



AVON | DUBAI | LONDON | VAIL

Noah's Rye Manhattan \$16

tin cup rye whiskey, gallo sweet vermouth, angostura bitters, luxardo cherry. served up or with a gentleman's cube

Strawberry Hugo Spritz \$16

vodka, strawberry puree, mint, prosecco, elderflower liquor, soda, strawberry

Smoked Cherry Coke \$17

aged rum, muddled luxardo cherries, bitters, coke, in a smoked glass

Sunflower \$15

beefeaters gin, st. germain, cointreau, lemon juice, twist

Prickly Pear Margarita \$15

LALO blanco, cointreau, lemon juice, prickly pear, tajín rim

Northside Old Fashioned \$13

blade & bow bourbon, muddled orange peel and cherry, simple syrup, angostura bitters. served on a big rock

Bourbon Lemonade \$16

woodford reserve, lemonade, rosemary, grilled lemon

MOCKTAILS \$12

No-Jito

mint, ginger ale, lime juice, agave, lime

Strawberry CoCo LoCo

strawberry puree, lemon juice, coconut cream, coconut soda water

Pineapple Express

pineapple juice, lime juice, cranberry juice, pomegranate juice, soda, twist

DRAUGHT \$7

Peroni

Pacifico

BOTTLES AND CANS \$7

Coors Banquet

Coors Light

xX Dos Equis Mexican Lager Xx

Guinness

Athletic Golden Lager N/A



Northside is proud to announce that we are a 2026 recipient of wine spectator's award of excellence! Take a look at our list.



There is currently a crisis of affordable housing in our valley, A Living Wage Fee of 4% will be added to your cheque to help offset these costs. Visit our website by scanning the QR code to learn more.

SALAD

***NIÇOISE \$24**

yellow-fin ahi tuna, potatoes, asparagus, cherry tomato, jammy egg, olives, mediterranean vinaigrette

Summer Watermelon

watermelon, spinach, arugula, lemon balm, cucumbers, feta cheese, toasted pistachio & nigella seed, orange vinaigrette \$19
– add chicken or salmon for \$12
or Filet or Shrimp \$18 –

Caesar Salad \$16

romaine lettuce, roasted tomatoes, croutons, parmesan, house caesar dressing
– add chicken or salmon for \$12 or Filet for \$18 –

SOUP

French Onion Soup \$14

caramelized onions, beef stock, house made croutons, swiss cheese, chives

Soup Du Jour \$15

ask your server about Chef Hector's daily soup

BITES

Prime Cuts Eggrolls \$19

filet mignon, prime rib, southwest corn and bean stuffed eggrolls, sweet thai chili, chipotle ranch

***Tuna Tartare \$22**

Yellow-fin ahi tuna, avocado, sesame-soy sauce, pineapple salsa, scallions, won-ton chips

Mexican Raclette \$24

tabletop melted chorizo cheese dip, corn & flour tortilla chips, guacamole, pico de gallo, roasted spiced cauliflower, crispy pork belly

Burrata Caprese \$19

burrata cheese, garlic roasted cherry tomatoes, basil pesto, sourdough toast points, balsamic reduction, pine nut crumble

Shrimp Cocktail Martini \$28

poached shrimp, hendricks gin, crushed dry ice, bleu-cheese-stuffed olives, grilled lemon, house cocktail sauce

Short Rib Sliders (3) \$18.95

braised beef short rib, pickled kimchi onions, spicy pickle, cilantro, sweet potato slider buns

OUR STORY

Northside Kitchen opened just after Thanksgiving day in 2011, with a mission to bring value and craft cooking back to the Vail Valley. As a counter service restaurant we quickly outgrew our original small space on the north side of our building. In 2013 we expanded into the new larger home you now enjoy and we switched to full service. Throughout the years we have added four additional restaurants and delicious menus to the valley, but we have never strayed from our mission to bring the best food, service, and value in Colorado. For over 14 years, we have been Colorado's Classic Ski Town Restaurant.

. We provide our guests with hearty breakfast and ski town cuisine at fair prices. Our service is unmatched, and we strive to make everyone feel like they have been coming to our restaurant since we opened. Thanks for coming to Northside for dinner. We are honored you chose us. If there is anything we can do to elevate your dining experience, please let us know.

HANDHELDS

Classic Burger \$18.95

½ lb. angus beef patty, choice of cheese, lettuce, tomato, onion, brioche bun served with fries
– add bacon, avocado, mushrooms, or jalapeños for \$2 each –

Bacon Apple Burger \$21.95

½ lb. angus beef patty, swiss cheese, arugula, bacon-apple chutney, chipotle aioli, brioche bun. served with fries

*Steak Fritte Salad \$38.95

8oz. choice ribeye, romaine, french fries, bleu cheese, red onion

Short Rib Quesa Birria \$25.95

asian braised short rib in corn tortillas served with birria au jus, guacamole, and pico de gallo, salsa de la casa

PASTAS

Pappardelle Bolognese \$33.95

our signature dish at our sister restaurant Fattoria
homemade pappardelle pasta in a veal, beef and pork bolognese sauce with a touch of cream

Jim's Short Rib Gnocchi \$43.95

braised short rib, gnocchi, spinach, cherry tomatoes, house made creamy pesto sauce
– choose: short rib or grilled chicken, or substitute filet mignon or shrimp for \$14 –

STEAKS

COWBOYS CAN EAT AS MUCH AS THEY WANT

need a larger cut (?) just ask, we can make it almost as big as you want for an up-charge

*Filet Mignon \$55.95

10 oz. grilled-how-you-like-it choice angus filet mignon served with your choice of two sides and gorgonzola compound butter

Dry-Aged Choice Rib Eye \$55.95

30 day dry-aged rib eye, grilled-how-you-like-it choice angus. served with your choice of two sides and chimichuri sauce.

"dry-aged at our sister restaurant fattoria"

*Choice Angus Prime Rib \$46.95 / \$54.95

10 oz. or 14 oz. slow-roasted fresh choice angus beef served with your choice of two sides and au jus
cooked for 6 hours

MAKE ANY STEAK COLORADO STYLE for \$26

top it with lobster and shrimp, bacon and béarnaise sauce

SIDES + \$8

Sautéed Kale

Broccoli & Cheese Mashed Potatoes

Bok Choy Sauté

Vinegar Beets

Loaded Baked Potato

Rosemary Quinoa

Roasted Broccoli & Cauliflower

Sautéed Spring Vegetables

CLASSICS

***Black Cod \$48.95**

8 oz. black cod filet,
cilantro-cucumber-cherry-farro, snow peas,
tomato, carrots, honey-soy reduction

Weinerschnitzel \$44.95

breaded veal cutlet, mashed potatoes, sage brown
butter, sauerkraut, lingonberry
– *substitute chicken for veal schnitzel* –

***Atlantic Salmon \$42.95**

everything seasoning crusted atlantic salmon,
caper sauce, roasted gnocchi, carrots, peas, crème
fraîche

Chicken Roulade \$32.95

chicken breast rolled with swiss cheese, spinach,
shaved ham and roasted red peppers, mustard
sauce suprême, quinoa crunch, broccoli cheddar
mashed potatoes, vinegar beets

Fresh Trout \$42.95

fresh trout crusted with shredded potatoes and
almonds, sautéed kale, garlic green beans,
pomegranate reduction.
– *for a more traditional preparation, we offer a trout
filet cooked in lemon butter.* –

***Lamb Shank \$44.95**

braised CO lamb shank, served with spinach
mushroom polenta, baby sugar carrots, and
natural sauce

Vegan Ratatouille \$29.95

roasted vegetable medley on top of vegan risotto,
with red pepper sauce
– *Add Chicken or salmon for \$12 –*
– *or Filet Mignon for \$18 –*

ENTREES

-JULY-

THIS MONTH AT NORTHSIDE RESTAURANT GROUP:

7/2 - Wine in the garden at Northside 3 p.m.

7/3 - Pig Roast at Ed'z 5 p.m.

7/9 - Wine in the orchard at Fattoria 3 p.m.

7/10 - Pig Roast at Ed'z 5 p.m.

7/16 - Wine in the garden at Northside 3 p.m.

7/17 - Pig Roast at Ed'z 5 p.m.

7/23 - Wine in the orchard at Fattoria 3 p.m.

7/ 24- Pig Roast at Ed'z 5 p.m.

7/30 - Wine in the garden at Northside 3 p.m.

7/31 - Pig Roast at Ed'z 5 p.m.

GARDEN REPORT:

Expect to see kale, broccolini, baby zucchini and
radishes as well as leafy greens and herbs for the
first half of the month. These will be followed by
peas, strawberries, blueberries and raspberries
later in July. The corn and sunflower crop are
coming in nicely, while the pumpkins look to have
strong roots and are growing fast. Stop by the
garden across the street and take a peek!

WINE CLUB:

Join our amazing wine club here at Northside.
Each month you receive a selection of two wines,
one white and one red, a recipe to complement
each wine, and a 20% discount on a meal when
you pick up your wine.

CLASSIC LEVEL - \$110/month

SPECIAL SELECTION LEVEL - \$175/month

**many of our recipes contain common allergen ingredients, please
speak with your server or scan the QR code for more information **

