

# TROLL HALLEN LOUNGE



Après Bike 3:00pm - 5:30pm

Bavarian Soft Pretzel  
stout-caraway seed mustard  
\$6

Chef Zane's Bowl of Spicy Nuts  
\$10

Stein's Garlic Cheese Fries  
Yukon Gold potato wedges, garlic, herbs  
Asiago cheese, olive oil, Chef Zane's fry sauce  
\$15

Farm Tomatoes  
herb salt, mayonnaise, white bread  
\$18

Tree Nut & Goat Cheese Hummus  
crudité vegetables, salty pretzel bites  
\$23

Deviled Avocados & Egg  
egg white, horseradish yolk  
yam shoestrings, black sea salt  
\$19

Alpine Bourbon Shrimp  
Chef Miller's favorite, creamy creole reduction,  
watercress country sourdough toast  
\$29

Zane's Bacon Grilled Cheese & Tomato Soup  
world famous Stein's bacon, jalapeno jam  
served on wheat bread, with creamy tomato soup  
\$22

Stein's Burger  
8 oz. Angus burger, aged white cheddar cheese  
crispy onions, shepherd roll  
\$26

Ski Queen & Grilled Vegetable Sandwich  
Gjetost cheese, charred broccolini & asparagus  
bitter greens, served on seven grain bread  
\$20

Caesar Salad  
Asiago croutons, puttanesca relish  
\$18

## DESSERT

Crème Brûlée  
preserved rhubarb, roasted strawberries  
vanilla bean madeleines  
\$12

## BEVERAGES

STEIN'S AMBER ALE, utah, draught 20oz \$9

Red Rock Grand Bavaria WEIS BIER, Utah  
draught 20oz \$9

Kitos Brewing BLONDE ALE, Utah, 12oz \$9

Epic Brewing Pfeifferhorn LAGER, Utah, 22oz \$14

Epic Brewing BELGIAN ALE, Utah 22oz \$18

Red Rock Fröhlich PILSNER, Utah 16oz \$14

Uinta Cutthroat PALE ALE, Utah, draught 20oz \$9

Red Rock Juicy NEW ENGLAND PALE ALE, Utah  
draught 20oz \$9

Red Rock Elephino IPA, Utah 16oz \$15

## COCKTAILS \$16

Stein's Bloody Mary  
Dented Brick, Absolut peppar  
limoncello, Stein's bloody mary mix  
celery, olive, pepperoncini, lemon

Wild Mountain Razz  
Alpine vodka, raspberries, mint, lemon

High Noon  
Benchmark Old #8, lemon, agave, thyme

Blueberry Mojito  
Don Q. Cristal, limoncello, blueberries, soda, mint

Elderflower Hound  
Stein's 52 aquavit, St. Germain, grapefruit, lemon

Sage 75  
Alpine summit, Cointreau, St. Germain,  
age, cardamom, lemon, cava

Wild Fire  
bozal, Aperol, lime, orgeat, habanero

Pear Sangria  
pinot grigio, pear, cardamom, mint