

## TEASERS

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

## APPETIZERS

|   |                      |
|---|----------------------|
| <i>GYOZA DUMPLINGS (6)...Chicken Vegetable, Creamy Ginger Dip +</i> | 16                   |
| <i>HAMACHI CRUDO...Guacamole, Shoga Ginger, Radish, Lemon Ponzu</i> | 25                   |
| <i>COMBO PLATTER...Pork Belly Bao Buns, Spring Rolls, Gyoza +</i>   | 12 pp                |
|   | <i>for 2 or more</i> |

## SOUP & SALAD

|   |                    |
|---|--------------------|
| <i>ROASTED TOMATO SOUP...Croutons, Chives *</i>                               | Cup 9.50   Bowl 13 |
| <i>ARUGULA SALAD...Goat Cheese, Cherry Tomatoes, Pecans, Champagne OV</i>     | 15                 |
| <i>CAPRESE SALAD...Local Heirloom Tomatoes, Basil Pesto, Fresh Mozzarella</i> | 18                 |

## ENTREES

|   |                         |
|---|-------------------------|
| <i>PAELLA...Prawns, Scallops, Mushrooms, Spinach, Merguez Sausage, Saffron Rice</i>                   | 43                      |
|   | Add 1/2 Lobster Tail 14 |
| <i>MISO MARINATED BLACK COD...Teriyaki, Pineapple Salsa, Asian Slaw, Jasmine Rice</i>                 | 48                      |
| <i>HOKKAIDO DIVER SCALLOPS...Creamy Polenta, Broccolini, Capers, Currants</i>                         | 48                      |
| <i>BEEF MEDALLION and ELK CHEDDAR SAUSAGE...Berry Sauce, Butternut Mashed Potatoes</i>                | 49                      |
| <i>ASIAN BRAISED BEEF SHORT RIBS...Butternut Mashed Potatoes, Yukon Gold Chips</i>                    | 49                      |
| <i>SURF &amp; TURF...Asian Braised Beef Short Ribs Entree with Grilled Lobster Tail, Drawn Butter</i> | 79                      |
| <i>TUSCAN RISSOTO...Corn, Shitake, Zucchini, Peas, Broccolini, Currants, Pine Nuts (Vegan)</i>        | 38                      |

## SIDES

|   |    |                          |    |
|---|----|--------------------------|----|
| <i>Truffle Fries...Asiago Cheese *</i>  | 12 | <i>Sesame Broccolini</i> | 10 |
| <i>Sautéed Wild Mushrooms</i>           | 10 | <i>Creamy Polenta</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>BERRY PANNA COTTA...Local Blueberries, Blackberries and Raspberries *</i>    | 12 |
| <i>DARK CHOCOLATE TORTE...Ganache, Chocolate Creme, Berry Sauce</i>             | 12 |
| <i>'ALMOND JOY' ...Chocolate Gelato, Coconut Sorbet, Almonds</i>                | 12 |
| <i>AFFOGATO (Espresso) or ROOT BEER FLOAT...Vanilla Ice Cream 10 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           | 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 |
| 'The Pale' 2021, Rose by Sacha Lichine, Provence, France | 15 |

### *Reds*

|  |    |
|--|----|
| Elouan 2019 Pinot Noir, Coastal Range, Oregon          | 17 |
| Seghesio 2021 Zinfandel, Sonoma, CA                    | 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 Poire* 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*

Pick your punch ~ Tito's Vodka, Hendrick's Gin, or Casamigos Blanco Tequila & watermelon juice

### *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*

Del Maguey Vida 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 Premium Japanese             | 8 | 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 &amp; Juices</i>           |    |