

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

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