

TEASERS

WOLFDALÉ'S SMOKED TROUT...Aioli	9	AHI POKE CONES (4)...Wasabi Cream *	12
PNW OYSTERS...Cocktail, Mignonette	ea 3.75	EDAMAME...Sesame Gomashio	9

APPETIZERS

GYOZA DUMPLINGS (6)...Chicken Vegetable, Creamy Ginger Dip +	16
CHILE RELLENO...Queso Fresco, Merguez Sausage, Guacamole, Tomato Sauce	20
HAMACHI CRUDO...Guacamole, Shoga Ginger, Radish, Lemon Ponzu	24
COMBO PLATTER...Pork Belly Bao Buns, Spring Rolls, Gyoza +	12 pp
	for 2 or more

SOUP & SALAD

KABOCHA PUMPKIN SOUP...Pine Nuts	Cup 9.50 Bowl 13
AUTUMN ARUGULA SALAD...Goat Cheese, Butternut, Pepitas, Agave Vinaigrette	15

ENTREES

THAI SEAFOOD STEW...Prawns, Scallops, Mushrooms, Spinach, Purple Thai Rice	43
	Add 1/2 Lobster Tail 14
SEARED ALASKAN HALIBUT...Orzo Pasta, Lemon Grass Sauce, Olive Tapenade	49
HOKKAIDO DIVER SCALLOPS...Cannellini Beans, Mushrooms, Crispy Leeks, Currants	48
GRILLED BEEF MEDALLION & ELK SAUSAGE...Berry Sauce, Yam Mashed Potatoes	49
SURF & TURF UNIQUE..Beef Medallion, Demi Glace, Diver Scallops, Yam Mashed Potatoes	79
TUSCAN RISSOTO CAKE...Tomato Sauce, Shitake, Peas, Cauliflower, Currants, Pine Nuts	38

SIDES

Truffle Fries...Asiago Cheese *	12	Steamed Spinach & Bok Choy	10
Sautéed Wild Mushrooms	10	Cannellini Beans	10
House Dinner Roll & Butter +	1	Child's Pasta +	15

DESSERTS

~ Please see our Dessert Menu for After Dinner Drinks & More. ~

WARM APPLE PIE...Vanilla Ice Cream, Caramel Sauce +	12
DARK CHOCOLATE POT de CREME...Chocolate Sauce, Raspberries	12
'ALMOND JOI' ...Chocolate Gelato, Coconut Sorbet, Almonds *	12
AFFOGATO (Espresso) or ROOT BEER FLOAT...Vanilla Ice Cream 10 add Brandy	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	14
Roederer Estate Brut Sparkling, Anderson Valley, CA	16

Whites & Rose

Villa Varda 2020 Pinot Grigio, Italy	13
Dry Creek 2020 Sauvignon Blanc, Sonoma, CA - ON TAP	14
Hafner Vineyard 2018 Chardonnay, Alexander Valley, CA	16
Le Caillou 2022 Rose, Cote de Rhone, France	15

Reds

Elouan 2019 Pinot Noir, Coastal Range, Oregon	17
Mas de Gourgonnier 2021 Organic Rhone Red, Provence, France	17
Daou 2021 Cabernet Sauvignon, Paso Robles, CA - ON TAP	19
Wine Cellar: Marques de Murrieta 2018, Rioja, Spain	17

UNIQUE TAILS'N TINIS | 16

Elevation | 6,250 feet

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

Louie Louie Lemon Drop

Hangar One *Buddha's Hand* Citron Vodka, Domaine de
Canton French Ginger Liqueur & fresh lemon
with a sugar rim & crystalized ginger

Laughing Buddha

Charbay Green Tea Vodka, mint & organic lemonade
on the rocks

Blue J

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

Espresso Martini

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

Thin Air

St. George Gin, fresh grapefruit & agave
with a dip of black salt

SS Lupine

Empress Indigo Gin, Lillet Blanc, fresh lemon & mint

Alpenglow

Tito's Vodka, Hendrick's Gin, or Casamigos Blanco
Tequila & watermelon juice with a hint of passionfruit

Volcano

Don Julio Blanco Tequila, Grand Marnier, Cointreau,
fresh 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 lime & cilantro
on the rocks with a tajin rim

Altitude Adjustment | Oaxacan-style old fashion

Casamigos Mezcal, gourmet cherry,
fresh orange, simple syrup & aromatic bitters
over a large ice cube with a sweetened
dried orange slice

Indian Summer | Capri-style Aperol spritz

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

Paper Plane

Makers Mark Bourbon, Amaro Montenegro, Aperol
& fresh lemon with a sweetened dried orange slice

Constable | Harry Johanson

Knob Creek Bourbon, Grand Marnier &
aromatic bitters with a cinnamon stick & dried cherries

WD45 | Celebrating 45 Years

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

BEERS, CIDER & SELZTER

Draft Scrimshaw Pilsner, North Coast	8	Coronado Brewing Weekend Vibes IPA	8	Heineken Non-Alcoholic	6
Sapporo 20oz. Premium Japanese	12	Lagunitas IPA	8	Athletic Golden Ale or IPA Non-Alcoholic	6
Miller Lite	6	Sierra Nevada Citrus Wheat	6	Topo Chico Hard Seltzer	6
				Samuel Smith's Organic Cider	8

SAKES

<i>Wandering Poet</i> – Rihaku Junmai Ginjo (filtered)	16
<i>Dreamy Clouds</i> – Tokebetsu Junmai (unfiltered)	15
<i>Sake Flight</i> – Wandering Poet & Dreamy Clouds	12

NON-ALCOHOLIC

<i>Lavender Nojito</i> – lime, mint, lavender syrup & soda water	10
<i>Pineapple Paradise</i> – pineapple, ginger syrup & lime	9
add a shot of Coconut Rum	7
<i>Fentimans</i> – traditional botanical ginger beer	7
<i>Root Beer, Watermelon Water, Sodas & Juices</i>	