

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 4	<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 and HAMACHI...Shoga Ginger, Arame, Wasabi</i>	28
<i>CHILI RELLENOS...Smoked Chicken, Queso Fresco, Red Chili Sauce * ~</i>	26
<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>ZUCCHINI SOUP...Curry, Chives, Flowers</i>	Cup 9	Bowl 12
<i>GEM CAESAR SALAD...White Anchovy, Parmesan, Croutons *</i>	18	
<i>ASIAN CHICKEN SALAD...Matcha Noodles, Asian Persuasion *</i>	24	

ENTREES

<i>PAELLA...Prawns, Scallops, Bay Shrimp, Merguez Sausage, Shitake, Saffron Rice</i>	47
	Add 1/2 Lobster Tail 18
<i>SEARED ALASKAN HALIBUT...Asian Glaze, Wasabi Cream, Asian Slaw, Saffron Rice *</i>	58
<i>SEARED HOKKAIDO SCALLOPS...Orzo Pesto Pasta, Grilled Asparagus *</i>	58
<i>'OSSO BUCCO' de PORK SHANK...Cannellini Beans, Crispy Shallots, Currants</i>	58
<i>GRILLED FILET MIGNON...Demi Glaze, Yukon Mashed Potatoes</i>	62
<i>SURF & TURF...Filet Mignon, Grilled Lobster Tail, Yukon Mashed Potatoes</i>	92
<i>TUSCAN RISOTTO CAKE...Asparagus Tempura, Yukons, Shitake, Daikon Dashi * ~</i>	36
	Add 3 Tempura Prawns 16

SIDES

<i>Truffle Fries...Asiago Cheese ~</i>	16	<i>Asparagus...Aioli, Lemon</i>	12
<i>Ricotta Raviolis (3)...Meyer Lemon Sauce +</i>	20	<i>Sautéed Wild Mushrooms...Currants</i>	12
<i>Child's Pasta...Butter, Cheese +</i>	16	<i>Yukon Mashed Potatoes</i>	12

*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

Tito's Vodka, St. Germain
Elderflower Liqueur, grapefruit, lemon & lime
topped with Roederer 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*

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

MOCKTAILS | *or add a lil somethin'*

Lavender Nojito — muddled mint, lime, lavender syrup & soda water 12 | add Bacardi Rum 6

Tessie's Tonic — lime, homemade jalapeño syrup, shoga ginger syrup & tonic 12 | add 400 Conejos Mezcal 6

Pineapple Paradise — pineapple juice, lime & shoga ginger syrup 12 | add Coconut Rum 6

MatchaJoe — 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 9

Coronado Weekend Vibes IPA 16oz	11	Sapporo 12oz	8	North Coast Prangster Belgian Golden 12oz	10
Knee Deep Breaking Bud IPA 16oz	11	Miller Lite 12oz	7	Samuel Smith's Organic Cider 12oz	9
Guinness Nitro Stout 14.9oz	10	Corona 12oz	8	Athletic N/A Hazy IPA or Golden Ale 12oz	7

SAKES | *served chilled*

Wandering Poet — Rihaku Junmai Ginjo *Filtered* 16

Dreamy Clouds — Tokebetsu Junmai *Unfiltered* 15

Sake Flight — Wandering Poet & Dreamy Clouds 15