



Choose Your Style

✓ TACOS – 5 EACH

3 oz protein, topped with cilantro & onion on a house-made corn tortilla.

✓ BURRITOS – 12

5 oz protein, rice, pork or veg beans, & pineapple pico wrapped in a flour tortilla.

✓ PLATOS – 16

6 oz protein, served with rice, pork or veg beans, pineapple pico, & your choice of yuca frita or sweet plantains.

Choose Your Protein

BARBACOA (BEEF)

Smoked brisket & chuck marinated in adobo & apple cider vinegar. Confit with tallow & agave leaf.

POLLO (SMOKED CHICKEN)

Brined & smoked chicken leg meat rubbed with guajillo, morita, chipotle, herbs, & avocado leaf.

CARNITAS (PORK)

Pork belly, ham & skin confit in pineapple juice, garlic, & thyme.

MARKET VEG (VEGETARIAN)

Black beans, grilled vegetables marinated in barbacoa adobo & dressed in salsa negra.

Choose Your Salsa



Chilies, Tomato, Onion



Zucchini, Tomatillo, Cilantro

Our menu was developed by Foothills Culinary Director Eric Morris & Chef Luis Martinez of Tequio Foods.

It pairs reimagined classics from the Grange menu with indigenous flavors & heirloom ingredients from Martinez's home of Oaxaca, Mexico.

This menu is a celebration of North American culinary tradition & regional ingredients, from South Mexico to Western NC.

Specials

CHORIZO SMASH BURGER – 12

3 oz chorizo patty smashed with onions, topped with grilled pineapple, melted cheese, salsa rosada, red onion-habanero relish, & a slice of bologna on a toasted bun.

PINEAPPLE DOG – 10

House made hot dog with salsa negra & pineapple pico. Ketchup & mustard available upon request.

✓ TOSTADA – 6

Grilled marinated seasonal vegetables, pork or veg beans, salsa negra, cilantro, & onion on a crispy tortilla. Served with lime.

✓ CORN QUESADILLA – 5

Cheese-filled toasted masa quesadilla made with skim milk cheese.

Sides

YUCA FRITA – 5

Crispy yuca with a soft center, seasoned & fried.

SWEET PLANTAINS – 5

Caramelized ripe plantains, lightly seasoned.

RICE & BEANS – 5

Classic side with coconut rice & slow-cooked pork or veg beans.

Other Salsas

MOJO SAUCE

Citrus, Garlic, Oregano

SALSA ROSADA

Mayo, Salsa Negra, Ketchup



✓ Can be Made Vegetarian Upon Request.

Please inform employees of any allergies or dietary restrictions when you order. While we take precautions, we cannot guarantee that our dishes are free of allergens.

OLD FORT



Hydration Station

Classics & Craft

BOTTLED WATER 2.00

Altamont Natural Mountain Water

COCA-COLA 2.50

Coke

Sprite

Coke Zero

Diet Coke

JOE'S CLASSIC 5.00

Lemonade

Sweet Tea

MOUNTAIN HIPPIE 4.50

Bubbly Lemon

Ginger Beer

Orange Cream

Lemon Lime

WEHRLOOM HONEY 5.00

Honey DiviniTEA

Honey Cola

Honey Cream Soda

Honey Ginger Soda

WILD BILL'S 5.25

Cola

Grape Soda

Ginger Ale

Strawberry Cream Soda

Vanilla Cream Soda

Zera Sugar Cola

Black Cherry

Blueberry Cream Soda Float

Key Lime Cream Soda Float

Orange Cream Soda Float

Root Beer Cream Soda Float

Sports & Energy

BODY ARMOR SUPER 3.50

Drink Fruit Punch

Drink Orange Mango

Drink Strawberry Banana

CELSIUS ESSENTIAL ENERGY DRINK 4.50

Sparkling Peach Vibe

Kiwi Guava

Live Fit Sparkling Watermelon

Orange

Retro Vibe Sherbet

Tropical Vibe Energy Drink

LIQUID I.V. 4.00

Lemon Lime (Single) w. BTL Water

Passionfruit (Single) w. BTL Water

POWERADE 2.25

Grape

Mountain Berry

Red Fruit Punch

SUNSHINE ENERGY 5.00

Clementine Twist

RED BULL 5.00

Red Bull Energy Drink

VITAMIN WATER 3.50

Acai Blueberry Pomegranate

Power-C Dragonfruit,

Energy Tropical Citrus,

Elevate Blue Raspberry Limeade

Zero-Proof 21+ Only

THC & CANNABIS-INFUSED BEVERAGES

Cann Hi'er Boy Grapefruit Rosemary 10mg – 11.00

Crescent Sour Watermelon 10mg – 8.00

Merry Rain Orange Cream 10mg – 11.00

Crescent Ginger Lemonade 5mg – 6.00

Flyers Sparkling Margarita 5mg – 10.00

Flyers Sparkling Old Fashioned 5mg – 10.00

Flyers Sparkling Spritz 5mg – 10.00

NON-ALCOHOLIC BEERS 4.00

Deschutes Fresh Squeezed IPA

Deschutes Kernza Lager

Deschutes Super Stoked Golden Ale

Partake NA Hazy IPA Single

Partake Non-Alcoholic Blonde

NON-ALCOHOLIC WINES 7.00

Buzzkill Cabernet Sauvignon

Buzzkill Sauvignon Blanc