

WINE

By Glass or Bottle

FRENZY SAUVIGNON BLANC

SEAGLASS PINOT GRIGIO

BERINGER MOSCATO

LUNETTA PROSECCO

TAMARI MALBEC

JOEL GOTT PINOT NOIR

SEAN MINOR

CABERNET SAUVIGNON

FREAKSHOW RED BLEND

By Glass - House - Stone Cellars

MERLOT • CHARDONNAY

CABERNET • PINOT GRIGIO

PREMIXED BEVERAGES

HIGH NOON*

Vodka & Soda Cocktail

BEER

DRAFT BEER

Available in 16oz. or 20oz.

PATS PEAK PALE ALE

BLUE MOON

SWITCHBACK

SMUTTYNOSE FINESTKIND IPA

SIERRA NEVADA HAZY LITTLE THING

SAM ADAMS SEASONAL*

PABST BLUE RIBBON

COORS LIGHT

GUINNESS

SHED BREWERY MOUNTAIN ALE

NORTHWOODS*

ANGRY ORCHARD gluten free

CANNED BEER

GLUTENBERG IPA

gluten free

SAM ADAMS JUST THE HAZE

non-alcoholic

NH LOCAL BREWS

HENNIKER DAMN SURE

HENNIKER HOPSLINGER IPA

HENNIKER WORKINGMAN'S PORTER

HENNIKER SEASONAL*

LITHERMANS*

*rotating selections

SIGNATURE DRINKS

A few local favorites to keep you warm & happy!

SKIER'S DREAM

Baileys, Kahlua & Amaretto served in hot chocolate or hot coffee, topped with whipped cream.

PEAK 52 COFFEE

Kahlua, Baileys & Grand Marnier, topped with whipped cream.

MAPLE OLD FASHIONED

Knob Creek Smoked Maple Bourbon, bitters, sugar, club soda, orange slice & cherry.

WINTER SPRITZ

Prosecco & Aperol topped with cranberry juice & soda water, served with an orange slice.

PEAK PEPPERMINT PATTY

Rumple Minz & chocolate liqueur in hot chocolate, topped with whipped cream.

FULL SEND

Martini made with real espresso, Kahlua, Baileys & Stoli Vanil.

SUNDAY FUNDAY

Habanero Vodka & homemade bloody mary mix.

GNAR-GARITA!

Tanteo Jalapeno Tequila, triple sec, pineapple juice & lime juice with a sweet-n-spicy rim.

Pats Peak Banquet Center

Personalized Service

Wedding Ceremonies & Receptions, Company Meetings & Outings, Class Reunions, Anniversary & Holiday Parties or any Social Gathering.

Wedding Ceremonies & Receptions

We provide two beautifully landscaped ceremony locations at the base of the mountain. A summit chair lift ride for all guests is also an option to have your ceremony at the summit. We offer panoramic mountain views, beautiful stone fireplaces, air conditioned lodges, two reception rooms & a wide range of menu options.

Company Meetings & Outings

A perfect location to enjoy a relaxed and peaceful atmosphere for a company meeting, outing, retirement party or company holiday party. Enjoy our breakfast, lunch, dinner options along with wireless internet access. Other activities for outings include hiking & cornhole.

Celebrate



The SLED PUB



“Where Friends Meet”

PUB HOURS

Mon. - Thu. 11am - 11pm

Fri. - Sat. 11am - 12am

Sun. 11am - 6pm

GRUB HOURS

Mon. - Thu. 11am - 9:30pm

Fri. & Sat. 11am - 10:30pm

Sun. 11am - 5pm

MARCH HOURS

Mostly the same. But if sap's running... we'll be shut'n down early some nights.

Live Music & Après-Ski Party
every Saturday Night!

APPETIZERS

CLASSIC FRENCH FRIES

Basket of our French fries. 7.00

BAVARIAN PRETZELS

Served with beer cheese sauce. 8.00

BASKET OF ONION RINGS

Served with horseradish dipping sauce. 9.00

VEGETARIAN PLATTER

Roasted garlic hummus & pimento cheese spread served with crackers, carrots, celery & peppers. 9.00

BRIE & FIG FLATBREAD❄️

Flatbread spread with fig jam topped with slices of melted Brie & candied walnuts. 9.00

CHEESY GARLIC BREAD STICKS

Baked with roasted garlic & pizza cheese. Served with marinara sauce. 10.00

NACHOS

Fresh fried corn chips topped with homemade pico de gallo & shredded cheese. Served with a side of salsa, sour cream & guacamole. 11.00
Add: chicken, plant-based chicken, taco beef or chili 4.00

HONEY STING SHRIMP

Six (6) homemade dry rub shrimp wrapped in bacon & drizzled with a stinging honey garlic sauce. 12.00

TATER TOT POUTINE❄️

Brown gravy, cheese curds & bacon. 13.00

BASKET OF WINGS

Eight (8) chicken wings served plain or tossed in one of our delicious sauces or dry rubs. Served with ranch or bleu cheese. 14.00
Add: carrots & celery 1.00

CHICKEN TENDERS

Six (6) crispy fried tenders served plain or tossed in one of our delicious sauces. Served with ranch or bleu cheese. 14.00

OUR AMAZING SAUCES

Chef Guy's Top Secret Homemade Buffalo, Smokey BBQ, Classic Teriyaki or Sweet Chili

DRY RUBS:

Cajun or Sriracha

BURGERS & SANDWICHES

All burgers and sandwiches will be served with chips & a pickle.

Looking for a healthy side? Substitute grapes for your chips! Fries instead of chips 3.00

SMASH BURGER*

Two 4oz burger patties or a veggie burger with lettuce & tomato. 18.00
Add: cheese .25, thick cut bacon 1.50, grilled onions .50, mushrooms .50

PHILLY STEAK

Carmelized onions & cheddar cheese. Served on a sub roll. 18.00

CLASSIC REUBEN

The ol' standby. Tender corned beef & Russian dressing on grilled rye bread, topped with sauerkraut & Swiss cheese. 18.00

GOCHUJANG CHICKEN SANDWICH

Buttermilk marinated chicken breast. Crispy coated, deep fried & tossed in the chef's spicy Gochujang sauce. Served on a brioche bun with homemade ginger mayo & tangy slaw. 18.00

THE MONTREAL EXPRESS❄️

Grilled chicken breast, rubbed with Montreal chicken seasoning, topped with bacon & Swiss cheese with herb mayo. Served on a brioche bun. 18.00

THE SMOKER❄️

Smoked turkey, bacon, smoked cheddar cheese, Applewood smoked BBQ sauce. Grilled and served on country white bread. 18.00

FRENCH DIP❄️

In-house slow roasted shredded steak with melted provolone cheese, served with a cup of au jus. Served on a sub roll. 18.00

SOUTH OF THE BORDER QUESADILLA

A fresh flour tortilla stuffed with homemade black beans, roasted corn, fiesta mix & shredded cheese. Served with a side of salsa, sour cream & guacamole. 17.00
Add: grilled chicken or taco beef 2.00

CHICKEN BLT TACO❄️

Three (3) soft tacos with chicken tenders, bacon, lettuce, tomato & chipolte mayo. 17.00

PIZZA PERSONAL❄️

9 inch personal pizza 12.00
TOPPINGS: .50 each pepperoni, sausage, bacon, onions, peppers, mushrooms, pineapple, ham & jalepeños.

LARGE PIZZA

16 inch pizza 26.00
TOPPINGS: .50 each pepperoni, sausage, bacon, onions, peppers, mushrooms, pineapple, ham & jalepeños.

Gluten Free Options. Please ask server about options that can be made with gluten-free bread add 1.00
8.5% NH state meals tax not included in prices. ❄️ **House Favorite**

SALAD

Before placing your order, please inform your server if a person in your party has a food allergy.

PEAK ORCHARD

Mixed greens, topped with dried cranberries, candied walnuts, sliced apples, red onions, crumbled bleu cheese or feta cheese & balsamic glaze. 14.00

ITALIAN CHOPPED SALAD❄️

Romaine & radicchio lettuce, red onions, tomatoes, cucumbers, peppers, fresh mozzarella balls, garbanzo beans, pepperoncini, Kalamata olives & artichoke hearts. Served with a red wine vinegarette dressing. 16.00

Add: grilled chicken or plant-based chicken to your salad 2.00

FROM THE KETTLE

AWARD-WINNING CLAM CHOWDER

Served with a warm breadsick. 10.00

BEEF STEW

Classic comfort food made fresh in our kitchen. Tender chunks of Certified Angus Beef in a rich brown gravy with carrots, onions, celery & potatoes. Served with a warm breadsick. 10.00

SLED PUB CHILI❄️

Made daily in our kitchen! Classic beef & bean chili, topped with shredded cheese, sour cream & scallions. Served with tortilla chips. 10.00

VEGETARIAN CHILI

Delicious vegetarian chili topped with shredded cheese, sour cream & scallions. Served with tortilla chips. 10.00

MAC & CHEESE

Macaroni smothered in a blend of melted cheeses. Served with a warm breadsick. 10.00

FRENCH ONION SOUP

Topped with croutons & Swiss cheese. 10.00

THE SOUP DU JOUR

Served with a warm breadsick. 10.00

FINISH LINE

PATS PEAK COOKIE SUNDAE

Pats Peak famous M&M cookie topped with ice cream and drizzled with hot fudge. 10.00

LAVA CAKE SUNDAE

Scoop of vanilla ice cream on a gluten free lava cake topped with chocolate sauce, whipped cream & a cherry. 10.00

KIDS' MENU

10 & under only. All kids items served with chips & a pickle.
Looking for a healthy side? Substitute grapes for your chips!
Fries instead of chips 3.00

HAMBURGER

9.50 (add cheese .50)

GRILLED CHEESE

7.00

HOT DOG

8.50

Pats Peak is proud to create our menu items from these local providers:



Brookford Farm



*CONSUMER ADVISORY WARNING FOR RAW FOODS: In compliance with the department of public health, we advise that eating raw or undercooked meat, poultry, or seafood poses a risk to your health!