

TEASERS

<i>WOLFDALE'S SMOKED TROUT...Aioli</i>	9	<i>AHI POKE CONES (4)...Wasabi Cream *</i>	14
<i>PNW OYSTERS...Cocktail, Mignonette *</i>	ea 3.95	<i>EDAMAME...Sesame Gomashio</i>	9
<i>BAKED OYSTERS (4)...Asiago, Aioli (extra time)</i>	18	<i>WD's DINNER ROLL...Unsalted Butter +</i>	2.50

APPETIZERS

<i>GYOZA DUMPLINGS (6)...Chicken and Vegetable, Creamy Ginger Dip +</i>	18
<i>SASHIMI of AHI, HAMACHI & CURED SALMON...Shoga Ginger, Wasabi</i>	26
<i>PORK BELLY LETTUCE WRAPS (4)...Cucumber Sunomono *</i>	22
<i>LOBSTER TEMPURA...Drawn Butter, Mae Ploy Dip * ~</i>	36
<i>COMBO PLATTER...Spring Rolls, Gyoza, Pork Belly Lettuce Wraps + (2 or more)</i>	14 pp

SOUP | SALAD

<i>ST. PATRICK'S CORNED BEEF SOUP...Cabbage, Carrots, Potatoes</i>	Cup 9 Bowl 12
<i>ARUGULA SALAD...Manchego Cheese, Asian Beets, Pepitas, Champagne Dressing</i>	16

ENTREES

<i>GREEN THAI SEAFOOD STEW...Prawns, Scallops, Shrimp, Shitake, Spinach, Purple Rice</i>	45
	Add 1/2 Lobster Tail 16
<i>MISO MARINATED BLACK COD...Teriyaki, Pineapple Salsa, Purple Thai Rice</i>	52
<i>SEARED HOKKAIDO SCALLOPS...Creamy Polenta, Brussels Sprouts, Currants, Capers</i>	53
<i>MOROCCAN LAMB SHANK TAGINE...Pearl Couscous, Apricots, Almonds</i>	54
<i>GRILLED FILET MIGNON...Demi Glaze, Celery Root Mashed Potatoes</i>	59
<i>SURF & TURF...Filet Mignon, Grilled Lobster Tail, Celery Root Mashed Potatoes</i>	89
<i>ARANCINI de RISOTTO...Butternut Sauce, Fontina Cheese, Shitake, Currants, Pine Nuts ~</i>	36
	Add 3 Prawn Skewer 16

SIDES

<i>Truffle Fries...Asiago Cheese ~</i>	14	<i>Brussel Sprouts...Bacon, Aioli</i>	10
<i>Ricotta Raviolis (3)...Meyer Lemon Sauce +</i>	18	<i>Sautéed Wild Mushrooms...Currants</i>	10
<i>Child's Pasta...Butter, Cheese +</i>	15	<i>Celery Root Mashed Potatoes</i>	10

'TAKEOUT' — *Filet Mignon Beef Burger Patties...8 oz. each (4)* 20

*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*

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, lemon & muddled mint

Blue J

Tahoe Blue Vodka, St. Germain
Elderflower Liqueur, grapefruit, lemon & lime
topped with J Sparkling & frozen grapes

Espresso Martini

Stoli Vanilla Vodka, O'Reillys White Chocolate
Liqueur & freshly brewed espresso

Rosie Cheeks

The Botanist Gin infused with rosemary, lemon,
agave & a splash of Chambord with frozen grapes

SS Lupin | *Indigo Hugo Spritz*

Empress 1908 Gin, St. Germain
Elderflower Liqueur, Adami Prosecco,
soda water & muddled mint on the rocks

Indian Summer | *Sicilian Aperol Spritz*

Aperol, Adami Prosecco, soda water
& a splash of mango nectar on the rocks

Alpenglow | *Tahoe Colada*

Bacardi Rum & pineapple juice on the rocks
with a scoop of coconut sorbet

Emerald Bahia

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

Volcano

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

Thin Air | *Oaxacan Paloma*

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

Altitude Adjustment | *Oaxacan Old Fashion*

400 Conejos Mezcal, gourmet cherry, muddled
orange & bitters with a large cube & a candied orange

The Ponderosa | *Sage Old Fashion*

Frey Ranch Rye Whiskey infused with sage, gourmet
cherry, fresh orange & bitters on the rocks

Constable | *Harry Johanson*

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

Paper Plane

House Barreled Four Roses Bourbon,
Amaro Montenegro, Aperol & lemon
with a large cube & a candied orange

WD48 | *Celebrating 48 Years*

Lost Republic Bourbon, lime, shoga ginger syrup
& ginger beer on the rocks with crystalized ginger

MOCKTAILS | *add a lil somethin'*

<i>Lavender Nojito</i> — muddled mint, lime, lavender syrup & soda water	12		add Bacardi Rum	5
<i>Tessie's Tonic</i> — lime, homemade jalapeño syrup, shoga ginger syrup & tonic	12		add 400 Conejos Mezcal	5
<i>Pineapple Paradise</i> — pineapple juice, lime & shoga ginger syrup	12		add Coconut Rum	5
<i>MatchaJoe</i> — matcha, homemade jalapeño syrup, sweet & sour with a tajin rim	12		add Ringside Vodka	5

Juices — Cranberry, Pineapple, Mango, Tomato & Lemonade

Sodas — Ginger Beer, Pepsi, Diet Pepsi, Starry, Ginger Ale & Root Beer

BEERS & CIDER

DRAFT — North Coast Scrimshaw Pilsner 12oz 8

Coronado Weekend Vibes IPA 16oz	9	Sapporo 20oz	12	North Coast Prangster Belgian Golden 12oz	8
Sierra Nevada Hazy Little Thing IPA 12oz	6	Miller Lite 12oz	6	Samuel Smith's Organic Cider 12oz	8
Knee Deep Breaking Bud IPA 16oz	9	Guinness Nitro Stout 14.9oz	8	Athletic N/A Hazy IPA or Golden Ale 12oz	6

SAKES | *served chilled*

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