

## TEASERS

<i>WOLFDALÉ'S SMOKED TROUT...Aioli</i>	9	<i>AHI POKE CONES (4)...Wasabi Cream *</i>	12
<i>PNW OYSTERS...Cocktail, Mignonette *</i>	ea3.85	<i>ASIAN BEETS...Sesame Gomashio</i>	9
<i>BAKED OYSTERS (4)...Asiago, Aioli (extra time)</i>	18	<i>SEARED BAY SCALLOPS (4)...Arame, Aioli</i>	16

## APPETIZERS

<i>GYOZA DUMPLINGS (6)...Chicken and Vegetable, Creamy Ginger Dip +</i>	18
<i>HAMACHI CRUDO...Guacamole, Shoga Ginger, Radish, Lemon Ponzu</i>	26
<i>COMBO PLATTER...Spring Rolls, Gyoza, Pork Belly Lettuce Wraps + (2 or more)</i>	14pp

## SOUP / SALAD

<i>WATERMELON GAZPACHO...Sweet Potato Chip ~ Cup</i>	9	<i>Bowl</i>	12
<i>ARUGULA SALAD...Goat Cheese, Cherry Tomatoes, Pepitas, Maple Vinaigrette</i>	15		

## ENTREES

<i>THAI SEAFOOD STEW...Bay Shrimp, Prawns, Scallops, Shiitake, Spinach, Bamboo Rice</i>	44	
	Add 1/2 Lobster Tail	16
<i>SEARED ALASKAN HALIBUT...Asian Glaze, Wasabi Cream, Asian Slaw, Bamboo Rice</i>	49	
<i>ITALIAN BRAISED LAMB SHANK...Tomato, Rosemary, Cannellini Beans, Lemon Gremolata</i>	54	
<i>GRILLED BEEF MEDALLION &amp; ELK SAUSAGE...Berry Sauce, Yukon Mashed Potatoes</i>	55	
<i>SURF &amp; TURF...Filet Mignon, Grilled Lobster Tail, Demi, Yukon Mashed Potatoes</i>	85	
<i>TUSCAN RISOTTO...Zucchini, Shitake, Peas, Currants, Pine Nuts, Curly Zucchini ~</i>	39	
	Add Prawn Skewer	13

## SIDES

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

## DESSERTS

*please see our Dessert Menu for after dinner drinks & more*

<i>SUMMER BERRY SORBET...Farmers Market Berries</i>	12		
<i>CHOCOLATE TORTA de S'MORES...Graham Cracker, Marshmallows</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, CA 18

### *Whites & Rose*

Orange Barn 2022 Pinot Grigio, Truckee River Winery 15  
 Dry Creek 2020 Sauvignon Blanc, Sonoma, CA — *On Tap* 15  
 Hafner Vineyard 2020 Chardonnay, Alexander Valley, CA 18  
 The Pale 2021 Rose, Provence, France 15

### *Reds*

Archery Summit Vireton 2022 Pinot Noir, Willamette Valley, Oregon 18  
 Cline 2021 Ancient Vines Zinfandel, Contra Costa, CA 18  
 Daou 2021 Cabernet Sauvignon, Paso Robles, CA — *On Tap* 19  
**Cellar Special** — Le Clos du Caillou 2020 Cotes du Rhone 18

### *Sakes*

Wandering Poet, Rihaku Junmai Ginjo — *Filtered* 16  
 Dreamy Clouds, Tokebetsu Junmai — *Unfiltered* 15  
*Sake Flight* — 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 with a hint of pineapple 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*

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.

*Lavender Nojito* — mint, fresh lime, lavender syrup & soda water 10 | add Bacardi Rum 7  
*Pineapple Paradise* — pineapple juice, fresh lime & shoga ginger syrup 10 | add Coconut Rum 7  
*MatchaJoe* — 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, 6 | Knee Deep Brewing IPA 16oz 9 | Athletic Golden Ale or IPA Non-Alcoholic 6  
 or Hazy IPA