



MENU

11AM ☞ CLOSE

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APPETIZERS

BASKET OF FRENCH FRIES \$6
REAL RUSSET POTATOES
{ADD FRESH GARLIC, PARMESAN \$2}

HAND-DIPPED MINI CORN DOGS \$7
TRIPLE DIPS, SPICY KETCHUP, MUSTARD, CARMALIZED ONIONS

*STREET NACHOS \$8
QUESO, PICKLED PEPPERS, BLACK BEANS, GRILLED ONIONS, CREMA,
GREEN SALSA

TORTILLA CHIPS \$7
QUESO, SALSA, GUACAMOLE

CHICKEN WINGS 6/\$8 • 12/\$15
CHOICE OF SCRATCH BBQ SAUCE, FRANK’S RED HOT,
GARLIC PARMESAN, OR SALT & PEPPER, SERVED WITH PICKLED ONIONS
AND PICKLED PEPPERS

*SLIDER SAMPLER \$11
BURGER WITH MEATLOAF MAYO, FISH WITH TARTAR,
GRILLED CHICKEN WITH CHIMMICHURRI

*STREET TACOS \$8
HOUSE-MADE CHORIZO, CUMIN, SOUR CREAM, GREEN SALSA, COTIJA
CHEESE

HOUSE-FRIED POTATO CHIP BASKET \$5
CRISPY LATTICE CHIPS, HOUSE SEASONING

ONION RINGS \$8
HAND-BATTERED WALLA WALLA SWEET ONIONS, GARLIC AIOLI

GRILLED CHEESE FINGERS \$7
TOMATO AND ROASTED PEPPER DIP

*HOUSE-SMOKED ST. LOUIS RIBLETS \$14
SCRATCH BBQ SAUCE

SOUPS & SALADS

*CLAM CHOWDER
CUP \$4.50
BOWL \$7.50

SOUP DU JOUR
CUP \$4.25
BOWL \$7

BUTTER LETTUCE WEDGE SALAD \$11
HAZELNUTS, APPLES, SOURDOUGH CROUTONS, BACON,
BLUE CHEESE CRUMBLES, BUTTERMILK RANCH DRESSING

TRADITIONAL CAESAR SALAD \$10
ROMAINE LETTUCE, PARMESAN CHEESE,
SOURDOUGH CROUTONS, HOUSE CAESAR DRESSING
{HALF \$7}

SUPER CAESAR SALAD \$12
KALE, RADICCHIO, ROMAINE, RADISH, PARMESAN CHEESE,
SOURDOUGH CROUTONS, HOUSE CAESAR DRESSING

COBB SALAD \$14
BUTTER LETTUCE, GRILLED CHICKEN, TOMATOES, BACON BITS,
AVOCADO, BLUE CHEESE CRUMBLES, BLACK OLIVES, HARD-BOILED
EGG, CHOICE OF DRESSING
{HALF \$10}

TOMATO CAPRESE SALAD \$11
FRESH MOZZARELLA, ARUGULA, AGED VINEGAR, WHOLE HERBS,
CUCUMBER, CALAMATA OLIVES, CROÛTONS
{HALF \$8}

HOUSE SALAD \$10
BUTTER LETTUCE, SHAVED GARDEN VEGETABLES,
HOUSE VINAIGRETTE
{HALF \$7}
{ADD 4 OZ. GRILLED CHICKEN \$5}
{ADD 4 OZ. PACIFIC WHITE FISH \$6}

ENTRÉES

*STREET TACOS \$13
WITH HOUSE-MADE CHORIZO OR WHITE FISH, CUMIN, SOUR CREAM,
GREEN SALSA, COTIJA CHEESE, BLACK BEANS, RICE

*HOUSE-SMOKED RIBS \$26
MOLASSES BAKED BEANS, GRILLED CORN, COLESLAW
{HALF \$19}

*EPIC NACHOS \$15
QUESO, MONTEREY JACK CHEESE, HOUSE-MADE CHORIZO, PICKLED
PEPPERS, GUACAMOLE, CILANTRO, BLACK BEANS, GRILLED ONIONS,
CREMA, GREEN SALSA

*FISH AND CHIPS \$13.50
HAND-BATTERED PACIFIC COD, FRENCH FRIES, COLESLAW,
HOUSE-MADE TARTAR SAUCE
{HALF \$10}

STADIUM DOG \$6
MAKE IT A PHILLY DOG OR CONEY ISLAND DOG,
NO ADDITIONAL CHARGE

*GIANT QUESADILLA \$10
HOUSE-MADE CHORIZO, MONTEREY JACK CHEESE,
GRILLED ONIONS, PEPPERS, QUESO DIP
{SUBSTITUTE CHICKEN OR BEEF \$3}

Ask your server about our selection of ice cold beers
and don’t forget your beer caddies!

*MEATS OR EGGS THAT ARE UNDERCOOKED TO YOUR SPECIFICATION MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SANDWICHES

EACH SANDWICH IS SERVED WITH YOUR CHOICE OF HOUSE SALAD, FRENCH FRIES, LATTICE CHIPS, FRUIT CUP OR COLESLAW. SKIP THE BUN AND MAKE ANY SANDWICH A LETTUCE WRAP.

***1/2 LB. BURGER** \$13.50
MEATLOAF MAYONNAISE, LETTUCE, TOMATO, ONION,
TOO MUCH CHEDDAR ON A BRIOCHE BUN
{ADD BACON \$1.5}

***CHEF JON’S SEASONED BURGER** \$14.50
1/2 LB. BURGER, APPLE SMOKED BACON, CHEDDAR CHEESE, PICKLED
ONION, HEIRLOOM TOMATO, BUTTER LETTUCE, ROASTED JALAPEÑO
MAYONNAISE ON A BRIOCHE BUN
{MAKE ANY BURGER A MOUNTAIN WITH A SECOND PATTY \$5}

***BBQ PORK SANDWICH** \$12
SCRATCH BBQ SAUCE, COLESLAW ON A BRIOCHE BUN

***BUTTERMILK FRIED CHICKEN SANDWICH** \$12
LETTUCE, TOMATO, ONION, HERB RANCH SAUCE
ON A BRIOCHE BUN

GRILLED TOMATO AND CHEESE \$11
AGED CHEDDAR ON ARTISAN SOURDOUGH

***FISHWICH FRIED PACIFIC COD** \$12
HOUSE-MADE COLESLAW ON A BRIOCHE BUN

***BLTA & E** \$11.25
BACON, BUTTER LETTUCE, TOMATO, AVOCADO, FRIED EGG, GARLIC
MAYO ON WHOLE WHEAT BREAD

***ALBACORE TUNA SANDWICH** \$12
TOMATO, BUTTER LETTUCE, ONION, CAPERS, FRESH HERB AIOLI ON
WHOLE WHEAT BREAD

CLUB SANDWICH \$11.50
CRUSHED AVOCADO, BRIE CHEESE, TURKEY, BACON, LETTUCE,
HERB MAYONNAISE, TOMATO ON WHOLE WHEAT BREAD

1/2 SANDWICH AND CUP OF SOUP \$10
1/2 SANDWICH OF THE DAY AND CUP OF CLAM CHOWDER OR SOUP
DU JOUR

STONE FIRED PIZZAS

CLASSIC CHEESE \$11
WHOLE MILK MOZZARELLA, MARINARA, PARSLEY

PEPPERONI \$12
WHOLE MILK MOZZARELLA, MARINARA, PEPPERONI, PARSLEY

***BBQ PORK** \$13
WHOLE MILK MOZZARELLA, MARINARA, SCRATCH BBQ SAUCE,
CILANTRO, PICKLED ONIONS

ALL MEAT \$14
PEPPERONI, HAM, SAUSAGE, WHOLE MILK MOZZARELLA, MARINARA,
OLIVES

MARGHERITA \$12
WHOLE MILK MOZZARELLA, MARINARA, TOMATOES,
FINISHED WITH OLIVE OIL

GARDEN VEGETABLE \$12
PESTO MARINARA, WHOLE MILK MOZZARELLA,
SHAVED ZUCCHINI, SQUASH, FENNEL, LOTS OF HERBS

***TACO PIZZA** \$14
HOUSE-MADE CHORIZO, REFRIED BEANS,
WHOLE MILK MOZZARELLA, GREEN SALSA, OLIVES, CILANTRO,
TOPPED WITH LETTUCE AND TOMATO

BUILD YOUR OWN \$11
WHOLE MILK MOZZARELLA, MARINARA
{ADD SAUSAGE, HOUSE-MADE CHORIZO, PEPPERONI,
CANADIAN BACON, BACON, TOMATOES, ASSORTED PEPPERS,
JALAPEÑOS, OLIVES, ROASTED GARDEN VEGETABLES \$1 EACH}

Join us for breakfast seven days a week!

DESSERTS

HAZELNUT BANANA SPLIT \$6.50
TILLAMOOK VANILLA ICE CREAM, SALTED CARAMEL, NUTELLA

CHERRY PIE SUNDAE \$6.50
TILLAMOOK VANILLA ICE CREAM, WHIPPED CREAM,
WARM CHERRIES, CRUMBLD PIE CRUST

APPLE CRISP \$7
TILLAMOOK CINNAMON ICE CREAM, WARM CARAMEL APPLES,
OATMEAL CRUMBLE

CHOCOLATE CHUNK ICE CREAM SANDWICH \$6
TILLAMOOK VANILLA ICE CREAM, HOT FUDGE DIP

Planning a special event, luncheon, or
meeting?
Gold Mountain has banquet rooms for up
to 250 guests!

PEPSI | DIET PEPSI | SIERRA MIST
MOUNTAIN DEW | DR PEPPER | COFFEE
HOT OR ICED TEA | MILK | JUICE

A SERVICE CHARGE OF 18% OF YOUR TOTAL BILL MAY BE ADDED FOR PARTIES OF 8 OR MORE. OF THAT AMOUNT, 100% WILL BE POOLED AND PAID TO THE RESTAURANT SERVERS AND OTHER APPROPRIATE STAFF.

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