



AVON | DUBAI | LONDON | VAIL

CLASSICS

BREAKFAST SANDWICH 15.95

homemade sausage patty, scrambled eggs, cheddar cheese, lemon-chive hollandaise sauce, ciabatta bun.

*YOKEL BREAKFAST 19.95

3 eggs cooked however you'd like, shredded hash browns, CHOOSE: bacon, house-made sausage patties, sausage links, ham or sub avocado for \$2 more CHOOSE: white or wheat. SUB: House english muffin, homemade biscuit, Northside sourdough, rye or ciabatta +\$1 or GF for \$1.95

*FILET 'N' EGGS 28.95

5 oz. USDA CHOICE ANGUS FILET MIGNON, 3 eggs cooked however you'd like, hashbrowns, white or wheat

*EGGS BENEDICT 21.95

toasted english muffin, with poached soft eggs, and lemon-chive hollandaise. Served with hash browns.

+ CHOOSE: - HAM - BACON - SAUSAGE - VEGGIE - +

*LAMB HASH 23.95

braised lamb shoulder and shank, onions, peppers, and hash browns served with 3 eggs however you'd like, and white or wheat.

*BISCUITS 'N' GRAVY 21.95

2 homemade biscuits drenched in sausage and chorizo "river bottom" gravy. Served with three eggs cooked however you'd like.

SHORT RIB SKILLET 24.95

fried potatoes, tossed with onions and peppers, then topped with our world famous braised short rib, and sausage gravy. finished with 3 eggs your style

*VEGGIE SKILLET 19.95

fried Potatoes tossed with roasted and sautéed veggies including spinach, onions, mushrooms, and cherry tomatoes topped with avocado, 3 eggs your style, and caper chive hollandaise.

+ ADD FETA CHEESE FOR A DOLLAR EXTRA! +

SOUTH OF THE BORDER

*CHILAQUILES 20.95

corn chips sautéed with red and green chili and topped with 3 eggs however you like em', feta cheese, and avocado. Served with pico de gallo, and sour cream. Add bacon or sausage for \$4

*HUEVOS RANCHEROS 20.95

two eggs cooked however you'd like, layered inside corn tortillas, beans, cheddar-jack cheese and secret recipe chilis. Topped with lettuce, pico, sour cream and fresh avocado.

+ TRY IT WITH BACON ON TOP FOR JUST \$2 CHOOSE: VEGGIE GREEN CHILI -OR- PORK RED CHILI +

FILET BREAKFAST BURRITO *22.95

tender chunks of USDA CHOICE ANGUS FILET MIGNON, onions, peppers, hash browns, american cheese, scrambled eggs, flour tortilla. +SMOTHER IT IN GREEN CHILI FOR \$1 +GO GRANDE FOR \$2

SMOTHERED BURRITO 18.95

chorizo, onions, peppers, hash browns, american cheese, and scrambled eggs inside a flour tortilla. SMOTHERED IN GREEN CHILI +GO GRANDE FOR \$2

GRINGO BURRITO 17.95

bacon, hash browns, american cheese, and scrambled eggs inside a flour tortilla GO GRANDE FOR \$2 or +SMOTHER IT IN GREEN CHILI FOR \$1

NEW *CHICKEN ENCHILADAS 23.95

3 corn tortillas stuffed with seasoned chicken, green chili, avocado, red onion, crema, with 2 eggs any style

HEALTHY-ISH

SUNDRIED TOMATO SAND. 16.95

egg whites scrambled with, sun-dried tomatoes and asparagus, topped with swiss cheese and basil pesto on wheat bread

NEW OVERNIGHT OATS 13.95

cold cup of oats made with almond milk, blueberries, strawberries, strawberry puree, candied pecans, and maple syrup

AVOCA-DOUGH TOAST 16.95

northside sourdough toast topped with a whole avocado and pico de gallo.

+ TRY IT WITH *2 EGGS OR BACON FOR \$3! +



many of our recipes contain common allergen ingredients, scan the QR for more information.

BREAKFAST SWEETS

PANCAKES 14.95

three fluffy hot-cakes served with real maple syrup. CHOOSE: Chocolate Chip, or Blueberry for \$1 extra!

+ ADD EGGS AND BACON TO MAKE IT A MEAL +

NEW PB&J CROISSANT 14.95

Peanut butter, whipped cream, berries and jam stuffed into a crispy croissant, dusted with powdered sugar

BERRY FRENCH TOAST 16.95

day-old challah bread soaked in our signature custard batter fried on the griddle and topped with blueberries & strawberries served with real maple syrup and powdered sugar. P.S. this was the first plate of food we ever sold at northside!

+ +ADD EGGS AND BACON TO MAKE IT A MEAL. +

LUNCH SALADS

CAESAR SALAD \$14.95

Romaine lettuce, parmesan cheese, roasted cherry tomatoes, croutons, & house made caesar dressing.

+ ADD: GRILLED CHICKEN +7 SALMON +12 OR 5 OZ. FILET +18 +

NEW SUMMER WATERMELON 19.95

watermelon, spinach, arugula, lemon balm, blueberry, cucumbers, feta cheese, toasted pistachio & nigella seed, orange vinaigrette, balsamic glaze

+ ADD CHICKEN FOR \$7 OR SALMON FOR \$12 OR 5 OZ. FILET FOR \$18 +

COBB SALAD \$21.95

grilled chicken, romaine, tomatoes, red onions, avocado, bacon, bleu cheese, & hard-boiled eggs.

CHOOSE: balsamic, honey mustard, orange vinaigrette, or ranch dressing

SOUP OF THE DAY 8/12

Ask your server for the daily soup special!

LUNCH SANDWICHES

SANDWICHES COME WITH CHOICE OF SIDE FRIES - CHIPS - SIDE SALAD

CLASSIC BURGER 21.95

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 +

NEW BACON APPLE BURGER 23.95

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

TURKEY BLT 18.95

mesquite smoked turkey, bacon, lettuce, tomato, avocado, toasted wheat

CAPRESE SANDWICH 17.95

Sourdough bread grilled with mozzarella, fresh tomatoes, arugula, basil pesto aioli, balsamic glaze.

FRENCH DIP \$19.95

slow roasted prime rib, swiss cheese, grilled onions, hoagie, au jus, horseradish cream

REUBEN 19.95

choose turkey or pastrami on grilled rye with 2000 island dressing, bavarian sauerkraut, and Swiss cheese

LOADED HAM & GRILLED CHEESE

18.95

Sourdough Bread Grilled with Ham, American, cheddar, and Swiss cheeses. Then Topped with a sunny side up egg

2 SHORT RIB TACOS 16.95

asian braised short rib in corn tortillas with coleslaw, pico, and cilantro sour cream
NO SIDE INCLUDED

NEW SHORT RIB SLIDERS (3) 21.95

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

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.



* These items may be served raw or undercooked, or contain raw or undercooked ingredients; the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food-borne illness

Dinner Served EVERY NIGHT at 5 p.m.

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 for Chef Hector's daily soup

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 our new bigger home you now enjoy and switched to full service. Throughout the years we have added four additional new 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.

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 bun.

APPETIZERS FAVORITES

HANDHELDS

Classic Burger \$18.95

½ lb. angus beef patty, choice of cheese, lettuce, tomato, onion, brioche bun served with fries and ranch
— 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 and ranch

*Steak Fritte Salad \$39

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

Short Rib Quesa Birria \$26

asian braised short rib in corn tortillas served with birria dipping sauce, guacamole, and pico de gallo

PASTA

Pappardelle Bolognese \$34

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 \$44

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 \$56

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 \$56

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 46/54

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

Vinegar Beets

Loaded Baked Potato

Rosemary Quinoa

Roasted Broccoli & Cauliflower

Sautéed Spring Vegetables

CLASSICS

*Black Cod \$48

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

Weinerschnitzel \$44

breaded veal cutlet, mashed potatoes, sage brown butter, sauerkraut, lingonberry
— substitute as chicken schnitzel —

*Atlantic Salmon \$42

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

Chicken Roulade \$32

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

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

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

Vegan Ratatouille \$29

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



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Try our Family of Restaurants



Avon's Biggest Little Bar!

25 TVs and a huge menu of hand made classics + the valley's most extensive whiskey and tequila selection



Creative, Classic, Italian

Fresh made pasta, Dry-Aged Beef, Wine Spectator Award Winner 5 Yrs. Exceptional Service



Rotisserie Restaurant

Spinning up great food in the heart of Edwards Ribs, Chicken, Seafood Big Booths and comfortable service Pig Roasts on Fridays!



Fresh Fast Burgers

2 Locations: Edwards & Avon to bring you your burger fix even faster!

Northside Wine Club

- 2 Bottles of Curated Wine
- 2 Recipes from our Kitchens
- 20% off a meal each month
- Base-\$110/month
- Special Selection-\$175/month

This Month's Wine Selections:



Special Selection: \$175

Chimney Rock Elevage Blend
Orin Swift Chardonnay Mannequin

Base: \$110

Stag's Leap Wine Cellars Aveta Sauv Blanc
Stag's Leap Wine Cellars Artemis Cabernet

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!

-July-

This Month at

Northside Restaurant Group:

- 7/2 Wine in the Garden at Northside 3p.m.
- 7/3 Pig Roast at Ed's 5 p.m.
- 7/9 Wine in the orchard at Fattoria 3 p.m.
- 7/10 Pig Roast at Ed's 5 p.m.
- 7/16 Wine in the Garden at Northside 3p.m.
- 7/17 Pig Roast at Ed's 5 p.m.
- 7/23 Wine in the orchard at Fattoria 3 p.m.
- 7/14 Pig Roast at Ed's 5 p.m.
- 7/30 Wine in the Garden at Northside 3p.m.
- 7/31 Pig Roast at Ed's 5 p.m.

COCKTAILS

MIMOSA 14

enjoy a giant glass of our house champagne with just a dash of orange juice

UKRAINIAN DONKEY 14

vodka, ginger beer, lime and pineapple juice

NORTHSIDE BLOODY 15

Dania's famous bloody mix, Colorado Van Jack Vodka, and you know the rest
+ SUBSTITUTE TITO'S OR GOOSE FOR +\$2 +

POMEGRANATE MIMOSA 15

enjoy a giant glass of our house champagne with a splash of pomegranate juice (biggest in the valley)

MICHELADA 12

Clamato, beer, tajin rim, lime.
+ ADD A TEQUILA BACK FOR JUST \$5 EXTRA +

APEROL SPRITZ 15

aperol, cinzano prosecco, soda, orange slice

COFFEE & TEA

NORTHSIDE FREE REFILLS : 4.00
BREWED COFFEE

AMERICANO 5.00

CAPPUCCINO 5.50

LATTE 6.00

HOT CHOCOLATE 5.50

HOT TEA 4.00

English Breakfast, Green, Earl Grey, Chamomile, Turmeric-Ginger, Mint

personalize your drink: all add ons or milk alternatives are +\$.50 - vanilla - sugar free
vanilla - caramel - hazelnut - - oatmilk - almond milk -

BEANZ TO-GO 13.95

Take our coffee home to brew at your house.

Choose:

whole bean or ground.



KIDZ MEALS

BREAKFAST MEALS COME WITH MILK OR JUICE

BACON EGG & CHEESE BURRITO 14

2 SMALL PANCAKES 14

+ blueberries, choc. chips for \$1

1 SCRAM. EGG, TOAST & BACON 14

LUNCH MEALS COME WITH MILK OR JUICE, AND A SIDE!

after 10 a.m.

GRILLED CHEESE 14

MAC N CHEESE 14

KIDS BURGER 14

CHICKEN FINGERZ 14



Northside is the proud recipient of a 2026 Wine Spectator Award of Excellence! Ask for our wine list, there are over 40 wines by the glass!

TAKE N BAKE

FEEDS 6 PEOPLE OR 5 HUNGRY TEENAGERS

MEATY LASAGNA 53

CHICKEN PARMESAN 53

CHICKEN MARSALA 53

ITALIAN SAUSAGE PASTA BAKE 53

SHORTRIB & CHICKEN 53

ENCHILADAS

each of these carefully crafted meals comes with sourdough bread and a ceasar salad for the group, or a bag of chips and homemade pico and guac!