

TEASERS

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| <i>WOLFDALÉ'S SMOKED TROUT...Aioli</i> | 9 | <i>AHI POKE CONES (4)...Wasabi Cream *</i> | 12 |
| <i>PNW OYSTERS...Cocktail, Mignonette</i> | 3.75ea | <i>ASIAN BEETS... Sesame Gomashio</i> | 8 |

APPETIZERS

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| <i>LOBSTER TEMPURA...Drawn Butter, Mae Ploy Sweet Chili Dip</i> | 26 |
| <i>GYOZA DUMPLINGS (6)...Chicken Vegetable, Creamy Ginger Dip +</i> | 16 |
| <i>GRILLED ELK SAUSAGE...Festive Cabbage, Honey Mustard</i> | 18 |

SOUP & SALAD

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| <i>FRENCH ONION SOUP...Cheese Puffed Pastry *</i> | Cup 9 Bowl 12 |
| <i>ARUGULA SALAD...Goat Cheese, Asian Beets, Pecans, Agave Vinaigrette</i> | 15 |

ENTREES

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| <i>TAMARIND THAI SEAFOOD STEW...Prawns, Scallops, Mushrooms, Spinach, Purple Rice</i> | 40 |
| | Add 1/2 Lobster Tail 12 |
| <i>SEARED CHILEAN SEA BASS...Ginger, Dashi, Mushrooms, Red Radish, Braised Cabbage</i> | 45 |
| <i>ROAST ITALIAN DUCK BREAST...Creamy Polenta, Mushrooms, Piquillo, Pepitas, Balsamic</i> | 44 |
| <i>ASIAN BRAISED BUFFALO SHORT RIBS...Parsnip Mashed Potatoes</i> | 43 |
| <i>GRILLED DURHAM RANCH FILET MIGNON...Demi Glaze, Parsnip Mashed Potatoes</i> | 53 |
| <i>SURF & TURF...Filet Mignon Entree with Grilled Lobster Tail, Drawn Butter</i> | 75 |
| <i>TUSCAN...Vegetable Rissotto, Truffle Oil, Peas, Mushrooms, Currants, Pine Nuts (Vegan-GF)</i> | 34 |

SIDES

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| <i>Truffle Fries...Asiago Cheese</i> | 12 | <i>Roasted Yukon Potatoes, Aioli</i> | 10 |
| <i>Sautéed Wild Mushrooms</i> | 10 | <i>Parsnip 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. ~

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| <i>'ALMOND JOY' ...Chocolate Gelato, Almonds, Coconut Sorbet</i> | 10 |
| <i>TAHOE PARADISE PECAN BAR...Macha Green Tea Ice Cream</i> | 12 |
| <i>DARK CHOCOLATE MOUSSE...Chocolate Sauce, Raspberries</i> | 12 |
| <i>AFFOGATO (Espresso) or ROOT BEER FLOAT...Vanilla Ice Cream</i> | 10 add Brandy 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

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

Whites & Rose

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| 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 du Pellehaut 2021 Rose, Harmonie de Gascogne, France | 14 |

Reds

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| 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: Seghesio 2021 Zinfandel, 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

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

SAKES

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| <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> Filtered vs. Unfiltered | 12 |

NON-ALCOHOLIC

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| <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 |