

TEASERS

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

APPETIZERS

<i>SEARED BAY SCALLOPS (4)...Arame, Aioli</i>	16
<i>GYOZA DUMPLINGS (6)...Chicken and Vegetable, Creamy Ginger Dip +</i>	18
<i>AHI & HAMACHI SASHIMI...Shoga Ginger, Wasabi</i>	24
<i>COMBO PLATTER...Spring Rolls, Gyoza, Pork Bao Buns + (for 2 or more)</i>	pp 12

SOUP / SALAD

<i>SPRING ASPARAGUS SOUP</i>	Cup 9 Bowl 12
<i>ARUGULA SALAD...Goat Cheese, Asian Beets, Pepitas, Maple Vinaigrette</i>	15

ENTREES

<i>THAI SEAFOOD STEW...Bay Shrimp, Prawns, Scallops, Shitake, Spinach, Jasmine Rice</i>	44
<i>Add 1/2 Lobster Tail</i>	15
<i>MISO BLACK COD TERYAKI...Pineapple Salsa, Guacamole, Jasmine Rice, Edamame</i>	49
<i>JULIA CHILD'S BEEF BOURGUIGNON...Yukon Potatoes, Mushrooms, Bacon, Aioli</i>	49
<i>GRILLED BEEF MEDALLION & ELK SAUSAGE...Berry Sauce, Fennel Mashed Potatoes</i>	55
<i>SURF & TURF...Filet Mignon, Grilled Lobster Tail, Demi, Fennel Mashed Potatoes</i>	85
<i>TUSCAN RISSOTO...Romanesco, Shitake, Peas, Butternut, Currants, Pine Nuts</i>	39
<i>Add Prawn Skewer</i>	12

SIDES

<i>Truffle Fries...Asiago Cheese *</i>	12	<i>Asparagus...Aioli, Lemon</i>	10
<i>Sautéed Wild Mushrooms</i>	10	<i>Fennel Mashed Potatoes</i>	10
<i>House Dinner Roll & Butter +</i>	1	<i>Child's Pasta +</i>	15

DESSERTS

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

<i>DARK CHOCOLATE MOUSSE...Raspberries, Chocolate Sauce</i>	12
<i>MEYER LEMON MOUSSE...Berry Sauce, Whipped Cream *</i>	12
<i>ALMOND ENJOY...Chocolate Gelato, Coconut Sorbet, Almonds *</i>	12
<i>AFFOGATO (Espresso) or ROOT BEER FLOAT...Vanilla Ice Cream</i>	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	15
Roederer Estate Brut Sparkling, Anderson Valley, CA	18

Whites & Rose

Villa Varda 2020 Pinot Grigio, Italy	14
Dry Creek 2020 Sauvignon Blanc, Sonoma, CA — <i>On Tap</i>	14
Hafner Vineyard 2018 Chardonnay, Alexander Valley, CA	18
The Pale 2021 Rose, Sacha Lichine, Provence, France	15

Reds

Benton Lane 2022 Pinot Noir, Willamette Valley, Oregon	18
Seven Hills Winery 2022 Merlot, Walla Walla Valley, Washington	19
Daou 2021 Cabernet Sauvignon, Paso Robles, CA — <i>On Tap</i>	19
Cellar Special - Cline 2021 Ancient Vines Zinfandel, Contra Costa, CA	18

Sakes

Wandering Poet, Rihaku Junmai Ginjo — <i>Filtered</i>	16
Dreamy Clouds, Tokebetsu Junmai — <i>Unfiltered</i>	15
Sake Flight — Wandering Poet & Dreamy Clouds	12

UNIQUE TAILS'N TINIS | 17

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 Ginger Liqueur, fresh lemon & ginger with a sugar rim & crystalized ginger

Blue J

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

Espresso Martini

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

Indian Summer | Capri-style Aperol spritz

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

Paper Plane

Lost Republic Bourbon, Amaro Montenegro, Aperol & fresh lemon with a large ice cube & dried orange slice

WD46 ~ hot or cold | Celebrating 45 Years

Bulleit Rye Whiskey, fresh lime & shoga ginger syrup with crystalized ginger served **hot** with ginger tea & a touch of agave or **cold** on the rocks with ginger beer

Alpenglow

Tito's Vodka, Hendrick's Gin, or Casamigos Blanco Tequila & watermelon water on the rocks

SS Lupin

Empress Indigo Gin, Lillet Blanc, fresh lemon & mint

Thin Air

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

Volcano

Casamigos Blanco Tequila, Grand Marnier, Cointreau, fresh lime & cranberry juice over a large ice cube with a volcanic salt rim ~ *add a splash of Mezcal* | 2

Emerald Bahia

Casamigos Blanco Tequila, St. Germain Elderflower Liqueur, homemade jalapeño agave, fresh lime & cilantro on the rocks with a tajin rim

Altitude Adjustment | Oaxacan Old Fashion

Del Maguey Vida Mezcal, gourmet cherry, fresh orange, simple syrup & aromatic bitters with a large ice cube & dried orange slice

Constable | Harry Johanson

Lost Republic Bourbon, Grand Marnier & aromatic bitters with a cinnamon stick & dried cherries

MOCKTAILS & N.A.

Lavender Nojito — fresh lime, mint, lavender syrup & soda water	10		add Bacardi Rum	7
Pineapple Paradise — pineapple juice, fresh lime & shoga ginger syrup	10		add Coconut Rum	7
MatchaJoe — matcha, homemade jalapeño agave, sweet & sour with a tajin rim	10		add Ringside Vodka	7

Juices — Watermelon, Cranberry, Pineapple, Mango & Tomato

Sodas — Ginger Beer, Coke, Diet Coke, Sprite, Gingerale & Root Beer

BEERS & a CIDER

Draft Scrimshaw Pilsner, North Coast	8	Bell's Brewing Two Hearted IPA	8	Miller Lite	6
Sierra Nevada Citrus Wheat	7	Lagunitas IPA	8	Athletic Golden Ale or IPA Non-Alcoholic	6
Sapporo 20 oz	12	Guinness Nitrogenated Stout	8	Samuel Smith's Organic Cider	8