	10.90	18.30	24.50	31.45
Extra cheese & items	1.15	1.75	2.20	2.65
Take 'n' Bake	15% off (except Mammoth)			

Select One of Our Pizza Specials

9" Small	11.50	13" Medium	19.60
16" Large	25.60	19" Mammoth	32.85

GIO'S - Pesto, artichoke, mushroom, tomato, feta cheese
 BBQ CHICKEN - BBQ sauce, chicken, corn, red onion, cilantro, roasted red pepper
 JOHNNY'S - White sauce, chicken, breakfast bacon, tomato, spinach
 MASTERPIECE - Pepperoni, sausage, bell pepper, mushroom
 VEGETARIAN - Mushroom, bell pepper, red onion, olives
 EGGCENTRIC - New York-style, basil, red onion, eggplant, feta, tomatoes
 ORIENTAL - Chicken or shrimp, bell pepper, red onion, cilantro in sesame sauce
 MEXICAN - Beef or shrimp, red onion, jalapeño, tomato, cilantro in salsa
 PETE'S - Spinach, tomato, garlic, gorgonzola cheese, in sun-dried tomato sauce
 SPICY THAI - Chicken or spicy tofu with cilantro, corn, red onion, in peanut sauce
 MEATZAA - Spicy sauce, pepperoni, sausage, canadian bacon, breakfast bacon
 STROMBOLI - Small rolled pizza with cheese & two toppings (no ground beef) - \$9.75
 CALZONE - Small stuffed pizza with white sauce, cheese, & two toppings (no ground beef) - \$9.75

Pizza served on regular hand-tossed crust with mild Italian sauce unless otherwise specified.
Crusts: regular, whole wheat, thin, whole wheat thin. Gluten Free thin crust also available (10" only)
Sauces: Italian - mild or spicy tomato sauce & mozzarella; New York - olive oil, herbs & mozzarella; Pesto - basil sauce & mozzarella
 White Sauce - ricotta, parmesan, garlic, herbs & mozzarella

PASTA

- YOUR CHOICE:** spaghetti, penne, fettuccini, tortellini or whole wheat linguini topped with one of our signature sauces **12.75**
- BOLOGNESE** - Rich meat sauce
- MARINARA** - Traditional tomato sauce
- PESTO** - Basil, garlic & parmesan sauce
- ALFREDO** - Parmesan cream sauce
- POMODORO** - Fresh tomato, olive oil, basil & garlic
- VODKA** - Tomato based with a touch of cream, vodka & crushed red pepper
- PUTTANESCA** - Zesty sauce of tomatoes, olives, pepperoncini, capers & garlic
- PRIMAVERA** - Fresh vegetables & alfredo (add 1.50)
- FOR THE PETITE APPETITE** **6.95**
 A smaller portion of your choice of pasta & sauce, served with garlic bread (No Soup or Salad)

Add either homemade meatballs, spicy Italian sausage, bay shrimp or grilled chicken to any of the above pastas for \$2.95

ENTREES

- LASAGNA BOLOGNESE** **12.95**
- VEGETABLE LASAGNA** with Marinara sauce **12.95**
- PORTOBELLO MUSHROOM RAVIOLI** **12.95**
 with Vodka sauce
- BAKED EGGPLANT** **12.95**
 Breaded with basil, tomatoes & cheese in Marinara sauce
- SHRIMP SCAMPI** **14.95**
 Large shrimp baked with garlic, white wine, butter and fresh herbs, served over a bed of Fettucine
- CHICKEN PARMIGIANA** **13.95**
 Breaded chicken breast with cheese & Marinara sauce
- CHICKEN POMODORO** **13.75**
 Chicken breast with Pomodoro sauce, oven roasted and served with steamed vegetables
- LEMON CAPER SALMON** **14.95**
 Oven roasted salmon drizzled with lemon caper butter & served with steamed vegetables

Locals Favorite Pizza & Lunch Special:
 any 2 item small pizza or 2/3 sandwich,
 plus soup, dinner salad or Caesar salad
 for **ONLY \$7.95**
 available until 4pm daily

Full Bar
 10 Beers on Tap
 Premium Wine List

SPORTS IN
 HI-DEF!

Wings: \$8.95 Traditional Hot, Volcano, BBQ, Spicy BBQ or Oriental

SOUP & SALAD Salad Bar or Dinner, Greek, Spinach, Antipasto or Caesar salad plus Homemade Minestrone Soup

Dressings: Italian, Ranch, Blue Cheese, Caesar, Honey Mustard, Thousand Island, Thai Peanut, Balsamic Vinaigrette . Extra dressing .25 each



HAPPY HOUR

4-6pm daily
 \$2 Draft Beers
 \$3.50 Margaritas

LUNCH SPECIAL 11-2 DAILY

The Classic \$6.50
 Beef or chicken taco, cheese enchilada, rice & beans



KILLER MARGARITAS

- Horny Bob**
Hornitos Reposados, triple sec & sweet and sour mix
- Herra the Dog**
Herradura Silver tequila, Cointreau, fresh lime juice and a splash of OJ
- Pink Taco**
Don Julio Silver, Patron Citronge and ruby red grapefruit juice

SAMPLE MENU

APPETIZERS

Spinach Quesadilla / Lobster Taquitos /
 Chipotle Chicken Wings

SOPAS Y ENSALADAS

Sopa de Albondigas / Sopa de Pollo y Arroz /
 Larry's Salad / Juanita's Salad

TACO OR ENCHILADA

Spinach / Lobster / Duck / Carne Asada / Fish

TOSTADAS

Tostada Del Mundo

ESPECIALES DE LA CASA

Served with spanish rice and refried or whole beans
 Carnitas / Fish Tacos / Lobster or Shrimp Fajitas

BURRITOS

Duck Burrito / Burrito Grande - Shredded beef or chicken

SEE OUR FULL MENU >



271 OLD MAMMOTH ROAD / LUNCH, DINNER & DRINKS DAILY 11 AM-CLOSE 7 DAYS A WEEK
 760.934.3667 / WWW.ROBERTOSCAFE.COM



RED LANTERN

FINE CHINESE DINING

Red Lantern fills Mammoth's Chinese food void. Owner Jim Demetriades's passion for food and wife Nancy's decorating prowess create an elegant atmosphere with delicious and affordable tastes for your palate. The Red Lantern offers made-from-scratch recipes and a full bar. A seasoned staff, including Executive Chef Kerry Mechler and Wine Director Chip Ermish round out the Chinese fine dining experience. Welcome to the Red Lantern — your newest home away from home.

MENU

SAMPLE MENU

COCKTAILS \$9

Lychee Martini / Red Lantern

APPETIZERS \$4-\$13

Vegetarian or Classic Spring Rolls
Shrimp Potstickers / Pork Shumai /
Crab Rangoon / Salt & Pepper Prawns /
Beef Skewers / Chicken Lettuce Cups
/ Wok Squid / Steamed Mussels

SOUPS \$6

Hot & Sour / Tofu / Wonton / Egg Drop

SALADS \$7-\$8

Jicama & Asian Pear / Warm Cucumber
Mixed Greens

NOODLES \$10-\$13

Pork Lo Mein / Beef Chow Mein / Shrimp
Glass Noodle / Lantern Bowl

FRIED RICE \$10-\$13

Red Lantern Choice of tofu, chicken, char sui
pork, beef or shrimp

ENTREES \$8-\$27

All served with jasmine or natural brown rice
Kung Pao Chicken / Beef & Broccoli
Mongolian Lamb / Sweet & Sour Pork
Orange Chicken / Spicy Shrimp
Braised Pork Ribs / Fried Whole Fish
Crispy Duck

VEGETARIAN \$9

All served with jasmine or natural brown rice
Green Beans / Snap Peas & Exotic
Mushrooms / Baby Bok Choy
Crispy Tofu / Vegetable Stir Fry
Mushroom Stir Fry / Chinese Eggplant
Asian Brussels Sprout Leaves

DESSERTS \$8

Red Lantern Fortune Cookie
Green Tea Cheesecake / Banana Egg Roll

NIGHTLY
SPECIALS



SUSHI BAR : sashimi / nigiri
ROLLS : specialty / traditional
IZAKAYA : appetizers
DINNERS : katsu / tempura / tonkatsu / sukiyaki / teriyaki

WWW.SHOGUNMAMMOTH.COM
452 OLD MAMMOTH RD / ACROSS FROM VONS
FREE UNDERGROUND PARKING
760.934.3970
OPEN DAILY AT 5PM

ESTABLISHED 1980

Shogun
Mammoth Lakes
Japanese Restaurant

NEWLY REMODELED





Thai'd UP!



HOURS

Vary by season. Please call for details.

FAMILY SIZES & CATERING AVAILABLE

APPETIZERS \$5.95-\$9.95

- Spring Rolls
- Summer Rolls
- Chicken Satay Strips
- Crispy Tofu Nuggets
- Water Buffalo Wings
- Whiskey-marinated Wings
- Eclectic Asian Wings
- Chicken or Tofu Lettuce Wraps

SOUPS & SALADS \$5.95-\$13.50

- Tom Kai Gai
- Tom Yum
- House Salad
- Cucumber Salad
- Satay Salad
- Yam Neur *Spicy Beef Salad*

ENTREES \$12.50-\$14.50

- Award-winning Sticky Pork Ribs
- Pork Shanks with Roasted Garlic & Chili Sauce

All our Entrees listed below are made fresh and spiced-to-order. Served with your choice of the following Main ingredient:

- Black Tiger Shrimp / Veggies & Fried Tofu /
- Chicken, Beef or Pork / Wild Alaskan Salmon

• CURRIES

Created from our homemade fresh curry pastes, served with steamed Jasmine rice
Green / Red / Panang / Yellow Massaman

• NOODLES

- Pad Thai
- Basil Noodle
- Pad See Ew
- Khao Soi

• STIR FRY *served with Jasmine rice*

- Cashews in Thai Brown Sauce
- Oyster & Straw Mushrooms
- Sweet & Sour
- Pineapple Fried Rice
- Fried Rice

DESSERTS \$5.95-\$7.95

- Home-Made Sorbet
- Mango & Sticky Rice (WEEKENDS ONLY)



< DELIVERY: SEE FULL MENU HERE
\$15 minimum purchase + \$4.00 Delivery Charge

DINE IN • TAKE OUT • DELIVERY

587 OLD MAMMOTH ROAD, IN THE SHERWIN PLAZA 3 / 760-934-7355 / WWW.THAIDUP.NET

For more info, promotions & coupons visit our web site or join us on facebook



JIMMY'S TAVERNA

G R E E K S E A F O O D

"When you hear someone say, 'It's all Greek to me,' it must mean they've just had dinner at Jimmy's Taverna, Mammoth's newest restaurant which opened December 2012. Executive Chef Kerry Mechler promises fresh seafood and a wood-grilled rotisserie of the day, while Nancy Demetriades's interior design will make you feel like you're on the Mediterranean no matter what the weather is outside."

760-934-9432

www.jimmysmammoth.com

DIPS 6 ea. / 13 combo

Melitzanosalata, Tzatziki, Taramosalata, Olivada, Skordalia, Favsalta, Greek Hummus Served with Homemade Grilled Pita

MEZEDES APPETIZER 6-12

GREEK OLIVES & FETA Citrus Zest, Garlic, Fresh Herbs, Bay leaves

TRATA PIATO Crisp, Paper-Thin Zucchini and Eggplant Chips, Tzatziki Sauce, Mint Oil

WOOD GRILLED VEGETABLES Mushroom, Sweet Peppers, Asparagus, Eggplant, Zucchini

SAGANAKI Pan fried Kefalograviera, Lemon & Oregano

DOLMADES Grape Leaves stuffed with Rice, Zucchini, Tomato, Yogurt Cucumber Sauce

SPANAKOPITA Traditional Filo Pies of Spinach, Feta, Leeks and Dill

KEFTEDES Taverna Meatballs with Tomato Sauce & Olives

MEZEDES SEAFOOD 10-14

OCTOPODI Grilled Octopus with Leek, Capers, Chickpeas, Lemon, Oregano, Greek Olive Oil

MITHIA Mussels with a Ouzo Tomato Broth, Grilled Pita

GARIDES Grilled Jumbo Shrimp, White Beans, Tomato Oregano Kagout, Feta, Lemon Preserves

OSTRAKOIDI Selection of Clams and Oysters, Pickled Melon Ouzo Mignonette, Cocktail Sauce

CALAMARAKIA Grilled Calamari stuffed with Kefalograviera and Feta, Grilled Fennel, Tomato Coulis

SOUPA & SALATES 7-10

AVGOLEMONO Traditional Egg-Lemon Soup with Chicken & Rice

HORIATHI Greek Village Salad of Tomato, Cucumber, Bell Pepper, Onion, Oregano, Olives & Greek Feta

TAVERNA SALAD Frisee & Watercress with Shaved Apple, Roasted Beets, Candied Almonds, Preserved Lemon Honey Vinaigrette

MAROULOSALATA Shredded Romaine, Dill, Ramps, Red Wine Vinegar, & Feta

WOOD GRILLED WHOLE FISH Market

(All Served with Rice Pilaf, Rapini, Grilled Lemon, Greek Extra Virgin Olive Oil)

LOUP DE MER (MEDITERRANEAN)

SEA BREAM (MEDITERRANEAN)

RED SNAPPER (CALIFORNIA)

FROM THE SEA 18-28

(All Served with Rice Pilaf and Rapini, House Dressing)

SWORDFISH (CALIFORNIA)

SCALLOPS (MASSACHUSETTS)

LOBSTER TAIL (CANADA)

SALMON (ALASKA)

AHI TUNA (HAWAII)

KAKAVIA (FISHERMAN'S STEW)

Shrimp, Crab, Scallops, White Fish, Mussels, Clams, Fennel, Tomato, Saffron

FROM THE LAND 14-36

N.Y. STRIP STEAK,

16 OZ. CERTIFIED BLACK ANGUS

N.Y. STRIP Taverna Potato, Fasolakia, Steak Sauce

BONE IN RIB EYE, 20 OZ.

CERTIFIED BLACK ANGUS

Taverna Potato, Fasolakia, Steak Sauce

COLORADO LAMB CHOPS

Taverna Potato, Rapini, Lemon Oregano Vinaigrette

LAMB SHANK Slow Braised, Orzo

Pasta, Grilled Heirloom Carrots & Myzithra Cheese

TAVERNA BURGER Lamb & Beef Mix with Caramelized Onions, Feta Cheese, Piquillo Peppers, Oregano Greek Sea Salt Fries

TAVERNA GYRO (Choice of Lamb,

Organic Chicken, Steak or Grilled Vegetable) Tomatoes, Onion, Cucumber, Tzatziki, served with Oregano Greek-Sea Salt Fries

MOUSSANA Traditional Casserole of Spiced Lamb, Eggplant, Potato, Yogurt Béchamel

SOUVLAKI 14-18

(All Souvlaki served with Onion, Pepper, Zucchini, Tomato, Cretan Rice,

FILET MIGNON

ORGANIC CHICKEN

LAMB LOIN

STREET STYLE KEBOB

SIDES 6

RAPINI, FASOLAKIA

OREGANO SEA SALT FRIES,

TAVERNA POTATO WITH DILL &

LEMON, ROASTED BEETS SERVED WITH SKORDALIA

DESSERT 7-10

BAKLAVA Phyllo, Assorted Nuts, Honey, Lemon Syrup

GREEK YOGURT

Fresh with Honeycomb

GALAKTOBOUREKO Vanilla Bean Custard, Filo Crust, Rose Sweet spoon

CHOCOLATE SOUFFLÉ

Kourabiethes cookies

**GRAND
OPENING**

Under New
Management



*Our locals
love our...*

- **BBQ Style Smoked Meats**
- **Homemade Recipes**
- **Signature Sauces**

FULL BAR OFFERING:

- Specialty Cocktails
- Hot Coffee Drinks
- Select Wines
- Premium & Domestic Beers

- ✓ **Take-out Available**
- ✓ **Children's Menu**
- ✓ **Catering & Weddings**

Open Daily for Dinner
Call for Lunch Opening Date
Happy Hour Daily 4-6 p.m.

• **MENU HIGHLIGHTS** •

STARTERS

- Smoked Buffalo Wings**
- Macaroni & Cheese Bites**
- Pork Belly Sliders**
- Panko Crusted Calamari Strips**

SOUP & SALADS

- Homemade Soup of the Day**
- Asian Chicken Salad**
- Blue Cheese Lettuce Wedge**

BURGERS

- Henry's Favorite**
Smoked bacon, cheddar, swiss cheese,
onion rings & Angel's Signature BBQ sauce.

The Mammoth

- Smothered in Angel's homemade chili
& topped with cheddar cheese.

HOUSE FAVORITES

- Angel's Classic Meatloaf**
- Baby Back Ribs**
- Chicken Pot Pie**

SANWICHES

- Caprese Sandwich**
Buffalo mozzarella, beefsteak tomato, red
onion & basil pesto on ciabatta bread.

BBQ Tri-Tip Ortega

- Thinly sliced smoked tri-tip, pepperjack,
caramelized onion & roasted ortega chili
on a french roll.

Pulled Pork

- Slow roasted pork smothered in Angel's
Signature BBQ sauce, topped with
coleslaw on a french roll.

SWEETS

- Warm Brownie Sundae**
- Old Fashioned Milk Shake**

3516 Main Street, Corner of Sierra Blvd. & Main St.
760-934-7427 • www.angelsdining.com

Open Daily : Call for Hours. Sample Menu Subject to Change. Operated by Convict Lake Resort.

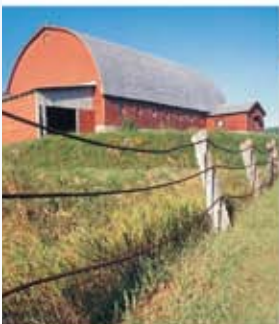


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- Gluten-Free Pastas
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- Imported Olives & Homemade Tapenade
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- Cheese & Charcuterie Platters
- Private Chef
- Catering
- Delivery Available



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WWW.BLEUFOODS.COM

SKAÐI

Ian Algeroen Chef de Cuisine/Proprietor



Named for the Viking Goddess of hunting and skiing, SKADI offers a memorable dining experience.

Alpine cuisine is served in a stylish and comfortable dining room with spectacular mountain views.

Chef Ian Algeroen's thoughtful menu utilizes the freshest seasonal produce from the region.

first

crepes, wild mushroom duxelle, jarlsberg cheese, amontillado sherry
fijian albacore, red grapefruit, lime, avocado, scallions
lobster, mango, macadamia nut, haricot vert, basil oil
gravlax "norwegian cured salmon" potato rosti, cucumber salad, mustard, dill
air dried chorizo, cava poached apricots, compressed melon, roast almonds
grilled venison sausage, corn pancakes, wild maine blueberry compote

main

crisp skin salmon, spinach, roast butternut squash, brown butter, lemon
gulf shrimp, ricotta gnocchi, basil, garlic, lemon
chicken breast, mascarpone polenta, thyme, rosemary, broccolini
roast duck breast, lingonberries, juniper, aquavit, red cabbage, spätzli
spiced pork tenderloin, pork belly, cinammon peach puree, cipollini onions
braised lamb shank, garlic confit, oven roasted tomatoes, fingerling potatoes
choice hanger steak, crispy leeks, haricot vert, dauphinoise potatoes
venison medallions and sausage, porcini mushrooms, spinach, risotto cake

dessert

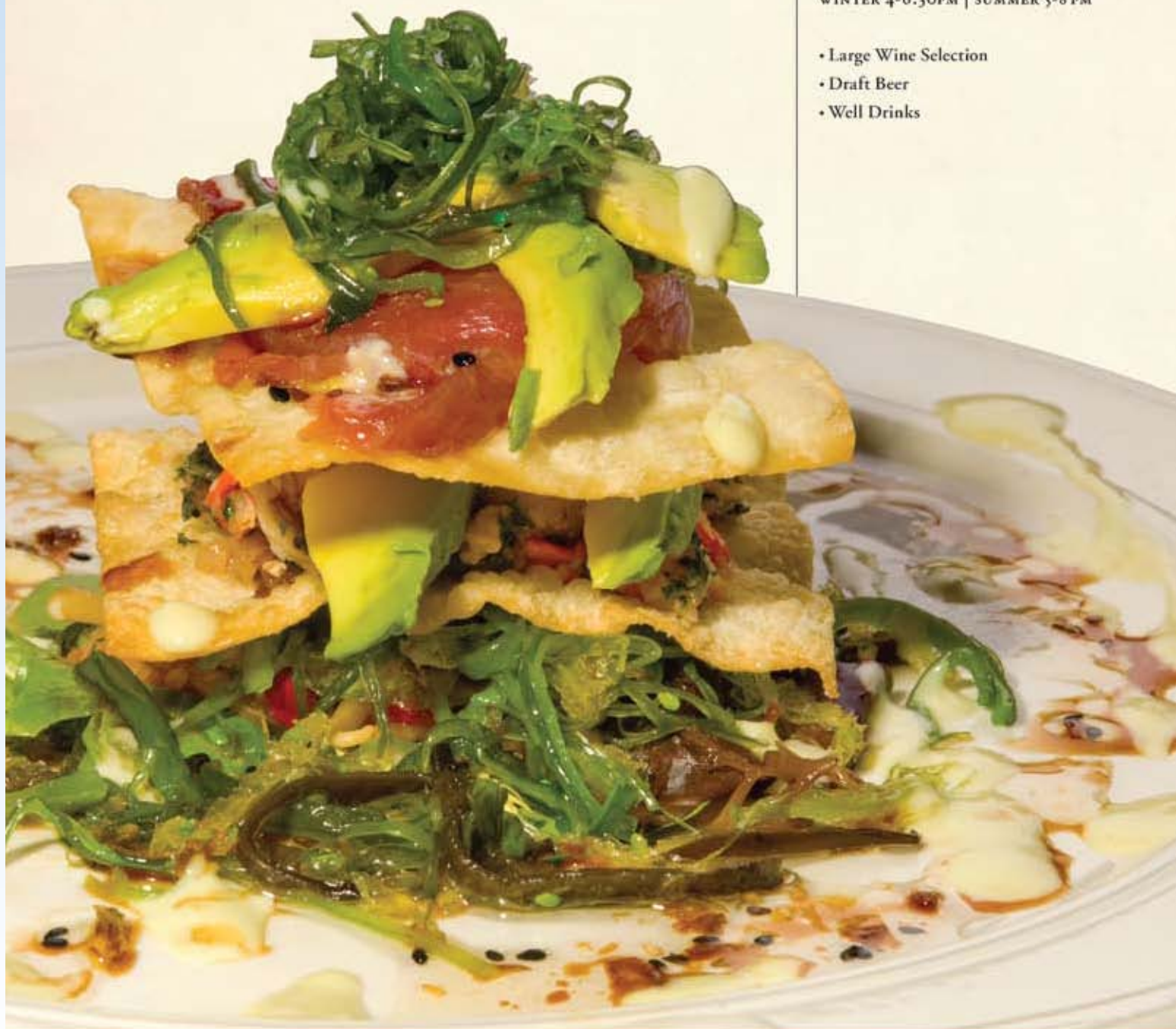
almond rose macaroons, rose cremeux, fresh raspberries
coconut dacquoise, passionfruit crème, compressed pineapple, pyrat rum
lingonberry panna cotta, cardamom spiced krumkake cookie
frozen caramelized macadamia nuts, vanilla bean cream
terrine 3 chocolates: white, milk, bittersweet
tasting of chocolate: sorbet, pot au crème, mousse, terrine

sample menu

760.934.3902 RESERVATIONS RECOMMENDED / 587 OLD MAMMOTH RD / OPEN AT 5:30P / SKADIRESTAURANT.COM



AUSTRIA HOF RESTAURANT & BAR



OPEN

5 PM-CLOSE DAILY

HAPPY HOUR

DISCOUNTED APPETIZERS & DRINKS

WINTER 4-6:30PM | SUMMER 5-8 PM

- Large Wine Selection
- Draft Beer
- Well Drinks



AUSTRIA HOF RESTAURANT & BAR

STARTERS

FROM \$6.95

Hamachi, Ahi & Lobster Poke Salad
 Homemade Lobster Ravioli
 Wild Mushroom & Rabbit Strudel
 Burgundy French Escargot
 Seared Sea Scallop
 Baked Brie En Croute
 Bacon Wrapped Shrimp & Goat Cheese Tower
 Herb and Cheese Stuffed Mushroom Caps
 Kaese Spaetzle (Swiss Mac-N-Cheese)
 Filet Mignon Carpaccio Salad
 Caesar Salad
 House Salad
 Soup du Jour

ENTREES

FROM \$19.95

Certified Angus Beef Grilled New York Steak
 Beef Wellington
 Osso Bucco
 Sesame-Coriander Ahi Tuna & Panko Shrimp
 Classic Bouillabaisse
 Grilled Vegetable Pasta
 Roasted Stuffed Half Chicken
 Crispy Maple Leaf Duck
 Stuffed Half Chicken
 Pecan & Black Pepper Crusted Cervena Rack of Elk
 Sausage Sampler Plate
 Wienerschnitzel
 Jaegerschnitzel
 Sauerbraten
 Bauernschmaus — German Sampler for Two



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924 CANYON BLVD, NEXT TO CANYON LODGE | WWW.AUSTRIAHOF.COM | 760.934.2764 RESERVATIONS RECOMMENDED



DAILY EARLY SPECIAL
\$2 OFF

First 1/2 Hour Daily With Reservation
Not available during holidays

DINNERS

All dinners include fresh vegetables, fresh bread & your choice of:
baked potato / rice pilaf / mashed potatoes / spaghetti squash

Entrées

\$19⁹⁵ - \$32⁹⁵

- Mogul Chicken
- Seared Rare Ahi
- Alaskan King Crab Legs
- Cranberry Chutney Pork Tenderloin
- Cajun Chicken
- Sweet 'n Spicy Shrimp
- New Zealand Rack of Lamb
- Barbecue Pork Ribs

Prime Rib

Rubbed with our special seasoning, slow roasted & hand carved—
a juicy and tender cut served with au jus and creamed horseradish.

Regular Cut / Mammoth Cut

Steaks

We take pride in our beef—all of our beef is fresh, center cut,
USDA Choice, which are aged, cut & trimmed to our exacting standards.

Flat Iron / Filet / New York / 22oz Porterhouse

LIGHT DINNERS

\$14⁹⁵ - \$28⁹⁵

- Petite Mogul Chicken
- Petite Pork Tenderloin
- Petite Filet
- Petite Ahi
- Petite King Crab Legs
- Petite Top Sirloin
- Angel Hair Pasta
- Shrimp/Chicken

COMBINATIONS

- Top Sirloin & Chicken
- Prime Rib & Shrimp
- Filet & Shrimp
- Prime Rib & Crab
- Top Sirloin & Fresh Fish
- Chicken & Shrimp
- Filet & Crab
- Filet & Lobster Tail
- Make Your Own Combo

STARTERS

- Steamed Artichoke Seasonal
- Sautéed Mushrooms
- Spinach Artichoke Dip
- Seared Rare Ahi
- Sweet 'n Spicy Shrimp
- Grilled Sea Scallops

FRESH FISH & SEAFOOD

- | | |
|---------------|--------------|
| Swordfish | Sea Bass |
| Salmon | Scallops |
| Ono | Mahi Mahi |
| Hailbut | Ahi |
| Cajun Catfish | Lobster Tail |
| Trout | Tilapia |

Subject to Availability

ENDLESS SALAD BAR

Enjoy our All-You-Can-Eat
Endless Salad Bar as a Meal
\$13⁹⁵

Or as an Addition
to your Entree
\$5⁵⁰

“Mammoth’s Favorite Happy Hour Since 1983”

SLOCUMS

GRILL & BAR

“What a FUN place!”



- * flame-grilled steaks * hickory smoked ribs * seafood *
- * retro-italian * locally famous burgers *
- * appetizers, snacks, salads *
- * over 25 craft beers * classic cocktails *
- * wines priced to drink *
- * private parking * kid's menu *



*** www.slocums.com for menu and freebies ***

*** 3221 Main St, Mammoth Lakes * 760-934-7647 ***



FIRST COURSE

- Sliced Ahi Tuna & Hamachi Sashimi Tower *Layered with wonton skins, avocado, seaweed, tobiko and quail egg*
- Applewood Smoked Gravalax *With potato basket of field greens, chives and apple martini crème fraiche*
- Maryland Style Crab Cake and Grilled Prawns *With garlic aioli and tomato basil relish*
- Roasted Rosemary Quail & wild Mushroom Strudel *With gnyere cheese, spinach and Madeira wine sauce*
- Tempura Fried Calamari *With spicy sriracha aioli and asian slaw*
- Poke Tuna Martini and Tempura Prawns *With sesame seeds, avocado and cucumber slices*
- Kung Pao Chicken, Shrimp or Beef in Lettuce Cups *With garlic, cilantro, chilis, red bell peppers, ginger, peanuts, and water chestnuts*
- Grilled Eggplant and Melted Brie Caprese *With fresh basil, olive oil and balsamic poached figs*
- Roasted Beet, Pear & Goat Cheese Salad *With spiced pumpkin seeds, mandarin oranges and honey orange balsamic dressing*
- Duck Confit Salad *With mandarin orange, carrots, roast pinenuts, fried leeks and raspberry vinaigrette*
- Grilled Romaine Lettuce Salad *With grilled chicken or shrimp, tomatoes, shaved red onion, bacon and creamy bleu cheese vinaigrette*
- Caesar Salad *Made the real way with sourdough croutons and shaved romano cheese*
- House Salad of Field Greens *With candied walnuts, apples, Belgian endive, carrots, feta and apple cranberry vinaigrette*
- Soup *Different every day*

MAIN COURSE

- Grilled Filet Mignon *With herbed blue cheese, garlic crostini and roasted garlic cabemet syrup*
- Olive Oil Grilled Lamb Sirloin *With port wine glaze and Italian parsley mint vinaigrette*
- Grilled Duck Breast & Leg Confit *With cointreau, orange blackberry gastrique demi glaze and cointreau soaked oranges*
- Blackened Salmon & Sea Scallops *With wilted spinach and lemon caper vinaigrette*
- Crusted Seared Rare Ahi Tuna *With wasabesesame crust, pickled ginger, asparagus tempura, cucumber relish & sesame soy vinaigrette*
- Spicy Linguini with Shrimp or Chicken *With prosciutto, red chilis, roasted garlic and roma tomatoes, fresh basil and parmesan cheese*
- Provimi Veal Osso Bucco *Braised in natural juices, Provençal vegetables, fresh herbs and Madeira*
- Pistachio Crusted Elk Strip Loin *With zinfandel lingonberry gastrique*
- Goat Cheese & Brie Stuffed Chicken Breast *With poached pear and exotic mushroom pan gravy*
- Northwest Style Cioppino *With lobster, scallops, shrimp, mussels, and calamari, simmered in rich tomato broth*
- Black Pepper Coated Grilled New York Steak *With mushrooms sautéed in Jameson Irish whiskey and thyme butter, Au jus.*

Menu also available as a 3-Course Prix Fixe Choose one item from each category

PRICES AND WINE LIST AVAILABLE AT WWW.NEVADOSRESTAURANT.COM

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MAMMOTH LANDMARK SINCE 1967

RESTAURANT
LOUNGE
MUSIC

Welcoming, comfortable and serving outstanding New American cuisine under the ownership of Jim and Nancy Demetriades, Rafters, a Mammoth landmark since 1967, is reborn as a world-class restaurant. The stylish setting is complemented by friendly attentive service and intensive cuisine by Executive Chef Kerry Mechler from an ever changing season menu. The extensive wine selection completes the ingredients for a memorable experience.



BREAKFAST & LUNCH

Just a small sampling ...

STARTERS

Fresh Squeezed Juices / Oyster Shooters / Smoothies / Fresh Fruit Plate & Cheese Courses / Oysters In The 1/2 Shell / House Granola / Smoked Salmon Bagel / Crab Cakes

SALAD

Radicchio, Kumquats & Macadamia / Grilled Ahi Nicoise

THIN CRUST PIZZA

Eggplant & Wild Mushroom / Salami, Prosciutto, & Italian Sausage

MAINS

Tiger Prawn Scramble / Smoked Duck Benedict / Baked Eggs & Smoked Salmon / Brioche French Toast / Banana Sour Cream Pancakes / Smoked Salmon BLT / Grilled Organic Salmon

DINNER MENU Just a small sampling ...

APPETIZERS

Smoked Salmon Tar Tar / Cheese Course / Warm Baked Brie / Seared Sea Scallops

SALADS

Chopped Romaine / Peppered Beef Carpaccio / Roasted Beet Salad / BLT Salad

THIN CRUST PIZZA

Pizza Margarita / Meat / Vegetable / Seafood

PASTA

Spinach Potato Gnocchi Alfredo / Gorgonzola Baked Shells / Smoked Duck Fettuccine / Spaghetti Bolognese

SEAFOOD

Grilled Swordfish / Grilled Ahi Tuna

MEAT

Brined Roasted 1/2 Chicken / Certified Black Angus Rib Eye Steak / New Zealand Lamb Shank / Grilled Flat Iron Steak Frites / Veal Osso Bucco

SIDES

Sugar Snap Pea & Wild Mushrooms / Warm Polenta Cakes, Marinara, Parmesan / Sweet Potato Fries, Spicy Bacon Aioli Gratin / Potato Gorgonzola Gratin



202 OLD MAMMOTH RD / 760-934-9431
WWW.THERAFTERS.COM
OPEN DAILY

SEE OUR FULL MENU
WWW.THERAFTERS.COM



**3
SOMMELIERS
ON STAFF**

SAMPLE MENU

**OVER 40
WINES BY
THE GLASS**

APPETIZERS

CHEESE

Humboldt Fog, Cypress Grove, Avata, CA
Carmody, Bellwether Farms, Petaluma, CA
Oregon Bleu, Rogue Creamery, Central Point, OR
Fruit Preserve, Berries, Nuts & Crostini

CRAB CAKES

Snow Crab, White Corn Mornay, Lardon, Micro Sprouts

BRIE

Baked, Blueberry-Balsamic Coulis, Sopressata, Crostini

GNOCCHI

Wheat Dumplings, Chorizo, Broccolini, San Joaquin Cheddar

DUCK CONFIT

Grimaud Farms Duck Leg, Mission Fig, Polenta

MUSSELS

Garlic Confit, Preserved Lemon, Fennel Pollen, Pommes Frites

MUSHROOMS

Sautéed Crimini, Fine Herbs, California Garlic & Olive Oil

SOUPS

MULLIGATAWNEY

Curry, Apple, Chicken

BUTTERNUT SQUASH

Pancetta, Crème Fraîche, Cider Reduction

SALADS

BABY GREENS

Herb Chevre, Crispy Shallot
Poppy Seed Ranch or Red Wine Vinaigrette

SPINACH

Sinagosa Orchards Stark Crimson Pears, Candied Walnut
Dried Cranberry, Bleu Cheese, Balsamic Vinaigrette

BEETS

Citrus Roasted Blood Red Beets, Hard Egg
Endive, Lardons, Grana Padano Dressing

SHARE

CAULIFLOWER

Carried Cauliflower, Fried Chick Peas

BRUSSELS HEARTS

Fried, Sweet Fish Sauce

OLIVES

Marinated Blend, Spice Roasted Nuts

FRIED PICKLES

Seismic Garden Farms Pickled Cucumber, Poppy Seed Ranch

ENTRÉES

ORCHIETTE

Baked, Artisan Pasta, House Bolognese, Fines Herbs, California Asiago

FUSILLI

Artisan Pasta, Carrot Top Pesto, Crimini Mushrooms, Broccolini, Cauliflower

SCALLOPS

Pan Seared, Black Quinoa, Parsnip Puree, Tuscan Kale, Prosciutto, Truffle-Brown Butter

BLACK COD

Parmesan-Horseradish Crust Pacific Cod, Black Bean Cassoulet, Winter Mirepoix, Plum Tomato, Pancetta

DUCK

Pan Seared Grimaud Farms Muscovy Duck Breast, Wild Rice, Brussels Sprouts, Duck Prosciutto, Pear Demi Glace

PORK

Roasted Salmon Creek Farms Crusted Pork Loin, Fromage Blanc Spoon Polenta, Apple-Celeriac Compote, Cider Reduction

RIBEYE

Grilled Durham Ranch Dry Aged Rib Steak, Potato Puree, Pancetta Wrapped Broccolini, Red Wine Demi Glace

CHEF: JESSE ROMERO / WINE DIRECTOR: MITCH CAHOON

PETRA'S ACCEPTS ALL MAJOR CREDIT CARDS. / AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.
SORRY, SUBSTITUTIONS AND SPLIT PLATES MAY INCUR A CHARGE. / WE SUPPORT LOCAL RANCHERS, FARMERS AND FORAGERS WHENEVER POSSIBLE.

6080 MINARET ROAD, ACROSS FROM THE VILLAGE / 760.934.3500 RESERVATIONS RECOMMENDED / OPEN 5PM TUE-SUN



OVER
120
WHISKEYS

26
BEERS
ON TAP

SAMPLE MENU

fried

- | | |
|--|--|
| wings
<i>chicken wings w/house, bbq or sweet chili</i> | tater tots
<i>with bbq or bleu cheese</i> |
| mozzarella stix
<i>with bbq or bleu cheese</i> | fish & chips
<i>ale battered cod, fries & tartar</i> |
| chicken tenders
<i>fries or tots & bbq sauce</i> | frites
<i>with bbq or bleu cheese</i> |

tossed

- caesar**
*romaine, crouton, parmesan *add Blackened Salmon*
- cobb**
Greens, Chicken, Bacon, Hard Egg, Ranch
- Herb Frites**
Garlic, Herb & Parmesan

baked

- BBQ Pork**
Braised Pork, Tillamook Cheddar, Frites
- Mac N' Cheese**
Gruyere, Cheddar & Jack Cheese
- Chili**
House Chorizo & Black Bean

grilled

- Burger**
**add Cheese, Caramelized Onions, BBQ, Bacon, Bleu Cheese or Onion Ring*
- Reuben**
Pastrami, Pretzel Bun, Swiss & Kraut
- Philly**
Roast Beef, Sweet Peppers & Onions

clocked

- Steak Frite**
Marinated Top Sirloin, Frites & Aioli
- Tot-Chos**
Tots, Cheese Whiz, Bacon, Sour Cream, Salsa & Green Onion
- Deviled Eggs**
Trio of Devils; Bacon, Blackened, Truffled
- Olive and Nut**
Marinated & Spiced
- Ceviche**
Fresh, Ask Server

6080 MINARET ROAD, ACROSS FROM THE VILLAGE / 760.934.2725 / OPEN 5PM-11PM DAILY

BEER TASTING

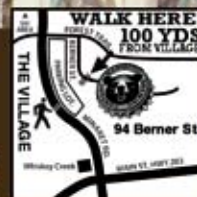
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A LITTLE BIT
OF MAMMOTH



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RESTAURANT

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visitjune.com

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DESSERT • ICE CREAM • CHILDRENS MENU
FULL BAR • DRAFT BEER • HAPPY HOUR

2588 State Route 158, June Lake Loop • (760) 648-7774

www.JuneLakeSierraInn.com

Eagle's Landing

RESTAURANT



Menu items, prices and hours subject to change.

DINNER MENU

STARTERS

Southwest Chicken Spring Rolls

Zesty Southwest spring rolls, deep fried, and drizzled with spicy chipotle sauce. \$8.95

Beef Kabobs

Grilled premium beef with a spicy teriyaki-soy marinade skewered with vegetable accents. \$12.95

Brie Cheese with Fresh Fruit

Baked Brie cheese wrapped in puff pastry, served with seasonal fresh fruit and a Bosc pear citrus glaze. Well worth the wait! \$12.95

Coconut Shrimp

Four jumbo shrimp dipped in our coconut milk batter tossed with fresh coconut and deep fried. Served with a tangy orange Grand Marnier chili dipping sauce. \$11.95

Alpers Smoked Trout

Our local Alpers trout, smoked in-house, piled high atop rye toast points with cream cheese, capers, red onion and diced tomatoes. \$12.95

Carson Peak Crab Cakes

Jumbo lump crab cakes topped with a sweet chili aioli. *Three (3) cakes \$9.95*

FROM THE GARDEN

Caesar Salad

Crisp romaine tossed with our homemade Caesar dressing, freshly baked croutons and garnished with Parmesan cheese. \$8.95

Caesar Salad toppers:

With grilled chicken breast \$10.95

With sliced flat iron steak \$12.95

With grilled Atlantic salmon \$14.95

Oriental Chicken Salad

Grilled chicken breast strips on a bed of fresh greens with crispy wontons, cucumbers, carrots, Mandarin oranges and slivered almonds. Served with hoisin ginger dressing. \$12.95

PASTA ENTRÉES

Served with your choice of soup du jour, house or Caesar salad.

Howling Coyote Pasta

Grilled chicken breast in a creamy tequila chipotle sauce over penne pasta. Served with garlic cheese toast. (Specify the level of spiciness) \$19.95

Three-Cheese Ravioli

Raviolis stuffed with a three-cheese blend and tossed in a basil pesto cream. Topped with shaved Parmesan and served with garlic cheese bread. \$19.95

Shrimp Scampi

Four jumbo shrimp sautéed in a delicious white wine, garlic butter sauce over a bed of fettuccine and served with a garlic bread. \$21.95

SEAFOOD ENTRÉES

Served with your choice of soup du jour, house or Caesar salad.

Grilled Salmon

Grilled salmon served blackened or drizzled with a creamy lemon dill sauce, served with brown rice and fresh seasonal vegetables. \$22.95

Trout Piccatta

A butterflied rainbow trout, pan fried and topped with a lemon butter, white wine and caper sauce. Served with brown rice and seasonal vegetables. \$20.95

Grilled Swordfish

Grilled swordfish with an avocado-lime butter and cucumber mango salsa. Served with brown rice \$21.95

ROTISSERIE AND SPECIAL ENTRÉES

Entrées served with garlic mashed potatoes and fresh seasonal vegetable.

Substitute a baked potato for mashers on any entrée.

Includes your choice of soup du jour, house or Caesar salad.

T-Bone Steak

A 16 oz. T-bone steak grilled to perfection and topped with Gorgonzola chive butter. \$32.95

New York Steak

A 9 oz. New York steak grilled to perfection and topped with green peppercorn-Cabernet sauce. \$24.95

Rotisserie Chicken

One-half chicken slowly roasted in the rotisserie, basted with lemon herb and garlic marinade or mesquite honey BBQ sauce. \$18.95

Rib and Chicken Combo

One-half rack of baby back ribs glazed with our own mesquite-honey-BBQ sauce and one-quarter rotisserie chicken. \$24.95

Veal Osso Bucco

Veal shank braised in fresh vegetables and herbs. \$27.95

Baby Back Ribs

Baby back pork ribs glazed with our own mesquite-honey-BBQ sauce. *Half rack \$18.95 or full rack \$25.95*

Grilled Pork Chop

Center cut 10 oz. pork chop glazed with our famous Jack Daniels whiskey sauce. \$23.95

Rosemary Braised Lamb Shanks

A 10 oz. lamb shank slowly simmered with fresh rosemary, garlic, tomatoes and red wine. \$23.95

Kobe Classic Burger

Served with grilled onions, sautéed mushrooms and blue cheese on a kaiser roll. Served with sweet potato fries. \$14.95

Vegetarian Plate

A mix of seasonal vegetables sautéed with fresh garlic and a balsamic reduction, served with brown rice. \$13.95

Split plate charge for entrées only: \$6.00 • Auto-gratuity of 18% with parties of seven or more • Four credit card maximum on parties of six or more

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THE HISTORIC MONO INN

APPETIZERS

Goat Cheese Tart
Maryland Style Crab Cakes
Steamed Mussels
Ceviche
Pate' du Jour
Trio of Bruschetta, Tapenade & Hummus

SALADS

Roasted Beet
Tahini Noodle

BURGERS

Colorado Elk Burger
Venita Burger: Mushroom, Caramelized Onions & Blue Cheese

PASTAS

Bolognaise
Pesto Cavatappi with Smoked Duck

ENTREES

Boneless Short Ribs
N.Y. Strip Steak
Braised Lamb Shank
Maple Brined Pork Chop
Medallions of Antelope
Cioppino
Grilled Alaskan Salmon
Trout Almondine
Paella
Lavender Chicken
Duck Confit
Moroccan Tagine

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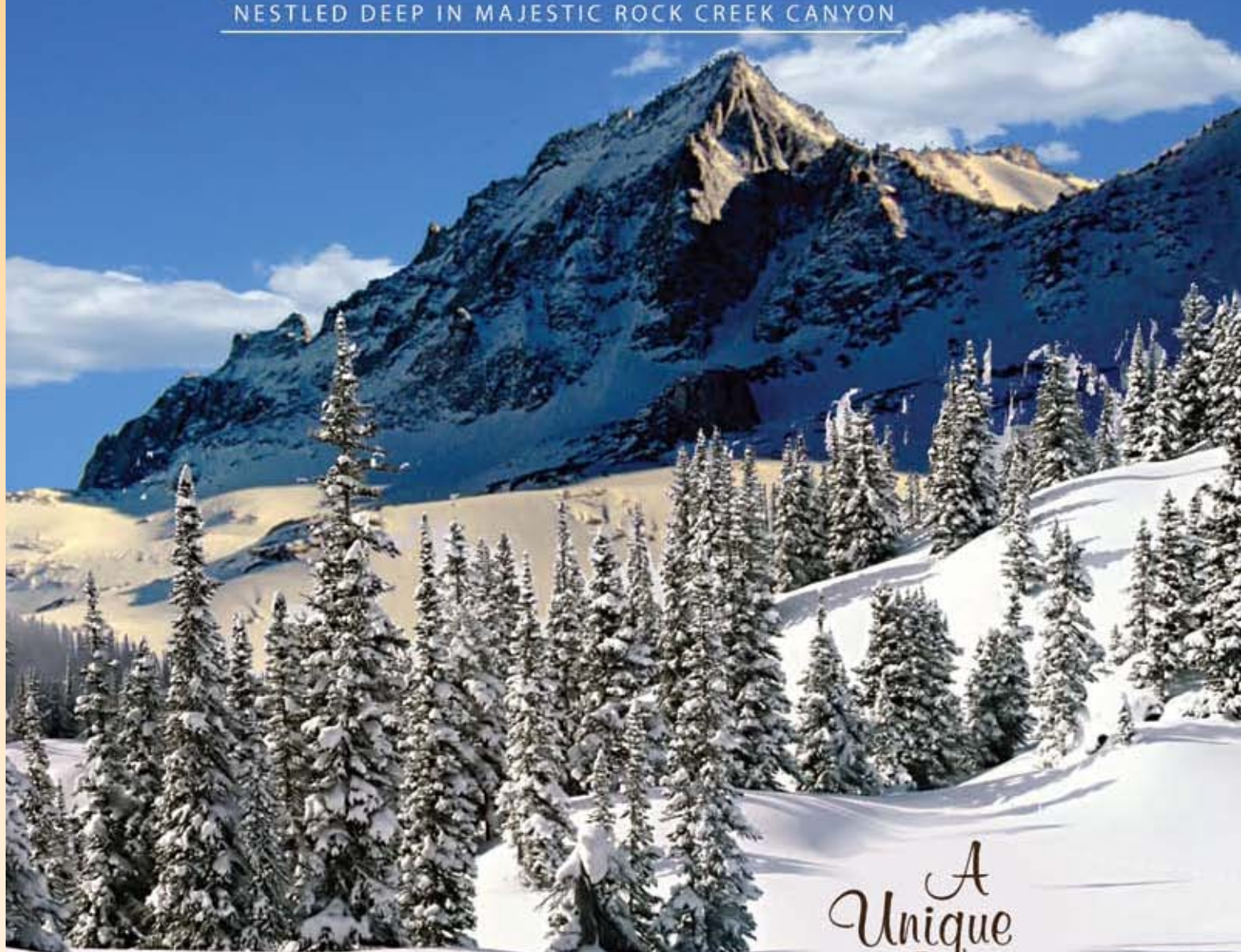
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Dinner Only \$60 / Adult • \$25 / Child

Corkage Fee \$10 / Bottle

Kids Under 5 Free

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11am to 3pm

KARMA

Indian Restaurant

Samosas : vegi / turkey
Pankora : fish / paneer
Bhaji : vegi
Tandoori : chicken wings
Papadum : lentil

Soup : lentil / curry
Salad : chicken tikka / garden / punjabi
Chutney: cilantro mint / imlee tamarind / mango ginger
Kachoomer : cucumber tomato onion cilantro
Kheera Raita : yogurt cucumber
Rice : basmati / pillaf
Biryani : vegi / chicken
Naan : traditional / garlic

Tandoori: chicken / fish / shrimp
Tikka : paneer / chicken / lamb / beef
Seekh Kabab : turkey / lamb / beef

Clay Pot Specials : chicken / lamb / beef

Dal : traditional / makhani
Channa Masala : chickpea
Paneer : maitar / palak
Bengan Bharta : eggplant
Aloo Gobhi : cauliflower potato

Murg Chicken : curry / makhini / vindaloo / korma / karahi / palakwalla / tikka masala
Ghosht Lamb : curry / vindaloo / korma / karahi / palakwalla
Beef : vindaloo / korma / karahi / palakwalla
Seafood : madras shrimp or fish / shrimp tikka masala / fish fry

Kheer : rice pudding w/cardamom raisins nuts
Gajrefa : carrot pudding raisins nuts
Rasmalai : paneer w/rose water cardamom cream pistachio
Gulab Jamun : fried paneer w/syrup
Ice Cream : various

Lassi : sweet / salty / mango



YAMATANI

Japanese Restaurant and Sushi Bar

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sashimi / nigiri

ROLLS
specialty / traditional

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appetizers

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ORGANIC BABY LETTUCES *Cabernet Verjus, California Olive Ranch Extra Virgin Olive Oil*

BLOOMSDALE SPINACH & RADICCHIO *Lakefront Smoked Berkshire Pork Belly, Roasted Beets, Big Rock Blue*

LITTLE GEM AND SORREL *Redwood Hill Farm Goat Feta, Pomegranates, Pine Nuts*

BAKED GOAT CHEESE *Pastry Wrapped Camelia Camembert, Organic Greens, Pear Chutney*

ALPER'S EASTERN SIERRA SMOKED TROUT CAKE *Watercress, Celery Root-Fennel Slaw*

"NEGRONI COCKTAIL" *Juniper-Smoked Sturgeon, Chef Cured Salmon Gravlax, Scallop Crudo*

FOREST MUSHROOM RISOTTO *Truffle Broth, Fontina, White Truffle Oil*

COUNTRY GAME PATE *Frisee Salad, Lakefront Pickles & Mustard*

DURHAM RANCH WILD BOAR RAGOUT *Ricotta & Squash Ravioli*

DIVER SEA SCALLOPS *Celery Root Puree, Spinach, Saffron Relish*

STRIPED BASS *Beluga Lentils, Roasted Little Cabbages & Root Vegetables*

FULTON FARMS ORGANIC CHICKEN *Creamy Organic Grits, Bacony Greens, Sherry-Chicken Broth*

GRIMAUD FARMS DUCK BREAST *Confit & Duck Sausage, White Bean Stew*

NORTH AMERICAN ELK LOIN *Spaetzle, Roasted Belgian Endive & Apples, Juniper reduction*

DURHAM RANCH NATURAL BEEF *Roasted Filet, Braised Cheek, Yukon Potato Puree, Thumbelina Carrots*

VEGETARIAN ENTRÉE *Chef's Special Selection of Grains and Seasonal Vegetables*

ALMOND CUSTARD TART *Dried Cherry Compote, Toasted Almonds*

APPLE STRUDEL *Caramel Sauce, Vanilla Bean Ice Cream*

CHOCOLATE TORTE *Vanilla Panna Cotta, Cassis Sauce*

HOUSE MADE SORBETS & GLACES *Seasonal Selection*

CHEESE PLATE *Artisan Selection with Accompaniments*

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Reservations Recommended

5:30pm - 9pm, Thursday-Monday

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Lake Mary Road in the Lakes Basin*



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- Fresh Fish Daily at Whitebark Sushi Bar

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Make reservations through the Open Table link on our website at westinmammoth.com/whitebark or by scanning the QR code below with your phone.



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