



THE TRADITION CONTINUES

Back in 1926, Martin and Irene Sorensen began welcoming visitors to their resort here in Hope Valley. The heart of the property was always the store where guests enjoyed good food, good drink and good times. Whether gathered round the pot-bellied stove or a glass of apple jack whisky, the conversations had—and friendships formed—became legendary. It's no wonder the folks at Wylder Hotels fell in love with this magical place too.

Generations of adventurers have come and gone, but we're still welcoming guests with the same warm hospitality that the Sorensen's family did. The Sorensen's legacy—and beloved recipes—will always live on in our cafe alongside some fresh, new favorites. Whether you've been coming for ages, or it's your first time joining us, we hope you enjoy your meal, your visit and your taste of the Sierra Nevada.

Now let's get down to eating.

Feeding Adventures
Since 1926

COCKTAILS

Bar Open 2pm



\$14

PENICILLIN

Johnnie Walker Black Label Blended Scotch Whisky, Fresh Squeezed Lemon, House-Made Ginger Honey Syrup
& a Laphroaig 10yr Islay Single Malt Scotch Whisky Float

MAKER'S MARK OLD FASHIONED

Maker's Mark Bourbon, Rich Simple Syrup, Angostura Bitters, Orange Zest & a Filthy Black Cherry

CRANBERRY MULE

Cranberry Infused Sazerac Rye, Fresh Squeezed Lime, Simple Syrup & Fever Tree Ginger Beer

SKINNY MARGARITA

Patron Silver Tequila, Fresh Squeezed Lime Juice & Agave Nectar

OAXACA OLD FASHIONED

Cazadores Reposado Tequila, El Silencio Mezcal, Agave Nectar, Chocolate Bitters & Flamed Orange Zest

MEZCAL NEGRONI

El Silencio Mezcal, Campari, Carpano Antica Formula Sweet Vermouth & Orange Zest

NEGRONI

Gray Whale Gin, Campari, Carpano Antica Formula Sweet Vermouth & Orange Zest

CLASSIC MAI TAI

Plantation Three Star White Rum, Plantation Original Dark Rum, Fresh Squeezed Lime Juice, Orgeat & Orange Curaçao

DARK & STORMY

Plantation Original Dark Rum, Fresh Squeezed Lime Juice, Simple Syrup & Fever Tree Ginger Beer

SALTY GOOSE

Grey Goose Vodka, Fresh Squeezed Grapefruit Juice & a Salted Rim

MOSCOW MULE

Grey Goose Vodka, Fresh Squeezed Lime Juice, Simple Syrup & Fever Tree Ginger Beer

BLOODY MARY

Sundried Tomato, Garlic, Thyme, Rosemary & Jalapeno House-Infused Titos Vodka



WARMERS & WINTER COCKTAILS

Bar Open 2pm



\$14

THE BLESSING

Woodford Reserve Bourbon, Sazerac Rye, St. George NOLA Coffee Liqueur, Grand Marnier & Chocolate Bitters

TWISTED SOUR

Cranberry Infused Sazerac Rye, Walnut Bitters, Simple Syrup, Lemon Juice & Egg Whites

ZOOT SUIT

Disaronno Amaretto, Cherry Brandy, Piping Hot Coffee,
Topped With Whipped Cream, Grated Nutmeg, a Sprinkle of Chocolate & a Filthy Black Cherry

WYLDER SPYKED CYDER

Apple and Cinnamon Infused Copper & Kings Apple Brandy, St. George Spiced Pear Liqueur & Hot Apple Cider

HOT BUTTERED RUM

Plantation Original Dark Rum and a Butter, Brown Sugar, Clove, Nutmeg, Cinnamon & Allspice Batter

THE BOMB

Rumple Minze & Hot Chocolate, Whipped Cream, Fresh Mint & a Piece of Hershey's Chocolate

MAZATLÁN MOCHA

Patron Silver, St. George NOLA Coffee Liqueur, House-Made Cayenne and Cinnamon Chocolate Syrup, Orange Syrup,
Piping Hot Coffee, Whipped Cream & Cinnamon

SORENSEN'S HOT TODDY

Maker's Mark Bourbon, House-Made Ginger Honey Syrup, Cinnamon Stick, Star Anise & Lemon

Après-Ski

2:00PM TO 5:00PM

Enjoy Drink Specials in the Tent!

**\$5 OFF Cocktails, Deals on Shots
& Specialty Beers**





SPIRITS

2oz Pours

WHISK(E)Y

Basil Hayden Bourbon \$14
Woodford Reserve Bourbon \$12
Makers Mark Bourbon \$10
Buffalo Trace Bourbon \$10

Whistle Pig 10yr Rye \$20
Mastersons 10yr Rye \$18
Sazerac Rye \$10

Tullamore Dew Irish Whiskey \$10

Suntory Toki Japanese Whisky \$12

Macallan 18yr Highland Single Malt Scotch \$50
Balvenie 14yr Single Malt Scotch \$20
Laphroig 10yr Islay Single Malt Scotch \$16
Johnnie Walker Black Label Blended Scotch \$12

RUM

Ron Zacapa 23yr \$12
Plantation Three Star White \$10
Plantation Original Dark \$10

GIN

Juniper Grove American Dry, Bentley Heritage (local) \$12
Juniper Grove Atrium, Bentley Heritage(local) \$12
Gray Whale \$10

TEQUILA

Jose Cuervo Reserva Extra Anejo \$36
Don Julio 1942 Anejo \$32
Casamigos Anejo \$14
Clase Azul Reposado \$30
Casamigos Reposado \$13
Cazadores Reposado \$10
Casamigos Blanco \$12
Patron Silver \$12

MEZCAL

Del Maguey Chichicapa \$16
El Silencio \$10

VODKA

Grey Goose \$12
Source One, Bentley Heritage (local) \$12
Titos \$10

CORDIALS

St. George Absinthe Verte \$12
St. George NOLA Coffee Liqueur \$10
St. George Spiced Pear Liqueur \$10
Copper & Kings Apple Brandy \$10
Pierre Ferrand Dry Curacao \$10
Carpano Antica Sweet Vermouth \$10
Fernet Branca \$10
Grand Marnier \$10
Campari \$10
Rumple Minze \$10
Baileys \$10



• BEVERAGES •

COFFEE

Locally Roasted from Drink Coffee Do Stuff

\$3.50

TEA

\$3

HOT CHOCOLATE OR APPLE CIDER

\$4

ORANGE JUICE

\$4

ASSORTED SODAS

\$4

LEMONADE & ICED TEA

\$4

SAN PELLEGRINO

\$4.50

SPARKLING APPLE CIDER 750ML

\$13



7:30AM - 11AM

till noon on weekends

KID'S BREAKFAST

CHEESY EGG SCRAMBLE

\$9

Herb Roasted Potatoes & Fresh Fruit

WYLDER PANCAKE

\$9

Berry Compote & Whipped Cream

THICK-SLICED FRENCH TOAST

\$9

Berry Compote & Whipped Cream

SIDES

FRESH BAKED PASTRY

\$6

Rotates Daily

CROISSANT

\$5

ONE EGG ANY STYLE

\$3

HERB ROASTED POTATOES

\$5

TOASTED ENGLISH MUFFIN WITH JAM & BUTTER

\$4

SMOKED HAM, SAUSAGE LINKS OR BACON

\$5

FRESH FRUIT CUP

\$6

BREAKFAST



CLASSIC MIMOSA
\$12

BLOODY MARY
\$14

Sundried Tomatoes, Garlic, Thyme
Rosemary & Jalapeno
House-Infused Tito's Vodka

EGGS

With Herb Roasted Potatoes & an English Muffin

TWO EGG BREAKFAST
\$13

Two Eggs Any Style with
Sausage Links or Applewood Smoked Bacon

VEGGIE OMELETTE
\$15

Mushrooms, Spinach & Cheddar Cheese
Topped with Avocado

EGGS BENEDICT
\$15

Toasted English Muffin, Poached Egg, Smoked Ham
& House-Made Lemon Cayenne Hollandaise

CHEESE OMELETTE
\$12

Additions \$1.50 each
Smoked Ham, Applewood Bacon, Sausage,
Mushrooms, Onions, Spinach or Avocado

SORENSEN'S CLASSICS

HEARTY OATMEAL
\$9

The Hiker's Favorite, Hearty Steel-Cut Oats,
Candied Nuts, Dried Fruit, Milk & Honey

QUICHE OF THE DAY
\$15

Savory Egg and Cheese Custard
& Herb Roasted Potatoes

BREAKFAST SANDWICH
\$13

Croissant, Scrambled Eggs, Smoked Ham,
Cheddar Cheese & Herb Roasted Potatoes
Add Hollandaise \$1.50

THICK-SLICED FRENCH TOAST
\$12

Grilled to a Golden Brown with
Maple Syrup & Berry Compote

BEEF BURGUNDY STEW
\$15

A Sorensen's Classic, Slow Cooked in Rich Burgundy Wine
Chef's Hint: Float a Poached Egg on Top \$3

WYLDER PANCAKES
\$12

Three Fluffy Pancakes with
Maple Syrup or Berry Compote

Automatic Gratuity of 20% for Groups of 6 or More
No Split Checks

11AM - 5PM

12pm - 5pm on weekends



KID'S LUNCH & DINNER

With choice of Fresh Fruit, Small Salad or Chips

HOT DOG

\$10

All Beef Hot Dog on a Fresh Hoagie Roll

MAC & CHEESE

\$12

Pasta & Extra Creamy Cheese Sauce

PASTA & MARINARA

\$12

Pasta & House-Made Marinara

Add Chicken \$7

SORENSEN'S BEEF STEW

\$15

A Classic at Any Age



LUNCH



SANDWICHES

With your choice of Potato Chips, Dill Potato Salad, or a Small Green Salad

ALBACORE TUNA MELT

\$14

House-Made Tuna Salad, Melted Swiss Cheese
& Grainy Mustard-Mayo on a Toasted Roll

WYLDER CHEESEBURGER

\$20

1/2lb. Pat La Frieda Short Rib Burger,
Applewood Smoked Bacon, Sundried Tomato Mayo,
Lettuce, Onion & Cheddar Cheese on a Brioche Bun

HONEY MUSTARD GRILLED CHICKEN

\$16

Avocado, Sundried Tomato Mayo, Bacon, Swiss Cheese
& Lettuce on a Toasted Roll

THE REAL DEAL CLUB

\$17

Ham, Turkey, Bacon, Lettuce
& a Sundried Tomato Mayo on Rye

SOUPS & SALADS

SOUP & GREEN SALAD

\$15

HEARTY CHICKEN & RICE

\$10

BEEF BURGUNDY STEW

\$15

A Sorensen's Classic,
Slow Cooked in Rich Burgundy Wine

WALDORF SALAD

\$15

Apples, Pears, Celery, Pomegranate, Toasted Almonds,
Walnuts, Butter Lettuce & Whole Herb Dressing

WINTER SALAD

\$13

Roasted Red and Golden Baby Beets, Wild Roquette,
Orange, Grapefruit, Roasted Pine Nuts, Feta,
Mixed Greens & a Roasted Tomato Vinaigrette

HOUSE CHARCUTERIE

\$30

A Rotating Selection of Three Cheeses,
Pates, Sausages and Salamis,
Crostoni, Jams and Nuts
Upgrade to a Five Cheese Selection \$39

Automatic Gratuity of 20% for Groups of 6 or More
No Split Checks

APPETIZERS, SOUPS & SALADS

2pm to 9pm



SHRIMP COCKTAIL

\$18

Jumbo Shrimp
Three House-Made Dipping Sauces

HOUSE CHARCUTERIE

\$30

A Rotating Selection of Three Cheeses,
Pates, Sausages and Salamis, Crostini, Jams and Nuts
Upgrade to a Five Cheese Selection \$39

SOUPS & SALADS

HEARTY CHICKEN & RICE

\$10

WALDORF

\$15

Apples, Pears, Celery, Pomegranate, Toasted Almonds,
Walnuts, Butter Lettuce & Whole Herb Dressing

WINTER SALAD

\$13

Roasted Red and Golden Baby Beets, Wild Roquette, Orange,
Grapefruit, Roasted Pine Nuts, Feta, Mixed Greens
& a Roasted Tomato Vinaigrette



DINNER



MAIN DISHES

5pm to 9pm

ROASTED WINTER PHEASANT

\$32

Herb Crushed Potatoes, Sautéed Spinach
& Forestier Sauce

ROASTED RACK OF LAMB

\$40

Polenta, Seasonal Vegetables
& a Mediterranean Olive Sauce

ROASTED WINTER SQUASH

\$29

Roasted Ancient Grains, Pomegranate, Seasonal Vegetable
& Pomegranate Infused Olive Oil

RICCOTA GNOCCHI

\$30

Bolognese Sauce & Gorgonzola Dolce Cream

SEARED KING SALMON

\$35

Lemon-Cayenne Hollandaise, Seasonal Vegetable
& Herb Crushed Potatoes

GRILLED RIBEYE STEAK

\$44

Grass-Fed Beef, Herb Crushed Potatoes,
Seasonal Vegetable & Warm Beet Chimichurri

BEEF BURGUNDY STEW

\$25

A Sorensen's Classic,
Slow Cooked in Rich Burgundy Wine

Automatic Gratuity of 20% for Groups of 6 or More
No Split Checks





DESSERT

BROWNIE SUNDAE

\$15

House Made Dark Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce, Caramel, Whipped Cream & a Dirty Cherry

HOUSE-MADE BREAD PUDDING

\$14

Topped with a Cinnamon Creme Anglaise & Vanilla Ice Cream

CHOCOLATE BUTTERMILK PANNACOTTA

\$12

Orange Marmalade, Candied Kumquats & Clotted Sweet Cream

SORENSEN'S CLASSIC BERRY COBBLER

\$14

Mixed Berry Compote, a House-Made Drop Bisquit & Vanilla Ice Cream

THE GENERAL STORE'S APPLE PIE

\$12

Vanilla Ice Cream



Easy as Pie



BEER

SPECIALTY BEERS

\$9

Local Seasonal Selections from
South Lake Brewing Company

CRAFT BEER

\$7

Alaskan Amber

Kona Longboard Islander Lager

Sierra Nevada Pale Ale

Kona Gold Cliff IPA

Founders Porter

DOMESTIC & IMPORTS

\$6

Budweiser

Bud Light

Corona

Modelo Especial

N.A St. Pauli

GOLDEN STATE CIDER

\$8

(Rotating Flavors)





RED WINE

NEW WORLD

Castle Rock Pinot Noir Mendocino, CA	\$10 \$36
The Crusher Pinot Noir California	\$11 \$40
DeLoach Pinot Noir California	\$42
Artesa Pinot Noir Los Carneros, CA	\$62
Hatcher Barbera Amador County, CA	\$44
Terra D'Oro Barbera Amador County, CA	\$11 \$40
Val du Vino Barbera Amador County, CA	\$72
Macchia Tremendous Teroldego	\$48
Provenance Merlot Napa Valley, CA	\$14 \$54
The Velvet Devil Merlot Washington	\$10 \$36
Folie a Deux Merlot Alexander Valley, CA	\$52
St.Francis Merlot Sonoma County, CA	\$54
Terra D'Oro Zinfandel Amador County, CA	\$12 \$42
Ridge Three Valleys Zinfandel Sonoma County, CA	\$15 \$56
Ridge Lytton Springs Zinfandel Sonoma County, CA	\$62
Seghesio Zinfandel Sonoma County, CA	\$82
Ridge Geyserville Zinfandel Alexander Valley, CA	\$102
Ferrari-Carano Cabernet Alexander Valley, CA	\$13 \$46
Joel Gott Cabernet California	\$12 \$42
Cass Cabernet Paso Robles, CA	\$14 \$54
Bonterra Organic Cabernet CA	\$32
St.Supery Cabernet Napa Valley, CA	\$78
Burgess Cabernet Napa Valley, CA	\$96
2016 Ridge Cabernet Santa Cruz Mountains, CA	\$120
2018 Penfolds Shiraz Kalimna, South Australia	\$60
Michael & David Petite Petit Syrah Lodi, CA	\$58

OLD WORLD

2018 Domaine Chanson Pinot Noir Burgundy, France	\$15 \$56
2018 San Polo Sangiovese Tuscany, Italy	\$13 \$46
2016 Chateau Croix de Labrie Merlot Bordeaux, France	\$82
2015 Baron de Ley Tempranillo Rioja, Spain	\$14 \$54
2015 Palladino Nebbiolo Piedmont, France	\$92
2018 Chateau Recougne Blend Bordeaux, France	\$13 \$46
2014 Antoine Ogier Syrah Rhone Valley, France	\$64

PORTS & SHERRY

Fonesca Finesta Reserve Port Portugal	\$10
Taylor Fladgate Tawny Port Portugal	\$10
Macchia Dangerous Port California	\$10
Bogle Petite Sirah Port Clarskburg, CA	\$13
Christian Bros Dry Sherry	\$8
Hartley & Gibson Amontillado Sherry	\$8





WHITE WINE

NEW WORLD

J.Roger Brut Split	\$9
Domaine St.Michelle Brut Colombia Valley, WA	\$35
Piper Sonoma Blanc de Blancs Sonoma County, CA	\$52
Hess Rosé California	\$11 \$40
Ferrari-Carano Sangiovese Dry Rosé Sonoma, CA	\$13 \$46
Joel Gott Sauvignon Blanc Napa Valley, CA	\$10 \$36
Kenwood Sauvignon Blanc Lake County, CA	\$32
Ferrari-Carano Fume Sauvignon Sonoma County, CA	\$36
Bonterra Organic Chardonnay Medocino, CA	\$10 \$36
Bell Ambiance Chardonnay Manteca, CA	\$40
Kunde Estate Chardonnay Sonoma County, CA	\$13 \$46
Ferrari-Carano Chardonnay Sonoma, CA	\$11 \$40
Sonoma-Cutrer Chardonnay Russian River, CA	\$41
Beringer Private Reserve Chardonnay Napa, CA	\$92
2018 Ridge Estate Chardonnay Santa Cruz Mt., CA	\$108

OLD WORLD

Stellina di Notte Prosecco Veneto, Italy	\$10 \$36
Famiglia Pasqua Prosecco Brut Veneto Italy	\$46
Pasqua Pinot Grigio Italy	\$10 \$36
20218 Anselmann Dry Riesling Pfalz, Germany	\$44
2018 Paul Buisse Sauvignon Blanc Loire Valley, France	\$11 \$40
2018 Michele Redde Sauvignon Blanc Sancerre, France	\$79
2018 Domaine Jolly Chardonnay Chablis, France	\$72
2018 Pierre Sparr White Blend Alsace, France	\$14 \$54



SEE YOU SOON!

