

## 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>EDAMAME...Sesame Gomashio</i>	9
<i>BAKED OYSTERS (4)...Asiago, Aioli (extra time)</i>	20	<i>WD's DINNER ROLL...Unsalted Butter+</i>	2.75

## APPETIZERS

<i>GYOZA DUMPLINGS (6)...Chicken and Vegetable, Creamy Ginger Dip +</i>	18
<i>SASHIMI of AHI, HAMACHI &amp; CURED SALMON...Shoga Ginger, Wasabi</i>	28
<i>PORK BELLY LETTUCE WRAPS (4)...Cucumber Sunomono*</i>	24
<i>LOBSTER TEMPURA...Drawn Butter, Mae Ploy Dip * ~</i>	36
<i>COMBO PLATTER...Pork Belly Lettuce Wraps, Gyoza, Spring Rolls + (2 or more)</i>	14 pp

## SOUP | SALAD

<i>SPRING ASPARAGUS SOUP...Chives, Flowers</i>	Cup 9	Bowl 12
<i>GEM CAESAR SALAD... White Anchovy, Parmesan, Croutons</i>	18	

## ENTREES

<i>TUSCAN SEAFOOD STEW...Prawns, Scallops, Shrimp, Shitake, Spinach, Cheese Tortellini</i>	46
	Add 1/2 Lobster Tail 16
<i>SEARED ALASKAN HALIBUT...Asian Glaze, Wasabi Cream, Asian Slaw, Jasmine Rice</i>	56
<i>SEARED HOKKAIDO SCALLOPS...Lentils, Asparagus, Currants, Capers</i>	56
<i>ASIAN BRAISED BEEF SHORT RIBS... Roasted Garlic Mashed Potatoes, Chips</i>	58
<i>GRILLED FILET MIGNON...Demi Glaze, Roasted Garlic Mashed Potatoes</i>	59
<i>SURF &amp; TURF...Filet Mignon, Grilled Lobster Tail, Roasted Garlic Mashed Potatoes</i>	89
<i>CEDAR PAPER VEGETABLES...Asparagus, Butternut, Mushrooms, Lentils, Spring Roll</i>	36
	Add 3 Prawn Skewer 16

## SIDES

<i>Truffle Fries...Asiago Cheese ~</i>	16	<i>Asparagus...Aioli, Lemon</i>	12
<i>Ricotta Raviolis (3)...Meyer Lemon Sauce +</i>	18	<i>Sautéed Wild Mushrooms...Currants</i>	12
<i>Child's Pasta...Butter, Cheese +</i>	16	<i>Roasted Garlic Mashed Potatoes</i>	12

'TAKE OUT' — Filet Mignon Beef Burger Patties...8 oz. each (4) 22

*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 | 18

### *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 | *or add a lil somethin'*

<i>Lavender Nojito</i> — muddled mint, lime, lavender syrup & soda water	12		add Bacardi Rum	6
<i>Tessie's Tonic</i> — lime, homemade jalapeño syrup, shoga ginger syrup & tonic	12		add 400 Conejos Mezcal	6
<i>Pineapple Paradise</i> — pineapple juice, lime & shoga ginger syrup	12		add Coconut Rum	6
<i>MatchaJoe</i> — matcha, homemade jalapeño syrup, sweet & sour with a tajin rim	12		add Ringside Vodka	6

*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 Pranzster Belgian Golden 12oz	8
Knee Deep Breaking Bud IPA 16oz	9	Miller Lite 12oz	6	Samuel Smith's Organic Cider 12oz	8
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