

snowbird restaurants

Private Dining





From small gatherings to business dinners or wedding rehearsals, Snowbird restaurants offer many beautiful and unique locations, plus a variety of cuisines to please each of your guests. Book an unforgettable party in the magnificent mountains. Our unique setting is just 25 miles from downtown Salt Lake City. Make your event even more memorable by staying overnight in our newly renovated Cliff Lodge or in one of our three classic ski lodges, all with exquisite views.

The Aerie, Steak Pit, The Lodge Bistro, The Forklift, El Chanate and The Wildflower open their doors to you, each of them with their own character.

Private dining rooms are also available in some of Snowbird's restaurants, including The Aerie, Steak Pit and The Lodge Bistro, while other restaurants can be privatized, depending upon business levels.

To ensure the best possible ingredients, most of our menus are based upon the season. Please take into consideration that the menus can easily be adjusted to meet your needs or budget. Our Executive Chefs are always happy to assist.

The Restaurant Coordinator is available to advise on the location and assist you to book your event, all with the aim of ensuring a flawless service that meets your budget.

Restaurant Bookings
(801) 947-7900
privatedining@snowbird.com



the Aerie

Restaurant
Lounge
Sushi Bar
Private Dining Rooms

Located atop The Cliff Lodge, Snowbird's flagship restaurant features an award-winning wine list and panoramic mountain views. Serving modern American gastropub cuisine, The Aerie focuses on using local, seasonal and organic ingredients.

Group Menu Suggestion:

We suggest you choose from one of our menus or customize your selection. A tasting menu is also available.

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[\$79 MENU — 6 COURSES]

starter	AMUSE-BOUCHE
soup	TOMATO BASIL ☉☉ goat cheese reduced balsamic
salad	BABY KALE CAESAR SALAD tomatoes parmesan crisps asiago croûtons anchovy vinaigrette
appetizer	HOUSE-SMOKED TROUT CAKES scallion aioli red onions arugula crème fraîche
entree	GRILLED BEEF TENDERLOIN potato flan garlic-sautéed kale roasted red onion sauce <i>or</i> CORN FLAKE & PISTACHIO ENCRUSTED CHICKEN ☉ tarragon creamed corn <i>or</i> WILD MUSHROOM RAVIOLI ☉ roasted garlic alfredo sauce roasted tomatoes
dessert	S'MORES CHEESECAKE ☉ fudge strawberry sauce graham cracker toasted meringue

[\$69 MENU — 5 COURSES]

soup	LOBSTER CORN ☉ jalapeño tomatoes scallions
salad	BABY ICEBERG ☉ tomatoes bacon chopped egg blue cheese dressing
appetizer	MUSHROOM RAGOÛT ☉ creamy cheddar polenta parmesan crisp roasted tomatoes
entree	ELK MEATLOAF whipped potatoes garlic-sautéed kale onion rings madeira gravy <i>or</i> GRILLED SALMON ☉ asparagus & mushroom risotto cake spinach saffron sauce <i>or</i> LOBSTER MAC & CHEESE beehive cheeses herb brown butter bread crumbs
dessert	SALTED CARAMEL CRÈME BRÛLÉE ☉

[\$59 MENU — 4] COURSES

salad	FIELD GREENS ☉☉ pickled vegetables honey-thyme vinaigrette
appetizer	FRITTERS ☉☉ mushroom & tri-color quinoa, truffle herb aioli
entree	CORN FLAKE & PISTACHIO ENCRUSTED CHICKEN ☉ tarragon creamed corn <i>or</i> ALMOND-CRUSTED TROUT ☉☉ wild mushroom fennel & roasted squash hash preserved lemon & butter <i>or</i> VEGETARIAN ASSIETTE ☉☉ mushroom quinoa tempura fried tofu grilled portobello mushroom
dessert	WHITE CHOCOLATE CROISSANT BREAD PUDDING ☉ caramel ice cream caramel sauce

[Reception — Appetizers]

DEVILED EGGS ☉42/dozen
lightly fried bacon scallion	
GOAT CHEESE TARTS ☉42/dozen
caramelized onions	
SPICED BEEF42/dozen
maytag blue cheese toast points	
FRIED MAC & CHEESE ☉42/dozen
white truffle oil	
SCALLOPS ☉☉42/dozen
bacon-wrapped	
PULLED PORK42/dozen
black pepper biscuit red onion jam	
SALMON TARTARE42/dozen
toast points	
QUINOA FRITTERS ☉☉24/dozen
truffle herb aioli wild mushrooms	
CRAB CAKES42/dozen
scallion aioli fresh jalapeño	
ELK MEAT BALLS42/dozen
mushroom madeira gravy toasted shallots	
MINI REUBENS42/dozen
phyllo pastry pastrami sauerkraut swiss cheese thousand island dressing	
HOUSE-MADE COOKIES18/dozen

[RECEPTION — PLATTERS]

ARTISAN CRAFTED CHEESES & MEATS	\$175 per 25 people
CRUDITÉS ☉☉	seasonal vegetables and dip \$125 per 25 people
FRUIT & BERRIES ☉☉☉	seasonal and exotic fruit and berries \$140 per 25 people
CHIPS & DIP ☉☉	house-made potato chips mom's onion dip \$85 per 25 people
BEEF TENDERLOIN	rosemary, bourbon & brown sugar rub \$275 per 25 people
SALMON	house maple cured and smoked whole salmon fillet crème fraîche red onions capers hard-boiled eggs \$175 per 25 people
SUSHI	sushi rolls and Japanese salads \$225 per 25 ppl sushi rolls, nigiri, sashimi \$350 per 25ppl





Steak Pit

Restaurant

Private Dining Room

This rustic mountain steak house is located in the heart of the Snowbird Village at the Snowbird Center.

Proudly catering to every taste including seafood lovers and vegetarians. Choose from the famous Filet Oscar, hearty portions of prime steak, fresh seafood or even the full-flavored Australian Lobster Tail. The extensive wine list will complement this meal to remember.

Group Menu Suggestion:

We suggest selecting a few appetizers, served family style as your guests arrive.

Full menu up to 60 people or a limited menu can be done for the entrées selection.

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Starters

*Bacon-Wrapped Scallops**
Complimented with a spicy Dijon sauce
16

*Shrimp Cocktail**
Served with tomato-borserdish sauce
12

*Jalapeño Potato Skins**
Crispy potato skins topped with jalapeños and bacon
10

Artichoke (seasonal)
Citrus aioli and drawn butter on the side
10

Sautéed Mushrooms
Prepared with a white wine and herb-butter sauce
8

À La Carte

Your choice of one included with each entrée

Steamed Vegetable
6

Steamed Asparagus
6

Rice Pilaf
5

Baked Russet Potato
5

Twice-Cooked Cheese Potatoes
5

Split Plate Charge (includes an extra salad)
9

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

Entrées

The Steak Pit proudly serves U.S.D.A Prime and Wagyu beef
Entrées are served with your choice of side dish,
Steak Pit salad bowl and sprouted wheat bread.

Hand Cut Steaks

*Wagyu 12 oz. Peppercorn New York Strip** 44
Served with a sherry and wild mushroom sauce

*Wagyu 12 oz. Rib-eye** 46
Topped with smoked sea salt

*Wagyu 8 oz. Filet Mignon** 48

*Wagyu 12 oz. New York Strip** 43

*Wagyu 10 oz. Teriyaki Top Sirloin** 34

*Wagyu 10 oz. Top Sirloin** 33

*9 oz. Premium Pork Tenderloin** 27

Other excellent choices

*9oz Lobster Tail** 30

*1 lb. Alaskan King Crab Split legs** 46

*Oven-Baked Sea Scallops** 36

*Grilled Salmon Fillet** 29
Topped with Florentine sauce

*Fresh Idaho Rainbow Trout** 29
With citrus herb crust

*Grilled Teriyaki Shrimp** 27

*Grilled Chicken Piccata ** 21
Served on a bed of wild rice

Oven-Baked Pot Stickers 19
Stuffed with tofu, mushrooms and red peppers

Delicious additions to any entrée

*1/2 Order of Teriyaki Shrimp** 12 *1/2 lb. King Crab Split Legs** 24

*1/2 Order of Oven-Baked Scallops** 18 *Sherry Mushroom Sauce* 6

Béarnaise Sauce 6

*If you have a food allergy be sure to advise your server.



Restaurant
Lounge
Private Dining Room

This intimate mountainside bistro and lounge offers Americanized French cuisine. Year after year, guests return for the coconut shrimp and fine-dining fare that are offered in this cozy eatery, located in The Lodge at Snowbird.

Group Menu Suggestion:

We suggest you select 2 appetizers served family style, then 2 salads, 3 entrées and 2 desserts from our menu for your guests to choose from. The Willows Room is a perfect private option for groups up to 18 people looking for a "Chef's table" feel.

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Assiette de Fromages

Beehive Cheese Co. Aggiano, Utah - cow's milk, dry yet creamy
 Beehive Cheese Co. Teahive, Utah - cow's milk, fragrant, soothing
 Shaft's Gold mine-Aged Bleu, California - raw cow's milk, rich and creamy
 Manchego, Spain -pasteurized sheep's milk, piquant, firm, aged 12 months

Served with preserved fruit, candied walnuts, crostini.

One Selection 9 Two Selections 12 Three Selections 15

Starters

Steak Tartare ^{GF}
 seaweed aioli, egg yolk, croûtons / 17

Hamachi Crudo ^{GF}
 gochujang-date sauce,
 pickled vegetables / 17

Coconut Shrimp ^{GF}
 coriander slaw, jalapeño dipping sauce / 13

Mushroom Flatbread ^V
 winter pesto, buckwheat / 12

Lamb Meatballs
 spiced tomato sauce, croûton / 10

Country Terrine ^{GF}
 house mustards, cornichons 10

French Onion Soup
 croûton, melted gruyère / 10

Soup du Jour
 9

Salads

Beet & Pear ^{GF}
 goat cheese, arugula, candied walnuts,
 balsamic / 12

Escarole ^{GF}
 quinoa, hazelnuts, creamy pistachio
 vinaigrette / 12

Iceberg Wedge ^{GF}
 bacon, tomatoes, blue cheese,
 buttermilk dressing,
 "everything bagel" topping / 11

Classic Caesar
 romaine, caesar dressing, croûtons / 9

Simple Salad ^V
 field greens, toasted fennel vinaigrette,
 croûtons / 8

Entrées

Tenderloin ^{GF}
 bacon-potato rösti, red wine demi-glace,
 pickled mustard seeds / 45

American Kobe Bavette Steak ^{GF}
 crushed fingerling potatoes, creamed onions,
 oyster mushrooms, cabernet butter / 39

Duck Legs ^{GF}
 orange-port-thyme, parmesan grits,
 greens / 34

Cured Pork Chop ^{GF}
 cream cheese mashed potatoes,
 tart cherry-brandy sauce / 29

Braised Pork Shank ^{GF}
 pilsner jus, creamy grits / 28

Roasted Chicken ^{GF}
 salt and vinegar potatoes, greens,
 chicken vinaigrette / 25

Roasted Salmon ^{GF}
 caramelized lentils du puy,
 caraway gastrique / 26

Steakhouse Meatloaf
 mushroom sauce,
 cream cheese mashed potatoes, croûton / 23

Sides

Brussels Sprouts ^{GF}
 4

Cream Cheese Mashed Potatoes ^V
 4

Blistered Green Beans ^{GF}
 4

Salt and Vinegar Potatoes ^{GF}
 4

Sandwiches

Beef Burger
 angus beef, secret sauce, cheese, fries / 17
 add bacon 2

Chicken Burger
 smoked paprika aioli, cheese, fries / 16

BBQ Chicken
 white BBQ sauce,
 smoked cheese, fries / 15

Grilled Cheese ^V
 triple decker, tomatoes, onions,
 basil aioli / 12

Veggie Burger ^V
 basil aioli, red onions, fries / 12

Sweets

Chocolate Fondants ^V
 banana ice cream / 10

Carrot Cake
 cream cheese frosting, carrot gelée / 10

Chocolate Pudding ^V
 salted caramel sauce, whipped cream,
 brioche croûtons / 10

Crème Brûlée ^{GF}
 10

Sticky Toffee Pudding ^V
 buttery caramel sauce,
 vanilla bean ice cream / 10

Buttermilk Panna Cotta ^V
 winter citrus, lemon tuile / 8

^{GF} Gluten-Free ^{GF} Dairy-Free ^V Vegetarian

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A 19% gratuity will be added to parties of 8 or more.



THE Forklift

Restaurant

Patio

Serving à la carte breakfast and lunch cuisine, beer, wine and cocktails, year-round. Located in the heart of the Snowbird Center on Level 3, guests can enjoy après-ski fare during the winter. Dishing up hearty food for over 30 years, The Forklift is a very versatile location for your events.

Inspire yourself through our menus and we will make it come alive. From a skiers' grab-and-go meal to a fondue night around the fireplace, The Forklift is the perfect casual dining location for your private group.

Group Menu Suggestion:

For breakfast or lunch events with groups of 18 or more, we recommend selecting a limited menu up to 6 entrees. For après-ski gatherings, we suggest to pre-select your appetizers. Private dinner buffets are also available from \$29 to \$59 per person.

Restaurant Bookings

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EGGS & MORE

hash-brown potatoes and your choice of English muffin, biscuit, sourdough or sprouted nine-grain toast
egg whites available upon request

Snowbird Omelet*	14
<i>grilled ham, tomatoes, mushrooms, onions, cheddar cheese</i>	
Garden Omelet* ⊕	14
<i>egg whites, mushrooms, spinach, tomatoes</i>	
Athena Omelet*	14
<i>olives, tomatoes, feta cheese, mushrooms</i>	
Eggs as You Like*	15
<i>two eggs any style, your choice of smoked bacon, sausage or griddled ham</i>	

THE FORKLIFT FAVORITES

Eggs Benedict*	15
<i>kurobuta ham, tomatoes, poached eggs, hollandaise sauce, toasted English muffin, hash-brown potatoes</i>	
French Toast Plate*	15
<i>two pieces of challah bread, two eggs any style, smoked bacon add blueberries, bananas or walnuts 3</i>	
Biscuits and Gravy Combo*	15
<i>country gravy, two eggs any style, hash-brown potatoes</i>	
Huevos Rancheros* ⊕ ⊕	14
<i>two eggs, black beans, red salsa, shredded cheddar-jack cheese, fried corn tortillas, hash-brown potatoes</i>	
Breakfast Sandwich*	14
<i>one egg, kurobuta ham or sausage patty, spinach and espresso aioli, toasted bage!</i>	
Tofu Scramble ⊕ ⊕	12
<i>mushrooms, tomatoes, onions, potatoes, spinach, sprouted nine-grain toast</i>	
House Granola ⊕ ⊕	11
<i>oats, almonds, sesame seeds, walnuts, peanuts, coconut, raisins, sunflower seeds, brown sugar, molasses, seasonal fruit, plain non-fat yogurt</i>	
Sweet Cream Pancake Plate	15
<i>two eggs any style, smoked bacon, two sweet cream pancakes, whipped cream add blueberries, bananas or walnuts 3</i>	
Breakfast Burrito*	14
<i>scrambled eggs, sausage, tomatoes, mushrooms, peppers, onions, shredded cheddar-jack cheese, homemade salsa, hash-brown potatoes</i>	

À LA CARTE

One Egg ⊕ ⊕ ⊕	2.50
Two Eggs ⊕ ⊕ ⊕	4
Ham, Smoked Bacon or Breakfast Sausage Links ⊕ ⊕	4
Biscuits and Gravy	5
Hash Browns ⊕ ⊕ ⊕	5

BEVERAGES

Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Mist Twst, Root Beer, Lemonade, Raspberry Lemonade, Iced Tea	3.50
Fruit Juice (apple, orange, cranberry, grapefruit, V8)	4/5
Hot Chocolate, Cider, Hot Tea, Herbal Tea	3.50
Whole, 2% or Skim Milk	4/5
City Brew Coffee & Decaf	3.50
Espresso	3.50
Americano	3.50
Cappuccino	5.50
Latte	5.50

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SOUPS & SALADS

Soup of the Day	6/9
Tomato Soup ⊕ ⊕ ⊕	6/9
Soup & Salad	14
<i>cup of soup and house salad</i>	
House Salad ⊕ ⊕ ⊕	9
<i>spring mixed greens, tomatoes, onions, cucumbers, carrots, red wine vinaigrette</i>	
Cobb Salad*	15
<i>spring mixed greens, bacon, diced chicken, Gorgonzola crumbles, hard-boiled egg, tomatoes, blue cheese dressing</i>	
Blue Cheese and Pear ⊕ ⊕ ⊕	12
<i>organic baby spinach, romaine, candied walnuts, dried cherries, tart cherry balsamic vinaigrette</i>	
Chicken Salad*	15
<i>garden greens, chicken salad, toasted walnuts, red grapes, broccoli florets, carrots, red cabbage, tomatoes</i>	
Shrimp Louis Salad*	16
<i>garden greens, bay shrimp, hard-boiled egg, avocado, broccoli florets, carrots, red cabbage, tomatoes, Thousand Island dressing add grilled chicken* to any salad 4</i>	

FORKLIFT FAVORITES

Forklift Burger*	16
<i>beef patty, lettuce, onions, tomatoes, cheese, toasted ciabatta bun, french fries choose your cheese: smoked Irish cheddar, provolone, smoked Gouda, Swiss, pepper jack, blue cheese veggie patty available upon request</i>	
Patty Melt*	16
<i>beef patty, rye bread, caramelized onions, Swiss cheese, french fries</i>	
Smokehouse Burger*	17
<i>beef patty, smoked bacon, Beehive Cheese Co. smoked Irish cheddar cheese, house BBQ sauce, toasted ciabatta bun, french fries veggie patty available upon request</i>	
Fish Tacos* ⊕	17
<i>two lime-chili tilapia tacos, fresh cabbage, tomatillo-jalapeno salsa, queso fresco, creamy avocado dressing, corn tortillas, rice and black bean salad</i>	
Roasted Turkey Panini*	16
<i>house-roasted turkey, organic baby spinach, smoked Gouda, red pepper aioli, toasted ciabatta bun, french fries</i>	
Cuban Panini*	17
<i>pulled pork, Kurobuta ham, mustard aioli, pickled vegetables, toasted ciabatta bread, french fries</i>	
Grilled Pesto Chicken Sandwich*	16
<i>sun-dried tomatoes, organic baby spinach, aged provolone cheese, pesto aioli, toasted ciabatta bun, french fries</i>	
Pulled Pork Sandwich*	15
<i>smoked pork, coleslaw, chipotle BBQ sauce, toasted ciabatta bun, french fries</i>	
Chicken Salad Croissant*	16
<i>chicken salad, toasted walnuts, red grapes, tomatoes and lettuce on a toasted croissant, french fries</i>	
Pesto Grilled Cheese ⊕	14
<i>smoked Gouda cheese, provolone cheese, herb pesto, toasted sourdough bread, french fries</i>	
Reuben Sandwich*	16
<i>corned beef, sauerkraut, Swiss cheese, Thousand Island dressing, rye bread</i>	
French Dip*	16
<i>roast beef, Swiss cheese, horseradish aioli, au jus, toasted hoagie roll, french fries substitute a house salad or cottage cheese 2</i>	

BEVERAGES

Soft Drinks	3.50
<i>Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Mist Twst, root beer, lemonade, raspberry lemonade, iced tea</i>	
Fruit Juice	4/5
<i>apple, orange, cranberry, grapefruit</i>	
Hot Chocolate, Cider, Hot & Herbal Tea	3.50
Whole, 2% or Skim Milk	4/5
City Brew Coffee & Decaf	3.50
Espresso	3.50
Americano	3.50
Cappuccino	5.50
Latte	5.50

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wildflower

restaurant & lounge

Restaurant
Lounge

This casual Italian restaurant and lounge, located on level 3 of the Iron Blossam Lodge, offers stunning alpenglow views complementing the Italian cuisine.

Group Menu Suggestion:

We suggest selecting a few appetizers, served family style as your guests arrive. Full or limited menu can be done for the entrées selection. Winter Only.

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PIZZA **wildflower** PASTA

restaurant & lounge

ANTIPASTI

BRUSCHETTA ☉	8
Toasted Tuscan bread, chopped tomatoes, basil, garlic, extra virgin olive oil and a balsamic reduction.	
ARANCINE ☉	10
Parmesan-risotto croquettes served with roasted tomato sauce.	
CHEESE TORTA ☉	14
Creamy goat cheese with sun-dried tomatoes, basil pesto, balsamic reduction and house-made cracker bread.	
CAMPIONATORE*	16
A sampling of Italian-style meats, cheeses and roasted vegetables. Served with house-made cracker bread.	

PIZZA & CALZONE

House-made Artisan thin crust. Approximately 11"

MARGHERITA ☉	13
Fresh mozzarella, crushed tomato sauce and basil.	
BIANCA*	13
Prosciutto, arugula, Parmigiano-Reggiano, fresh mozzarella, basil and extra virgin olive oil.	
QUATTRO FORMAGGI ☉	14
Crushed tomato sauce, Fontina cheese, Gorgonzola, fresh mozzarella, Parmigiano-Reggiano, basil and extra virgin olive oil.	
CAPRESE ☉	14
Garlic oil, fresh tomato, fresh mozzarella, basil and balsamic drizzle.	
PEPPERONI*	14
Crushed tomato sauce, pepperoni and mozzarella.	
VEGETABLE ☉	14
Crushed tomato sauce, roasted mushrooms, tomatoes, zucchini, artichoke hearts, roasted red peppers, garlic, basil and mozzarella.	
ITALIAN SAUSAGE*	14
Crushed tomato sauce, sausage and mozzarella.	
ROASTED GARLIC ☉	14
Roasted garlic, sun-dried tomatoes, spinach, seasoned goat cheese, mozzarella and Parmesan.	
DIABOLO*	15
Crushed tomato sauce, pepperoni, roasted red bell peppers, crushed red pepper, garlic, mozzarella and extra virgin olive oil.	
WILDFLOWER*	16
Crushed tomato sauce, prosciutto, artichoke hearts, roasted sliced mushrooms, toasted pine nuts, fresh mozzarella, basil and extra virgin olive oil.	
SEAFOOD*	18
Roasted garlic with shrimp, crab, mozzarella, Parmesan cheese, aioli and arugula.	
PEPPERONI CALZONE*	15
Crushed tomato sauce, pepperoni, ricotta and mozzarella.	
CHEESE CALZONE ☉	15
Crushed tomato sauce, ricotta cheese, mozzarella and Parmigiano-Reggiano.	
VEGETALE CALZONE ☉	15
Crushed tomato sauce, roasted sliced mushrooms, artichoke hearts, roasted red peppers, ricotta and mozzarella.	
EXTRAS	
Add a vegetable	2
Add pine nuts, a meat or a cheese	3
gluten-free crust	4

SOUP & SALAD

MINESTRA DEL GIORNO*	7
The daily soup. Just ask.	
CLASSIC CAESAR*	9
Romaine lettuce, Caesar dressing, croutons and shaved Parmigiano-Reggiano.	
INSALATA ☉☉	9
Mixed greens, sour cream Italian vinaigrette, sun-dried tomatoes, cracked pepper and shaved Parmigiano-Reggiano.	
INSALATA DELLO CHEF*	11
Mixed greens, tomatoes, artichoke hearts, roasted mushrooms, prosciutto di Parma, croutons, toasted pine nuts, shaved Parmigiano-Reggiano and balsamic vinaigrette.	

PASTA

All pastas are served with a breadstick
Add chicken or sausage* for 3
Add shrimp for 6

PASTA DEL GIORNO	AQ
The daily pasta. Just ask.	
SPAGHETTI AL POMODORO ☉☉	13
Oven-roasted tomato marinara, garlic and Parmigiano-Reggiano.	
PENNE PESTO* ☉	14
House-made pesto with sautéed garlic, basil, and roasted pine nuts.	
FETTUCCHINI ALFREDO ☉	15
House-made Alfredo sauce, sautéed red onions, basil and zucchini tossed with fettuccini.	
FETTUCCHINI CON SAUSAGE RAGU*	16
Traditional meat sauce and Parmigiano-Reggiano.	
SPAGHETTI CON MEATBALLS*	18
House-made meatballs, oven-roasted tomato marinara, garlic and Parmigiano-Reggiano.	
SPINACH AND RICOTTA RAVIOLI ☉	18
House-made Alfredo sauce, marinated tomatoes, balsamic and basil.	
SHRIMP SCAMPI*	19
Sautéed shrimp with roasted red peppers, fresh garlic and basil. Served over capellini.	
LASAGNA ITALIA*	19
Ground beef, pork sausage with mozzarella, ricotta, asiago and Parmigiano-Reggiano. Topped with oven-roasted tomato marinara, melted mozzarella and Parmigiano-Reggiano.	
BAKED CHICKEN PARMESAN*	20
Oven-roasted marinara and spaghetti.	
SHORT RIB CANNELLONI*	24
Braised beef short rib, ricotta, Parmesan béchamel and sun-dried tomato pesto.	

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Gluten-free pizzas and pastas are available upon request.
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DOLCI

GELATO DEL GIORNO	6
The daily gelato. Just ask.	
BERRIES CON ZABAGLIONE	8
Fresh berries, Marsala zabaglione.	
TIRAMISU	9
Ladyfinger biscuits, espresso, mascarpone, cocoa, coffee liqueur.	
MASCARPONE CHEESECAKE.	9
Fruit compote.	
FLOURLESS CHOCOLATE TORTE	9
Berry coulis.	

COCKTAILS

TREE WELL	10
Bombay Sapphire gin, fresh lime juice, simple syrup, mint leaves and soda water.	
THE DIRTY OLD GOOSE	10
Grey Goose vodka, dry vermouth, fresh lemon, splash of olive juice. Garnished with Gorgonzola-stuffed olives and a rosemary sprig.	
IRON BLOSBAM	10
Grey Goose cherry vodka, Cointreau, fresh lemon juice and soda water.	
GAD 2 SPICY BLOODY MARY	10
Tito's vodka. A classic Bloody Mary, zippy and tasty.	
WASATCH MULE	10
Choose from Grey Goose vodka regular, pear or cherry. Mixed with ginger beer and lime.	
LITTLE CLOUD MARGARITA	10
El Jimador tequila, house margarita mix, triple sec and lime.	
BALDY BOURBON SOUR	10
Buffalo Trace bourbon, house sour mix and lemon.	
CHIP'S COSMOPOLITAN	10
Tito's vodka, triple sec and cranberry juice.	
POWDER PANIC	10
Tito's vodka, Red Bull and lime.	
POWDER DAZE	10
Tito's vodka, coffee liqueur and cream.	
ITALIAN COFFEE	10
Jameson Irish whiskey, Frangelico, coffee, and whipped cream.	
CINNAMON FIRE CIDER	10
Fireball Cinnamon whiskey and hot apple cider. Garnished with a cinnamon stick.	

NON-ALCOHOLIC SPECIALTY DRINKS

WINTER BREEZE	5
Cranberry juice, pineapple juice, Mist Twst, cherries, fresh mint.	
BASIL-MINT LEMONADE	5
Fresh lemon juice, basil syrup, fresh mint.	
COLUMBINE	5
Fresh pineapple juice, fresh lemon juice, orange.	
PIÑA PARADISE	5
Fresh pineapple juice, fresh lime juice, Mist Twst, coconut.	

BEER

DRAFT BEERS	5 pint 18 pitcher
Wasatch Snowbird Session IPA	
Moab Porcupine Pilsner	
Kiitos Amber Ale	
Uinta Baba Black Lager	
BOTTLED BEER	5 bottle
Bud Light	
O'Doul's, non-alcoholic	
FULL STRENGTH BEERS	6 bottle
Sierra Nevada Pale Ale	
Squatters Hop Rising Double IPA	
Deschutes Brewery Black Butte Porter	
Wasatch, Ghost Rider, White IPA	
Stella Artois, Belgian Pilsner	
Lagunitas IPA	
HARD CIDER	6 can
Smith & Forge Hard Cider	
VINO	
SPARKLING	8 glass 40 bottle
La Marca, Prosecco, Italy	
WHITE	8 glass 40 bottle
Ecco Domani, Moscato, Venezia, Italy, 2011	
Marcato, Soave, Veneto, Italy, 2011	
Redentore, Sauvignon Blanc, delle Venezia, Italy, 2015	
Riff, Pinot Grigio, Venezia, Italy, 2016	
Redentore, Chardonnay, delle Venezia, Italy, 2016	
RED	8 glass 40 bottle
Banfi, Cabernet/Sangiovese, Toscana, Italy, 2015	
Barbera D'Alta, Superiore, Luigi Voghera, Piemont, Italy, 2010	
Cline, Pinot Noir, Sonoma Coast, California, 2016	
Fattoria Lavacchio, Puro, Chianti, Tuscany, Italy, 2012	
Stracalli, Chianti, Tuscany, Italy, 2014	
Villa Sanghi Bellarmino, Rosso di Montepulciano, Toscana, Italy, 2010	

PIZZA **wildflower** PASTA

restaurant & lounge



Restaurant
Tequila Bar

Dinner is served year-round at El Chanate, treating guests to a diverse menu ranging from mini slopes and carne asada to chile verde. Home to one of Utah's largest tequila menus.

Group Menu Suggestion:

We suggest you select 2 appetizers served family style, then up to 4 entrées from our menu for your guests to choose from. Group menus available.

Restaurant Bookings
(801) 947-7900
privatedining@snowbird.com





el chanate

Mexican Restaurant & Tequila Bar

for the table

QUESO DIP 10 **V**
cheddar cheese, peppers

HOT BEAN DIP 9 **V**
cheddar-jack cheese, onions,
black beans, refried beans

MINI SOPES* 10
spicy chipotle chicken, queso fresco,
creamy salsa de árbol, sour cream,
avocado-tomatillo salsa

PORK EMPANADAS* 10
Chihuahua cheese, habanero salsa,
creamy salsa de árbol

BLACK BEAN NACHOS 14 **V**
cheddar-jack cheese, black beans,
peppers, onions, sour cream, guacamole
add spicy chipotle chicken* 6

GUACAMOLE 8 **V**
fresh avocado, pico de gallo, queso fresco

SHRIMP TAQUITOS* 11
four large shrimp taquitos,
pico de gallo, creamy salsa de árbol,
avocado-tomatillo salsa

soups & salads

JICAMA SALAD 10 **GF V**
romaine lettuce, candied walnuts,
cranberries, green bell peppers,
red bell peppers, jicama, red onions,
Cotija cheese, honey-chipotle dressing

TORTILLA SOUP* 11 **GF**
herbed chicken, queso fresco,
tortilla strips

EL CHANATE SALAD 10 **GF V**
romaine lettuce, smoked corn, avocado,
pico de gallo, bell peppers, onions,
balsamic-agave dressing
add herb-grilled chicken* 6
add sautéed shrimp* 7

DINNER TACO SALAD 15 **V**
lettuce, refried beans, tomatoes, onions,
peppers, queso fresco, sour cream, salsa,
choice of spicy chipotle chicken* or tofu

The chili pepper indicates the dish cannot be prepared mild, as the ingredients have intrinsic heat.

GF Gluten-Free **DF** Dairy-Free **V** Vegetarian

These items are or can be prepared with specification. If you have a food allergy, be sure to advise your server.

A 19% gratuity will be added to parties of 8 or more.

quesadillas

RAJAS QUESADILLA 13 **V**
Chihuahua cheese, poblano and
Anaheim peppers, onions, tomatoes

CARNE ASADA QUESADILLA* 17
Chihuahua cheese, asada steak,
trio of salsas

CHICKEN QUESADILLA* 15
spicy chipotle chicken,
cheddar-jack cheese

classics

burritos and tacos are served with Mexican rice
and refried beans.

smother your burrito in verde sauce and
queso fresco add 4

CARNE ASADA BURRITO* 17
grilled asada steak, peppers, onions,
Mexican rice, garlic-yogurt sauce

CHICKEN AND RICE BURRITO* 14
spicy chipotle chicken, Mexican rice

SUPER VEGGIE BURRITO 13 **V**
bell peppers, onions, tomatoes, rice,
cabbage, black beans, garlic-yogurt
sauce, Mexican rice

SPICY CHIPOTLE CHICKEN TACOS* 14 **GF**
shredded chipotle chicken, lettuce,
onions, cilantro, queso fresco

CARNE ASADA TACOS* 16 **GF DF**
asada steak, grilled onions,
pico de gallo, lime wedge

FISH TACOS* 15 **GF**
grilled fish, queso fresco,
garlic-yogurt sauce, cabbage

SHRIMP TACOS* 16
sautéed shrimp, cabbage,
garlic-yogurt sauce, queso fresco

PORK TACOS* 14 **GF**
marinated pork in adobo sauce, onions,
cilantro, chile de árbol sauce

chef's favorites

CHILES RELLENOS* 23
Anaheim peppers stuffed with spicy
chipotle chicken and cheese, battered
then lightly fried; served with Mexican rice,
refried beans

PORTABELLO FAJITAS 15 **GF V**
balsamic-marinated portabello mushrooms
sautéed with cabbage, tomatoes, onions,
and bell peppers; served with flour tortillas,
Mexican rice, refried bean, sour cream

POLLO EN RAJAS CON CREMA* 17
grilled chicken breast, poblano and
Anaheim peppers, onions, tomatoes,
spicy cream sauce; served with flour
tortillas, Mexican rice, refried beans

PORK CHILE VERDE* 17
cubes of slow-roasted pork,
chile verde sauce, Mexican rice,
refried beans, flour tortillas

PORK CHILE COLORADO* 17
cubes of slow-roasted pork,
spicy guajillo sauce, Mexican rice,
refried beans, flour tortillas

CHIPOTLE CHICKEN ENCHILADAS* 16 **GF**
soft corn tortillas filled with chipotle
chicken, verde sauce, queso fresco;
served with Mexican rice, refried beans

SOUTHWEST SHORT RIBS* 24
braised marinated short ribs topped with
lemon butter and pico de gallo; served
over a bed of sautéed onions with ancho
corn on the side

POLLO & MOLE* 21 **GF**
chicken smothered with our original
recipe mole; served with flour tortillas
and Mexican rice

FILETE CON NOPALES* 17 **GF DF**
a contemporary take on fajitas featuring
steak and cactus, onions, tomatoes,
verde sauce; served with flour tortillas,
Mexican rice, refried beans

COCHINITA PIBIL* 19 **GF DF**
slow-braised pork marinated in achiote,
wrapped in a banana leaf; served with
flour tortillas, Mexican rice, refried beans

SIRLOIN WITH ANCHO DEMI-GLACE* 26 **DF**
two 5 oz. lime-marinated sirloin steaks,
sautéed onions; served with ancho corn

SHRIMP ENCHILADAS* 19
soft corn tortillas filled with garlic sautéed
shrimp, rancho sauce, queso fresco;
served with Mexican rice, refried beans

sides

EXTRA TORTILLA CHIPS 2

EXTRA SALSA 2

CORN OR FLOUR TORTILLAS 3

GUACAMOLE 3

HABANERO SAUCE 2

ANCHO CORN 5

MEXICAN RICE 2

BLACK BEANS 2

REFRIED BEANS 2

RICE AND BEANS 2

FRENCH FRIES 5



el chanate

Mexican Restaurant & Tequila Bar

CARLOS PEREZ has been head chef at El Chanate since 2005. Originally from the city of Chihuahua, Carlos has created a menu featuring authentic cuisine from all areas of Mexico, with a special emphasis on the tastes of northern Mexico. The Chef's Favorites section of the menu especially exemplifies Chef Perez's heritage and includes his personal favorite, chiles rellenos.

We hope you enjoy El Chanate's diverse flavors of Mexico in our spectacular mountain setting.

The chili pepper indicates the dish cannot be prepared mild, as the ingredients have intrinsic heat.


GF Gluten-Free **DF** Dairy-Free **V** Vegetarian

These items are or can be prepared with specification.

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

A 19% gratuity will be added to parties of 8 or more.



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