

## TEASERS

|                                                       |         |                                            |      |
|-------------------------------------------------------|---------|--------------------------------------------|------|
| <i>WOLFDALÉ'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>ASIAN BEETS...Sesame Gomashio</i>       | 9    |
| <i>BAKED OYSTERS (4)...Asiago, Aioli (extra time)</i> | 18      | <i>WD's DINNER ROLL...Butter +</i>         | 2.75 |

## APPETIZERS

|                                                                                    |       |
|------------------------------------------------------------------------------------|-------|
| <i>GYOZA DUMPLINGS (6)...Chicken and Vegetable, Creamy Ginger Dip +</i>            | 18    |
| <i>SASHIMI of AHI &amp; HAMACHI...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>VELVET SQUASH SOUP...Chestnuts</i>                                  | Cup 10 | Bowl 14 |
| <i>ARUGULA SALAD...Goat Cheese, Asian Beets, Champagne Vinaigrette</i> | 16     |         |

## ENTREES

|                                                                                            |                         |
|--------------------------------------------------------------------------------------------|-------------------------|
| <i>THAI SEAFOOD STEW...Prawns, Scallops, Shrimp, Shitake, Spinach, Jasmine Rice</i>        | 44                      |
|                                                                                            | Add 1/2 Lobster Tail 16 |
| <i>SEARED PETRALE SOLE...Lemon Ricotta Raviolis, Lemongrass Butter, Tapenade, Capers *</i> | 52                      |
| <i>SEARED HOKKAIDO SCALLOPS...Creamy Polenta, Green Beans, Currants, Capers</i>            | 53                      |
| <i>ITALIAN LAMB SHANK...Tortellini, Piquillo Peppers, Asiago Gremolata *</i>               | 52                      |
| <i>GRILLED FILET MIGNON...Asian Glaze, Yam Mashed Potatoes *</i>                           | 59                      |
| <i>SURF &amp; TURF...Filet Mignon, Grilled Lobster Tail, Yam Mashed Potatoes *</i>         | 89                      |
| <i>TUSCAN RISOTTO...Butternut, Shitake, Peas, Currants, Pine Nuts, Curly Potatoes ~</i>    | 36                      |
|                                                                                            | add Prawn Skewer 16     |

## SIDES

|                                                   |    |                                         |    |
|---------------------------------------------------|----|-----------------------------------------|----|
| <i>Truffle Fries...Asiago Cheese ~</i>            | 14 | <i>Green Beans...Aioli, Lemon</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>Yam Mashed Potatoes</i>              | 10 |

*4 Burger Patties 'To Go' Frozen...8oz. each Beef Tenderloin 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*

## *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

## *WD47* | *Celebrating 47 Years*

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

## MOCKTAILS | *add a lil somethin'*

*Lavender Nojito* — muddled mint, lime, lavender syrup & soda water 12 | add Bacardi Rum 5

*Tessie's Tonic* — lime, homemade jalapeño syrup, shoga ginger syrup & tonic 12 | add 400 Conejos Mezcal 5

*Pineapple Paradise* — pineapple juice, lime & shoga ginger syrup 12 | add Coconut Rum 5

*MatchaJoe* — matcha, homemade jalapeño syrup, sweet & sour with a tajin rim 12 | add Ringside Vodka 5

*Juices* — Cranberry, Pineapple, Mango, Tomato, Lemonade & Ice Tea

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

## BEERS & CIDER

|                                |       |                                         |    |                                 |
|--------------------------------|-------|-----------------------------------------|----|---------------------------------|
|                                | Draft | — North Coast Brewing Scrimshaw Pilsner | 8  |                                 |
| Coronado Weekend Vibes IPA     | 9     | Sapporo 20oz                            | 12 | Lagunitas N/A Hoppy Refresher 6 |
| Sierra Nevada Brewery Hazy IPA | 6     | Alibi Ale Works Pale Ale 16oz           | 9  | Athletic Brewing N/A Hazy IPA 6 |
| Knee Deep Brewing IPA 16oz     | 9     | Guinness Nitro Stout 14.9oz             | 8  | Samuel Smith's Organic Cider 8  |

## SAKES

|                                                             |    |
|-------------------------------------------------------------|----|
| <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 |