

TEASERS

<i>WOLFDALÉ'S SMOKED TROUT...Aioli</i>	9	<i>AHI POKE CONES (4)...Wasabi Cream *</i>	12
<i>RAW PNW OYSTERS...Cocktail, Mignonette</i>	3.75ea	<i>EDAMAME...Sesame Gomashio</i>	9

APPETIZERS

<i>LOBSTER TEMPURA...Mae Ploy, Drawn Butter *</i>	26
<i>GYOZA DUMPLINGS (6)...Chicken Vegetable, Creamy Ginger Dip +</i>	16
<i>COMBO APP PLATTER...Gyoza, Shrimp Bao Bun, Spring Roll +</i>	10pp
	<i>for 2 or more</i>

SOUP & SALAD

<i>NEW ENGLAND SEAFOOD CHOWDER...Clams, Cod, Sole +</i>	Cup 9 Bowl 12
<i>GEM CAESAR SALAD....Parmesan, White Anchovy, Croutons *</i>	14

ENTREES

<i>THAI KAO SOI SEAFOOD STEW...Prawns, Scallops, Cod, Mushrooms, Spinach, Purple Rice</i>	40
	<i>Add 1/2 Lobster Tail</i> 12
<i>RICE PAPER WRAPPED KING SALMON...Teriyaki, Crispy Green Beans, Purple Rice</i>	40
<i>ROAST ITALIAN DUCK BREAST...Creamy Polenta, Mushrooms, Piquillo, Balsamic</i>	44
<i>'OSSO BUCCO' de PORK SHANK...Cannellini Beans, Currants, Pine Nuts</i>	45
<i>GRILLED DURHAM RANCH FILET MIGNON...Demi Glaze, Butternut Mashed Potatoes</i>	52
<i>SURF & TURF...Filet Mignon Entree with Grilled Lobster Tail, Drawn Butter</i>	74
<i>TUSCAN...Cannellini, Butternut, Green Beans, Balsamic, Cranberries, Pine Nuts (Vegan-GF)</i>	32

SIDES

<i>Truffle Fries...Asiago Cheese</i>	12	<i>Crispy Green Beans, Hoisin</i>	10
<i>Sautéed Wild Mushrooms</i>	10	<i>Butternut Mashed Potatoes</i>	10
<i>House Dinner Roll & Butter +</i>	1	<i>Child's Pasta +</i>	14

DESSERTS

~ Please see our Dessert Menu for After Dinner Drinks & more. ~

<i>Warm Apple Pie...Vanilla Ice Cream, Caramel Sauce +</i>	12
<i>Dark Chocolate Mousse...Chocolate Sauce, Raspberries</i>	12
<i>'A Joy' ...Coconut Sorbet, Chocolate Gelato, Almonds</i>	10
<i>Affogato (Espresso) or Root Beer Float...Vanilla Ice Cream</i>	10 <i>add Brandy</i> 7

*Our menu is primarily Gluten Free | * needs modification to be GF | + is not GF
~ for Celiac: any fried GF item may have cross contamination with gluten items ~
Split Salad \$3.00 / Split Entree \$8.00 | Raw foods may increase food borne illness*

WINES BY THE GLASS

Sparkling

Adami Garbel Brut Prosecco, Italy	14
Roederer Estate Brut Sparkling, Anderson Valley, CA	16

Whites & Rose

Villa Varda 2020 Pinot Grigio, Italy	12
Dry Creek 2020 Sauvignon Blanc, Sonoma, CA - ON TAP	14
Hafner Vineyard 2018 Chardonnay, Alexander Valley, CA	16
Domaine de Pellehaut 2021 Rose, Cotes de Gascogne, FR	14

Reds

Elouan 2019 Pinot Noir, Oregon	17
Bogle 2019 Essential Red Old Vine Zinfandel Blend, CA	10
Daou 2021 Cabernet Sauvignon, Paso Robles, CA - ON TAP	17
Wine Cellar Special: Optima 2020 Zinfandel, Dry Creek Valley, Sonoma, CA	17

UNIQUE TAILS'N TINIS | 16

Elevation | 6,250 feet

Grey Goose *La Poire* Pear Vodka, homemade sweet & sour with a sugar rim and lemon twist

Blue J

Tahoe Blue Vodka, St. Germain, fresh squeezed grapefruit, lemon & lime topped with Roederer Champagne and frozen grapes

Louie Louie Lemon Drop

Hangar One *Buddha's Hand* Citron Vodka, lavender simple syrup & fresh squeezed lemon with a sugar rim

Thin Air

St. George Gin, fresh squeezed grapefruit & agave with a cucumber slice

SS Lupine

Empress Indigo Gin, Lillet Blanc, fresh squeezed lemon & mint

Volcano

Don Julio Blanco Tequila, Grand Marnier, Cointreau, fresh squeezed lime & cranberry juice with a volcanic salted rim | *make it smoky* ~ add a splash of Mezcal 2

Emerald Bahia

Casamigos Blanco Tequila, St. Germain, homemade jalapeño agave, fresh squeezed lime & cilantro on the rocks with a half tajin rim

Altitude Adjustment | Oaxacan-style old fashion

Casamigos Mezcal Tequila, muddled gourmet cherry, orange slice, sugar & aromatic bitters over a large ice cube with a sweetened dried orange slice

Constable | Harry Johanson

Knob Creek Bourbon, Grand Marnier & aromatic bitters with a cinnamon stick and dried cherries

Paper Plane

Amaro Montenegro, Bourbon, Aperol & fresh squeezed lemon with a sweetened dried orange slice

WD44 ~ Hot or Cold | Celebrating 44 Years

Lost Republic Rye Whiskey, fresh squeezed lime & shoga ginger syrup with crystalized ginger served hot with ginger tea and a honey stick or cold on the rocks with ginger beer

BEERS, CIDER & SELZTER | 8

Draft <i>Scrimshaw</i> Pilsner, North Coast Brewing	FiftyFifty CA Pale Ale, Truckee	Heineken Non-Alcoholic
Great Basin <i>39 North</i> Blonde Ale, Reno	Lagunitas IPA, Petaluma	
Sapporo Premium Japanese	Revision NE-Style Hazy Double IPA, Sparks	Stella Artois Cidre Cider, St. Louis
Sierra Nevada <i>Crystal Wheat</i> , Old Chico	Guinness Nitrogenated Stout, IRL	Topo Chico Hard Seltzer 6

SAKES

<i>Wandering Poet</i> – Rihaku Junmai Ginjo	16
<i>Dreamy Clouds</i> – Tokebetsu Junmai (unfiltered)	15
<i>Sake Flight</i> – <i>Wandering Poet</i> & <i>Dreamy Clouds</i>	12
Filtered vs. Unfiltered	

NON-ALCOHOLIC

<i>Nojito</i> – <i>Virgin Mojito</i> ~ mint & lime	10
<i>Pineapple Paradise</i> – ginger syrup & lime	9
<i>Fentimans</i> – botanical ginger beer, UK	8
<i>IBC</i> – root beer (cane sugar)	6