

# BLACK DIAMOND BURRITO BAR

## MOUNTAIN BURRITO OR BOWLS

Served with a choice of:  
Cilantro Lime Rice, Black Beans or Pinto Beans,  
Romaine or Kale

18

### Adobo Chicken

Adobo Marinated  
Flame Grilled

### Beef

### Barbacoa

Adobo Marinated  
Beef Slow Roasted  
Shredded

### Pork

### Carnitas

Marinated Pork  
Shoulder Slow  
Roasted Shredded

### Mountain

### Burrito

Just Like The Bowl  
But Wrapped with  
choice of: Regular or  
Wheat Tortilla

## ASSORTED FIXINGS

### Cilantro Rice

### Pinto Beans

### Black Beans

### Chopped Romaine

### Kale

### Fajita Vegetables

### Jack Cheese

### Sour Cream

### Guacamole

### Jalapeno

### Cilantro & Onion Mix

### TOP with

Chipotle Ranch

Cilantro Vinaigrette

## NACHO GRANDE

Tortilla Chips  
Topped with  
Tomatoes,  
Onions, Peppers,  
Jalapeños, and  
Cheese. Served  
with Salsa and  
Sour Cream

12

Add Chicken, Pork or Beef +4

## SIDES

Chips &  
Guacamole

8

Chips & Salsa

8

"If you have a food allergy, please notify us"  
\*NY State Sales Tax Not Included



# ON TAP

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## Common Roots "gondola session" India Pale Ale

Gondola Session is a hop-forward and refreshing Session IPA with notes of guava and orange peel, accompanied by accents of resin. A serious thirst-quencher best enjoyed slope side or during your next gondola session.

Alc By Vol: 5.2%

## Nine Pin Cider "SIGNATURE"

Naturally Gluten Free  
This is our flagship product using a blend of apples from Samascott Orchards. It is an off-dry sparkling cider with a crisp, bold, and refreshing taste.

Signature has been our tried and true cider since we opened in 2014. It is reminiscent of biting into a freshly picked apple!  
6.7% ABV

## FROG ALLEY "NEW YORK LAGER"

A moderate-strength amber colored lager with a soft, smooth maltiness and moderate bitterness, yet finishing relatively dry. The malt flavor is clean, bready-rich, and a bit toasty, with an elegant balance of sweetness.

5.5% ABV