

TEASERS

<i>WOLFDALÉ'S SMOKED TROUT...Aioli</i>	9	<i>AHI POKE CONES(4)...Wasabi Cream *</i>	12
<i>PNW OYSTERS...Cocktail, Mignonette * ea</i>	3.85	<i>EDAMAME...Sesame Gomashio</i>	9
<i>BAKED OYSTERS (4)...Asiago, Aioli (extra time)</i>	18	<i>HAMACHI SPOONS(4) Guacamole, Ponzu</i>	14

APPETIZERS

<i>GYOZA DUMPLINGS (6)...Chicken and Vegetable, Creamy Ginger Dip +</i>	18
<i>SASHIMI of AHI & HAMACHI...Arame, Shoga Ginger, Wasabi</i>	26
<i>COMBO PLATTER...Spring Rolls, Gyoza, Pork Belly Lettuce Wraps + (2 or more)</i>	12 pp

SOUP / SALAD

<i>ROASTED TOMATO SOUP...Puffed Pastry *</i>	Cup 9	Bowl 12
<i>ARUGULA SALAD...Goat Cheese, Radish, Pecans, Balsamic Vinaigrette</i>	15	

ENTREES

<i>RED THAI SEAFOOD STEW...Prawns, Scallops, Shrimp, Shiitake, Spinach, Purple Thai Rice</i>	44
<i>Add 1/2 Lobster Tail</i>	16
<i>SEARED PETRALE SOLE...Orzo Pasta, Green Peas, Lemongrass Butter, Capers, Tapenade *</i>	49
<i>SEARED HOKKAIDO SCALLOPS...Creamy Polenta, French Green Beans</i>	49
<i>ASIAN BRAISED BEEF SHORT RIBS...Yam Mashed Potatoes, Potato Chips</i>	52
<i>GRILLED FILET MIGNON...Demi Glaze, Mashed Sweet Potatoes</i>	56
<i>SURF & TURF...Filet Mignon, Grilled Lobster Tail, Demi, Yam Mashed Potatoes</i>	88
<i>TUSCAN RISOTTO...Butternut Squash, Shiitake, Currants, Pine Nuts, Curly Potatoes ~</i>	39
<i>Add Prawn Skewer</i>	13

SIDES

<i>Truffle Fries...Asiago Cheese ~</i>	12	<i>French Green Beans, Aioli, Sesame</i>	10
<i>Sautéed Wild Mushrooms</i>	10	<i>Yam Mashed Potatoes</i>	10
<i>House Dinner Roll & Butter +</i>	1	<i>Child's Pasta +</i>	15

DESSERTS

please see our Dessert Menu for after dinner drinks & more

<i>WARM APPLE PIE...Vanilla Ice Cream, Caramel Sauce +</i>	12		
<i>CHOCOLATE POT DE CREME...Whipped Cream, Raspberries</i>	12		
<i>ALMOND ENJOY...Chocolate Gelato, Coconut Sorbet, Almonds *</i>	12		
<i>AFFOGATO (Espresso) or ROOT BEER FLOAT...Vanilla Ice Cream</i>	10	<i>add Brandy</i>	8

*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, Veneto, Italy	15
Roederer Estate Brut Sparkling, Anderson Valley	18

Whites & Rose

Villa Varda 2021 Pinot Grigio, Italy	16
Dry Creek 2021 Sauvignon Blanc, Sonoma — <i>On Tap</i>	15
Hafner 2020 Chardonnay, Alexander Valley, Sonoma	18
Whispering Angel 2023 Rose, Provence, France	15

Reds

Landmark Vineyards 2021 Overlook Pinot Noir, Sonoma	18
Clos du Caillou 2020 Cote du Rhone, France	18
Daou 2021 Cabernet Sauvignon, Paso Robles — <i>On Tap</i>	19
<i>Cellar Special</i> — Far Niente's Post & Beam 2022 Cabernet Sauvignon, Napa	25

Sakes

Wandering Poet, Rihaku Junmai Ginjo — <i>Filtered</i>	16
Dreamy Clouds, Tokebetsu Junmai — <i>Unfiltered</i>	15
<i>Sake Flight</i> — Wandering Poet & Dreamy Clouds	15

UNIQUE TAILS'N TINIS | 17

Elevation | 6,250 feet

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

Louie Louie Lemon Drop

Hangar One *Buddha's Hand* Citron Vodka, Lillet Blanc, fresh lemon & mint

Espresso Martini

Stoli Vanilla Vodka, O'Reillys White Chocolate Liqueur & fresh Coffee Connexion espresso

Blue J

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

SS Lupin | *Indigo French 75*

Empress 1908 Gin, Roederer Champagne, fresh lemon & frozen grapes

Alpenglow

Hendrick's Gin, Tito's Vodka or Casamigos Blanco Tequila & watermelon water on the rocks

Indian Summer | *Sicilian Aperol Spritz*

Aperol, Adami Prosecco, mango juice & soda water on the rocks

Emerald Bahia

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

Thin Air | *Oaxacan Paloma*

400 Conejos Mezcal, fresh grapefruit, lime, agave & soda water on the rocks

Altitude Adjustment | *Oaxacan Old Fashion*

400 Conejos Mezcal, gourmet cherry, fresh orange & bitters with a large cube & dried orange slice

Volcano

Casamigos Blanco Tequila, Grand Marnier, Cointreau, fresh lime & cranberry juice with a large cube & a volcanic salted rim ~ *add a splash of Mezcal* | 2

Constable | *Harry Johanson*

House Barreled Four Roses Bourbon, Grand Marnier, bitters & vanilla with a large cube & dried cherries

Paper Plane

House Barreled Lost Republic Bourbon, Amaro Montenegro, Aperol & fresh lemon with a large cube & dried orange slice

WD46 | *Celebrating 46 Years*

Bulleit Rye Whiskey, fresh lime, shoga ginger syrup & ginger beer on the rocks with crystalized ginger

MOCKTAILS & N.A.

<i>Lavender Nojito</i> — mint, fresh lime, lavender syrup & soda water	10		add Bacardi Rum	7
<i>Pineapple Paradise</i> — pineapple juice, fresh lime & shoga ginger syrup	10		add Coconut Rum	7
<i>Matcha Joe</i> — matcha, homemade jalapeño agave, sweet & sour with a tajin rim	10		add Ringside Vodka	7

Juices — Watermelon, Cranberry, Pineapple, Mango & Tomato

Sodas — Ginger Beer, Coke, Diet Coke, Sprite, Gingerale & Root Beer

BEERS & a CIDER

Draft Scrimshaw Pilsner, North Coast	8	Alibi Pale Ale 16oz	9	Guinness Nitrogenated Stout	8
Sapporo 20oz	12	Lagunitas IPA	7	Samuel Smith's Organic Cider	8
Sierra Nevada Summer Lager, Pale Ale, or Hazy IPA	6	Knee Deep Brewing IPA 16oz	9	Athletic Golden Ale or IPA Non-Alcoholic	6