6th Alley BAR & GRILL

STARTERS

Raquelitas Corn Tortilla Chips – GF/V
Mild salsa rojo, rich guacamole – 8.50
Add green chile queso – 6.00

Beef Barbacoa Quesadilla - VO
Garnished with lime crema and served with sides of salsa rojo and guacamole – 18.00

A-Mazing Wings - VO
One pound of chicken wings tossed in your choice of traditional, Gochujang, cherry habanero, or lemon pepper dry rub, side of ranch or blue cheese dressing – 18.00
Substitute cauliflower "wings" – 15.00

6th Alley Nachos – GF/VO
Raquelitas corn tortilla chips layered with black bean corn relish, scallions, cheddar jack cheese, pickled jalapeños, olives, sour cream, side of salsa rojo, guacamole – 18.00
Add chicken, beef or plant-based chorizo – 7.00

Heidi's Tots
Choose One - 15.00
Truffle- Fried crispy, parmesan cheese, white truffle oil, garlic aioli dipping sauce ***OR***
Poutine- tossed with cheese curds and topped with house brown gravy ***OR***
Queso- topped with corn salsa, green onions and served with cast iron queso.

Buffalo Chicken Dip
House made with mozzarella, cream cheese, roasted chicken, zesty buffalo sauce served with fresh vegetables and pita bread -16.00

Hatch Green Chili Cheese Curds - V
Flash fried curds from Wisconsin, house made strawberry pepper jam, ranch dressing – 14.50

SOMETHING SWEET

Ice Cream Cookie Skillet
Warm chocolate chip or peanut butter cookie baked in a skillet and topped with vanilla ice cream, chocolate drizzle, and whipped cream - 8.50

Root Beer Float
Mug's famous root beer poured over rich vanilla ice cream - 6.50

Tres Leches Bread Pudding
Decadent bread pudding infused with Tres Leches, baked unitl golden and finished with fresh whipped cream and cinnamon - 8.50
Add scoop of vanilla ice cream- 3.00

= Staff Favorite

= Local's Favorite

GF = Gluten Free
V = Vegetarian
GFO = Gluten Free Option
VO = Vegetarian Option

SANDWICHES & BURGERS

Choice of French fries, side house salad, or side soup of the day
Sub Veggie Patty- + 2.00

6th Alley Burger* GFO/VO
Angus & American Wagyu patty, sautéed onions and mushrooms, Havarti cheese, crispy bacon, roasted garlic horseradish aioli, locally baked Harvest Moon bun - 23.00

Colorado Melt* VO
Angus & American Wagyu patty, toasted jalapeño cheddar bread, fire roasted green chiles, sautéed onions, white American cheese, house dressing – 23.00

Hot Honey Chicken
Hand breaded chicken tossed in our fiery house hot honey sauce, crispy pickles, garlic aioli, blue cheese and Brussels sprout coleslaw, locally baked Harvest Moon bun – 21.50

The Pig & Fig
Our famous house-smoked Carolina pulled pork, melted gouda, Black Mission fig spread, sliced Granny Smith apples, sourdough bread – 23.00

Legends Gyro - VO
Mediterranean beef and lamb or falafel with lettuce, tomato, red onion, cucumber, feta crumbles, Tzatziki sauce on pita – 20.50

GREENS & THINGS

House Salad
Fresh heritage greens, carrots, heirloom tomato, and croutons. Choice of white balsamic, ranch and blue cheese.-15.00

Add to any salad
Grilled chicken breast – 7.00
Falafel – 6.00

Soup of the day
Chef's curated soup Du jour - 13.00

House Made Green Chile and Pork Pozole
Pickled red onion, fresh cilantro, served with warm tortillas – 18.00

Soup and Salad
Chef's soup du jour with our house salad – 17.50

ENTREES

Cajun Mac & Cheese
Cavatappi, Cajun three cheese sauce, fire roasted red peppers, carmelized onion, scallions, toasted parmesan garlic breadcrumbs, garlic bread stick 18.50
Add grilled chicken - 7.00

Crispy Chicken Fritter Platter
Home-style chicken strips, grilled Texas toast, coleslaw, French fries -21.50

++Food prepared or served in the facility may include one or more of the Major 9 food allergies- milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans, and sesame. Please notify staff if you have food allergens or dietary restrictions.

****These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.***

6th ALLEY DRINK MENU

Friday Happy Hour Specials 3pm-close

DRAFT BEER

				ABV%	IBU	Imperial Pint
Coors Light	Miller-Coors	Golden, CO	Lager	4.2%	10	9.00
Mountain Time	New Belgium	Fort Collins, CO	Lager	4.4%	15	9.00
Pacifico	Groupo Modelo	Mexico	Pilsner	4.9%	13	11.00
Japanese Rice lager	Upslope Brewing	Boulder, CO	Rice Lager	5.7%	40	11.00
White Rascal	Avery Brewing	Boulder, CO	Belgian Wheat	5.6%	22	11.00
Juicy Haze	New Belgium	Fort Collins, CO	Hazy IPA	7.5%	42	11.00
In The Steep	Outer Range	Frisco, CO	Hazy IPA	6.7%	n/a	11.00
90 Shilling	Odell Brewing	Fort Collins, CO	Amber Ale	5.3%	32	11.00
Odell IPA	Odell Brewing	Fort Collins, CO	IPA	7.0%	60	11.00
Two Hearted	Bell's Brewing	Kalamazoo, MI	American IPA	7.0%	55	11.00
Russell Kelly	Telluride	Telluride, CO	American IPA	6.5%	83	11.00
1554	New Belgium	Fort Collins, CO	Dark Ale	6%	21	11.00
Tangerine Blonde	Telluride	Telluride, CO	Blonde	5.32%	n/a	11.00
Run Wild IPA	Athletic	Milford, CT	Non-Alcoholic	<0.5%	35	11.00

CANS

Coors Original	8.00
Modelo Especial	8.00
Montucky Cold Snack	8.00
Topo Chico Hard Seltzer (GF)	8.00
Holidaily Favorite Blonde (GF)	9.00
Stem Off-Dry Hard Cider (GF)	9.00
Odell Sippin' Pretty Fruited Sour	9.00
Sun Cruiser Iced Tea Vodka (GF)	8.00
Sun Cruiser Pink Lemonade Vodka (GF)	8.00

JACK AND A SNACK

Shot of Jack (Black, Blackberry, Honey or Fire) and a can of Montucky - 15.00

ZERO PROOF

Athletic NA Hazy IPA- *can*	9.00
Athletic NA Golden Ale- *can*	9.00
Athletic Seasonal- *can*	9.00
Summit Cultures Kombucha- *can*	9.00
Booze Free Bloody	8.00
No Problemas	15.00

Zero proof tequila, blood orange, ginger beer, and fresh lime

The Steezy Spritz 15.00

Zero proof Italian spritz, tonic, splash of soda water

Mock Mule 9.00

Pick your flavor: blackberry, peach, blood orange, dragonfruit, or mango

BLOODYS

A-Basin's Award-Winning Bacon Bloody Mary

A double pour of Elevate Vodka (14.00) or Bacon Vodka (16.50) mixed with our secret ingredients to create the "Best Bloody Mary in Summit County" according to The Summit Daily from 2012-2018 & 2022-2026

MAKE IT SPICY! *- Absolute Peppar – 17.50*

MAKE IT AN A-BASIN CODIGO MARIA! *– A-Basin Single Barrel Codigo Reposado Tequila – 18.50*

MAKE IT A PREMIUM! *Woody Creek Vodka (Basalt, CO) – 19.50*

Add a Coors Light sidecar *– 2.00*

Add a pickle shot *– 3.00*

SPECIALTY DRINKS

Gold Coin Margarita
Herradura Reposado Tequila, Cointreau, fresh lime and a squeeze of orange juice - 16.00

Aperol Spritz
Cupcake Prosecco with Aperol, a splash of club soda and an orange garnish - 15.50

Millionaire Coffee
Carolans Irish Cream, Grand Marnier and Frangelico topped with fresh brewed coffee, whipped cream and an Amarena cherry - 16.50

The 1946
Inspired by our 80th Anniversary, Arapahoe Basin Single Barrel Reposado Tequila Old Fashioned - 16.00

Pickin' Blackberries
Jack Blackberry, ginger beer and fresh lime – 15.50

Paloma, But Make It Gin
Ford's Gin, grapefruit juice, simple syrup and fresh lime with a splash of club soda - 16.00

TAKE SOME HOME

Purchase a bottle of our very own Elevate Bacon Vodka ($36), our A-Basin Single Barrel Codigo Reposado Tequila ($65) or A-Mazing BBQ Sauce ($8.50) to take home or gift!

You are at 10,800ft., please drink responsibly.