



STARTERS

Roasted Veggie Flatbread - V

Roasted beets, butternut squash, mushrooms and balsamic reduction with creamy ricotta, fig spread, and fresh arugula on a crisp flatbread. -16.00

Hatch Green Chili Cheese Curds - V

Flash fried curds from Wisconsin, house made strawberry pepper jam, ranch dressing – 14.50

Beef Barbacoa Quesadilla - VO

Garnished with lime crema and served with sides of salsa rojo and guacamole – 18.00



6th Alley Nachos – GF/VO

Raquelitas corn tortilla chips layered with black bean corn relish, scallions, cheddar jack cheese, pickled jalapenos, olives, sour cream, side of salsa rojo, guacamole – 18.00

Add chicken, beef or plant-based chorizo – 6.00

Raquelitas Corn Tortilla Chips – GF/V

Mild salsa rojo, rich guacamole – 8.50

Add green chile queso – 6.00



Brew House Onion Dip – V

Caramelized onions meet rich and creamy three cheeses with a bold splash of Face Down Brown Ale from Telluride Brewing Co., served with crisp veggies and everything bagel chips-16.00

A-Mazing Wings - VO

One pound of chicken wings tossed in your choice of traditional, jerk, or cherry habanero, side of ranch or blue cheese dressing – 18.00

Substitute cauliflower “wings” – 15.00

Truffle Parmesan Tots - V

Fried crispy, served with garlic aioli dipping sauce – 15.00

SOUPS & SALADS

Garden Green Salad

Fresh mixed greens, tomato, cucumber, carrots, and everything bagel croutons with choice of dressing: blue cheese, ranch, or white balsamic – 15.00

Greek Power Salad

Kale Spring mix blend, quinoa, red onion, kalamata olives, feta, cucumber, heirloom cherry tomatoes and a Mediterranean feta vinaigrette-18.00

Add to any salad

Grilled chicken breast – 6.00

Falafel – 5.50



House Made Green Chile and Pork Pozole

Pickled red onion, fresh cilantro, served with warm tortillas – 18.00

Soup of the Day

Chef's curated soup du jour served with warm tortillas – 13.00

Soup and Salad

Chef's soup du jour with our house salad and your choice of dressing – 17.50

SWEETS

Ice Cream Cookie Skillet

Fresh baked chocolate chip or peanut butter cookie with vanilla ice cream and chocolate drizzle – 8.50

Tres Leches Bread Pudding

Our twist on the classic—rich bread pudding drenched in Tres leches and topped with whipped cream - 8.50

Root Beer Float

Mug's famous root beer poured over rich vanilla ice cream – 6.50



-6th Alley Signature Items



-Staff Favorite

SANDWICHES & BURGERS

Crispy Tofu Bahn Mi - V

Crispy fried tofu, on a Harvest Moon crunch roll, with house pickled vegetables, fresh jalapeno, cilantro, gochujang aioli - 18.00

Legends Gyro - VO

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

Southwestern Grilled Chicken Wrap

Blackened chicken, crisp romaine, roasted corn and black bean salsa, heirloom tomato, creamy tomatillo vinaigrette wrapped in a spinach tortilla - 20.50



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

South Chute Burger* GFO/VO

Angus & American Wagyu patty, crispy bacon, Provolone cheese, pickled red onion, guacamole, chimichurri, locally baked Harvest Moon bun – 23.00



Colorado Melt* VO

Angus & American Wagyu patty, toasted jalapeno cheddar bread, fire roasted green chiles, sauteed onions, white American cheese, house dressing – 23.00

Ramrod Reuben

90 Shilling Amber Ale -braised corned beef, sauerkraut, house made 1000 island, on thick cut marble rye bread - 22.00

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

THE “TRUSTFUNDER”

*ONLY HERE IN THE 6TH ALLEY BAR & GRILL

½ pound American Kobe beef, Atlantic lobster, foie gras torchon, sunny side up egg, truffle aioli, Harvest Moon brioche bun, with duck fat fries – 65.00

Add a shot of Woodford Reserve – 10.00

ENTREES

Southwestern Cast Iron Mac & Cheese

Cavatappi, white cheddar, fire roasted red peppers, green chilies, roasted corn salsa, toasted parmesan breadcrumbs– 18.50

Add grilled chicken – 6.00

Beer Battered Cod

Mountain Time beer batter, fries, coleslaw, caper lemon remoulade – 19.50

Green Curry Rice Noodle Bowl – (vegan)

Green curry coconut cream, bean sprouts, assorted vegetables, fresh herbs, topped with crispy fried tofu -19.00

GF = Gluten Free

V = Vegetarian

GFO = Gluten Free Option

VO = Vegetarian Option

++The Major 9 food allergens are used as ingredients. Please let your server know if you have any dietary restrictions or allergies

*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.

DRAFT BEER

			STYLE	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	Grupo Modelo	Mexico	Mexican Lager	4.5%	15	11.00
Mexican Logger	Ska Brewing	Durango, CO	Mexican Lager	5.0%	20	11.00
Powder Day Pilsner	Steep Brewing	Keystone, CO	Italian Pilsner	5.7%	40	11.00
White Rascal	Avery Brewing	Boulder, CO	Wheat	5.6%	22	11.00
Denver Pale Ale	Great Divide	Denver, CO	Pale Ale	5.0%	25	11.00
Voodoo Juicy Haze	New Belgium	Fort Collins, CO	Hazy IPA	7.5%	45	11.00
In The Steep	Outer Range	Frisco, CO	Hazy IPA	6.7%	n/a	11.00
Odell IPA	Odell Brewing	Fort Collins, CO	IPA	7.0%	60	11.00
Two Hearted	Bells Brewing	Kalamazoo, MI	American IPA	7.0%	55	11.00
Russell Kelly	Telluride	Telluride, CO	Mosaic IPA	6.5%	83	11.00
1554	New Belgium	Fort Collins, CO	Dark lager	6.0%	21	11.00
Milk Stout	Left Hand	Longmont, CO	Nitro Stout	6.0%	25	11.00
90 Shilling	Odell Brewing	Fort Collins, CO	Amber Ale	5.3%	32	11.00
Face Down Brown	Telluride	Telluride, CO	Brown Ale	5.7%	37	11.00
Cold Front	Avery Brewing	Boulder, CO	Winter Lager	5.5%	30	11.00
Princess Yum Yum	Denver Beer	Denver, CO	Rasp. Kolsch	4.8%	n/a	11.00
Twisted Tea	Boston Beer	Boston, MA	Hard Tea	5.0%	n/a	11.00
Run Wild NA	Athletic	Milford, CT	Non-Alcoholic	<0.5%	35	11.00

6th Alley House Beer: Powder Day Pilsner by Steep Brewing

CANS:

Coors Original	8.00
Stem Off-Dry hard Cider(GF)	9.00
Modelo	8.00
Topo Chico Hard Seltzer(GF)	8.00
Montucky Cold Snack	8.00
Odell Sippin' Pretty Fruited Sour	9.00
Holiday Favorite Blonde(GF)	9.00

Jack and Snack

SHOT OF JACK (Black, Apple, Honey or Fire)
& A CAN OF MONTUCKY \$15

MULES:

The Original Mule \$15.50

A classic mule featuring Tito's Handmade vodka, ginger beer, and fresh lime

Mega Mule \$65.00

96oz! 4 people or more only. Elevate vodka from Mile High Spirits, Mega drink for a mega party!

Apple Cider Mule \$15.50

A crisp blend of Tito's Handmade vodka, apple cider, ginger beer, and fresh lime

Mexican Mule \$15.50

A vibrant twist with Casamigos Reposado' tequila, ginger beer, blood orange, and fresh lime -16.00

Blackberry Mule \$15.50

Jack Daniels Blackberry, ginger beer, and fresh lime

ZERO PROOF:

Athletic Free Wave NA Hazy IPA (can) \$9.00

Athletic Upside Dawn NA Golden Ale (can) \$9.00

Summit Cultures Kombucha (can) \$9.00

Booze Free Bloody \$8.00

Smoked and Stoked \$15

Zero proof bourbon infused with natural smoke, maple syrup, and black walnut bitters

No Problemas \$15

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

The Lenawee Kick \$10

Apple cider, ginger beer, splash of soda water

The Steezy Spritz \$15

Zero proof Italian spritz, tonic, splash of soda water

Mock Mule \$8

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

You are at 10,800ft, please drink responsibly

BLOODYS:

A-Basin's Award-Winning Bacon Bloody Mary

A double pour of Elevate Vodka (14.00), 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 & 2022-2024

MAKE IT SPICY! - Absolute Peppar - 17.50

MAKE IT AN A-BASIN CODIGO MARIA! - A-Basin

Single Barrel Codigo Rosa 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

Take Some Home!

Purchase a bottle of our very own Elevate Bacon Vodka (\$36) or our Single Barrel Codigo Rosa (\$65) to take home or gift!

SPECIALTY COCKTAILS:

Gold Coin Margarita \$16

Herradura Reposado Tequila, Cointreau, fresh lime and a squeeze of fresh orange

Codigo Rosa Spritz \$16

Single Barrel Codigo Rosa Tequila, grapefruit juice, and club soda, garnished with a lime

Aperol Spritz \$15.50

Aperol, Korbel Brut, and a splash of club soda

Espresso Martini \$16

Tito's Vodka, Kahlua, and chilled coffee

Powder Keg Paloma \$15

Herradura Silver Tequila, Squirt and fresh lime

Smoked La Cumbre \$18

Codigo Rosa Reposado infused with natural smoke, pineapple agave, house-infused spicy bitters

Summit Smoke \$18

Woodford Reserve Bourbon infused with natural smoke, maple syrup, black walnut bitters

Corduroy Classic \$16

Fords Gin, house-infused hot honey, lemon juice



A-BASIN LODGE HISTORY

"The structure (A-Frame Lodge) was originally built by Stanely Aviation in Aurora, next to the old Stapleton Airport. In the 1960s, we had a contract to design, build, and test an escape capsule for the Air Force B-58 bomber. Part of the testing involved simulating the capsule landing under a parachute (with the airman inside) onto concrete and dirt, and into the water. The A-Frame (and it was just a timber frame) had a monorail along the ridge beam which allowed us to drop the capsule from a height, and with a horizontal velocity, that simulated a parachute landing onto/into these three surfaces. Later, the capsule was successfully tested by ejection from a rocket sled with an animal subject and finally from an aircraft with a human subject."

-Gordon Valentine

-Stanley Aviation 1953-87

-Arapahoe Basin Ski Patrol 1969-87