

APPETIZERS

Chicken Noodle Soup Slow cooked with pulled chicken	6
French Onion Soup Made with 3-onions and a cheese glazed crouton	9
DH Hodge Podge Buffalo wings with bleu cheese, Wagyu sliders and firecracker cauliflower (No Substitutions)	25
Salt Baked German Pretzels House made cheese sauce	11
Buffalo Wings (5pcs) Celery sticks and bleu cheese	13
Firecracker Cauliflower Tossed in sweet sriracha BBQ sauce with sesame seeds	13
Boom Boom Shrimp Thai sweet chili, rice noodles, broccoli florets	15
Battered Chicken Tenders (5pc.) Choice of honey-mustard or tossed in our spicy buffalo sauce	13
Thai Lettuce Wraps Crispy chicken tossed in sweet chili sauce with crushed peanuts, carrot-bean thread salad, crisp cucumber and spring onion served with cilantro lime vinaigrette	16
Chicago Style Spinach Dip Creamy baked spinach and artichokes with a Parmesan crust Served with celery sticks and grilled pita	16
Oven Baked Nachos Seasoned ground beef, fresh jalapenos, Monterey jack, black beans, scallions, cilantro Corn, queso blanco, avocado cream, sour cream and salsa	13
Wagyu Beef Sliders Cheddar cheese, bacon aioli, house chips	17
Tempura Fish Tacos Tempura battered cod, queso fresco, tequila slaw Chipotle aoli and flour tortillas	13
Crispy Brussels Sprouts Candied pecans, applewood bacon, aged balsamic	13

SANDWICHES

Served with chips~add french fries \$3 or sweet potato fries \$4

Corned Beef Rye House braised brisket, sauerkraut, Swiss cheese, Russian dressing on grilled rye	16
Turkey Focaccia Club Crisp bacon, lettuce, tomato, cheddar and mayonnaise	15
Roasted Vegetable Sandwich Butternut squash, sprouts, pepperoncini, red onion, tomato, and Russian dressing on herb focaccia	14
Panko Chicken Sandwich Panko breaded chicken cutlet with fresh mozzarella Roasted red peppers, lettuce, tomato and balsamic vinaigrette	14
Whole Wheat Blackened Chicken Wrap Bacon, muenster, avocado, lettuce, tomato, onion and Chipotle mayo	14
French Dip Sandwich Thin sliced ribeye and melted muenster on a hero roll with Pan Au Jus and horseradish mayo	17
Avocado BLT Applewood bacon, lettuce, tomato and mayo Served on toasted multi-grain health bread	15

BURGERS

Served with fries, lettuce, tomato, onion, pickle / gluten free bun available

Cheeseburger Old fashioned American	16
Blackened Bleu Burger Cajun seasoned with crumbled Danish bleu cheese	17
Bacon Cheddar Burger Hardwood smoked bacon and Vermont cheddar	17
Smokehouse Burger Smoked bacon, Monterey Jack and BBQ'd onions	17
Veggie Burger Cheddar cheese and a side of avocado cream	17

KIDS

(12 and younger) Served with vegetables or fries and a scoop of ice cream

Kids Mozzarella Sticks	8	Kids Cheese Pizza	8
Kids Chicken Tenders	9	Kids Pasta	8
Kids Mac and Cheese	8	Served with tomato sauce or butter	
Kids Sliders	10	Kids Grilled Cheese	8

SALADS

Chopped Green Salad Mixed Greens, cucumber, carrots, onions, pepperoncini, sun-dried tomatoes, croutons Parmesan Reggiano and balsamic	14
Green Goddess Salad Baby greens, toasted almonds, pumpkin seeds, cherry tomatoes, butternut squash, brussels sprouts Cauliflower florets with herb vinaigrette	16
Ancient Grain Salad Baby greens, quinoa, farro, fresh blueberries, cucumber, tomato Goat cheese and candied pecans. Tossed in apple cider vinaigrette	16
Grilled Chicken Caesar Romaine hearts and Parmesan reggiano cheese and croutons	16
Chopped Cobb Salad Battered chicken tenders, romaine, tomato, avocado, bacon, crumbled bleu cheese and sliced egg Tossed in honey mustard	18
Poke Bowl Ahi tuna tartar, sticky rice, greens, avocado, tomatoes Edamame bean, carrots, cucumbers, wasabi aioli, sriracha aioli Soy sauce & rice noodles, tossed in cilantro lime	20
Grilled Atlantic Salmon Salad Field greens, red quinoa, fresh oranges, English cucumber red onion and queso blanco Chick peas and sun-dried cranberries, Tossed in herb vinaigrette	19
Dressings: Balsamic, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese Apple Cider Vinaigrette, Herb Vinaigrette	

Add Protein:

Grilled Chicken \$6 Grilled Salmon \$12 Grilled Shrimp \$9

ENTREES

Add a house salad, caesarsalad or soup to any entree for \$4

Chicken Pot Pie Carrot, celery, butternut squash, onion, mushroom, peas and potato in savory gravy Topped with flaky pastry	24
Tuscan Shrimp Pasta Sautéed colossal shrimp, spinach, sun-dried tomatoes, fresh fusilli pasta Tossed in Parmesan and pistachio cream	25
Grilled Angus Ribeye Mashed potato, roasted asparagus and horseradish cream	44
Barbequed Baby Back Ribs Slow cooked and finished on the grill with our house-made BBQ sauce Served with French fries and homemade coleslaw	Half/Full 20/30
Panko Crusted Vodka Chicken Breaded chicken cutlet smothered in vodka sauce with prosciutto Topped with Parmesan cheese over linguine	26
Penne ala Vodka Tomato cream sauce, prosciutto di Parma and triple distilled vodka	18
Cavatelli & Broccoli Sautéed with roasted garlic, olive oil and Parmesan cheese	18
Wok Seared Atlantic Salmon Scallion fried rice with edamame, asparagus, carrots, onions, mushrooms, egg and sweet soy	30
Braised Boneless Short Rib Asparagus, smashed potatoes, apple cranberry chutney and demi-glace	32
Fish & Chips Battered Cod, house fries, coleslaw, tartar sauce and fresh lemon	26
Buddha Bowl Carrots, onions, edamame, broccoli, cauliflower and chickpeas sautéed in a peanut sauce Served with rice	22
Homemade Meatloaf Cheddar cheese, mashed potatoes, roasted brussels sprouts, demi-glace	24

PIZZA

House made dough

Margherita Fresh Mozzarella, marinara, sea salt, basil, EVOO and sesame seeds	13
Hot Honey Mozzarella, chili infused honey, marinara, pepperoni and sesame seeds	14

SIDES

Roasted Cauliflower	8	Mashed Potatoes	8
Roasted Brussels Sprouts	8	Broccoli	8
Home-made Coleslaw	7	Scallion Fried Rice	8
French Fries	7	Mac & Cheese	8
Sweet Potato Fries	10	Grilled Asparagus	10

Signature Crafted Cocktails

Campside Cocktail Santa Teresa 1796 Rum, Toasted Marshmallow Simple Syrup, Chocolate Bitters with Toasted Marshmallow Garnish	\$14
Pineapple Bourbon Smash Bourbon, Lemon Juice, Simple Syrup, Bitters, Mint and Muddled Pineapple	\$15
Mango Cucumber Sparkler Cucumber Vodka, Mango Puree, Topped with Champagne	\$14
Watermelon Mojito Bacardi, Watermelon Puree, Simple Syrup, Muddled Lime & Mint, topped with Club Soda	\$14
Cucumber Martini Gin, Aloe Liquor, Lemon Juice, Simple Syrup and muddled Cucumber	\$15
Strawberry Kiwi Martini Strawberry Lemongrass Grey Goose, Muddled Kiwi, Simple, Lemon Juice	\$15
Endless Summer Mezcal, Aperol, Basil Simple, Lychee Juice	\$14
Raspberry Cheesecake Martini Grey Goose Vodka, Chambord, Vanilla Bean Simple, Bailey's with Muddled Raspberries and Graham Cracker Rim	\$15
Mango Habanero Margarita <i>*(very spicy)*</i> Habanero Tequila, Mango Puree, Lime Juice & Agave	\$14

Sangria

Choice of Traditional
Red or White

Glass \$13 Pitcher \$35

White Claw Hard Seltzer

5.0% ABV

Lime, Black Cherry,
Ruby Grapefruit
\$7

Espresso Bar

Coffee	3.5
Tea	3
Hot Chocolate	3.5
Single Espresso	4
Double Espresso	5.5
Cappuccino	5.5

Beverages

Soft Drinks	3
Ice Tea	3
Lemonade	3
Bottle Water Lg.	5.5
Bottle Water Sm.	3.5
Sparkling Water Lg.	5.5
Sparkling Water Sm.	3.5

Bottle Beers

	ABV	\$
Lager		
Blue Point Toasted Lager	5.5%	6
Budweiser	5.0%	5
Bud Light	4.2%	5
Coors Light	4.2%	5
Corona	4.5%	6
Corona Light	4.1%	6
Heineken	5.0%	6
Heineken Light	3.3%	6
Michelob Ultra	4.2%	5
IPA		
Founders All Day	4.7%	7
Dogfish Head 60 Minute	6.0%	7
Dogfish Head 90 Minute	9.0%	8
Stout/Porter		
Samuel Smith Oatmeal Stout	5.0%	7
Ale		
Sierra Nevada Pale Ale	5.6%	7
Lagunitas Lil Sumpin' Sumpin'	7.5%	8
Gluten Free/Other		
Angry Orchard	5.0%	6
Red Bridge Gluten Free	4.0%	6
Heineken Zero Non- Alcoholic	.03%	6
Athletic Hazy IPA NA	0.5%	7
Guinness 0.0	0.0%	7

Wine Cellar Selections

	Glass	Btl.
Sparkling		
Segura Viudas Brut	10	38
Avisi Prosecco	11	38
Veuve Cliquot Yellow Label		100
Chardonnay		
Spellbound	10	38
Hess Cellars	12	45
Napa Cellars	15	58
Jordan Russian River		74
Pinot Grigio		
House	11	38
Santa Margherita	15	58
Riesling		
Seaglass Riesling	12	45
Rose/White Zinfandel		
Charles & Charles Rose	11	38
Sutter Homes White Zinfandel	10	35
Sauvignon Blanc		
Hess Shirtail	10	38
Matua	12	45
Kim Crawford	14	53
Cabernet Sauvignon		
Spellbound	10	38
Hess	12	45
J Lohr	13	50
Decoy		65
Faust		100
Merlot		
Spellbound	10	38
Pinot Noir, Malbec, Chianti and Shiraz		
Montes Pinot Noir	12	45
Rodney Strong Pinot Noir	14	50
Napa Cellars Pinot Noir	15	58
Caposaldo Chianti	12	45
Bodega Norton Malbec	12	45
Penfold's Shiraz	12	45

Updated January, 19th 2024

Delicious Heights will now be charging an additional 3% charge on all Debit/Credit card transactions