

TEASERS

<i>SALMON LOX SPOONS (4)...Honey Dill Cream</i>	8	<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>LETTUCE WRAPS (4)...Pork Belly, Cucumber, Hoisin *</i>	26
<i>SASHIMI of AHI and HAMACHI...Shoga Ginger, Arame, Wasabi</i>	28
<i>HAMACHI CRUDO...Guacamole, Shoga Ginger, Radish, Lemon Ponzu</i>	26
<i>LOBSTER TEMPURA...Drawn Butter, Mae Ploy Dip * ~</i>	36

SOUP | SALAD

<i>BRENTWOOD CORN CHOWDER +...Flowers</i>	Cup 9 Bowl 12
<i>ARUGLA SALAD...Cherry Tomatoes, Goat Cheese, Champagne Vinaigrette</i>	18
<i>CAPRESE SALAD...Local Heirloom Tomatoes, Basil Pesto, Fresh Mozzarella</i>	20

ENTREES

<i>PAELLA...Prawns, Scallops, Bay Shrimp, Merguez Sausage, Shiitake, Saffron Rice</i>	48
	Add 1/2 Lobster Tail 18
<i>SEARED ALASKAN HALIBUT...Basil Pesto, Asian Slaw, Thai Broth, Jasmine Rice</i>	59
<i>SEARED PETRALE SOLE...Lemon Ricotta Ravioli, Lemon Butter Sauce, Olive Tapenade *</i>	58
<i>SEARED HOKKAIDO SCALLOPS...Black Beluga Lentils, Green Beans, Pine Nuts</i>	58
<i>GRILLED ELK TENDERLOIN & ELK SAUSAGE...Wild Berry Sauce, Yukon Mashed Potatoes</i>	59
<i>GRILLED FILET MIGNON...Demi Glaze, Yukon Mashed Potatoes</i>	59
<i>SURF & TURF...Filet Mignon, Grilled Lobster Tail, Yukon Mashed Potatoes</i>	89
<i>TUSCAN RISOTTO CAKE...Tempura Green Beans, Yukon Golds, Shitake, Daikon Dashi</i>	32
	Add 3 Tempura Prawns 16

SIDES

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

'TAKE OUT' — 4 Filet Mignon Beef Burger Patties...8 oz. each 20

*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 MARTINIS & COCKTAILS | 18

Elevation | 6,250 feet

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

Louie Louie Lemon Drop | *Bunker Babes*

Oka Yuzu Vodka, Lillet Blanc, lemon & muddled mint

Blue J

Looper Vodka, St. Germain Elderflower Liqueur,
grapefruit, lemon, lime & a splash of Roederer sparkling
with frozen grapes

Espresso Martini

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

August Ice | *Ferris. Dick Ferris.*

Empress Indigo Gin, Tito's Vodka & Veso Fig Leaf
Vermouth — "*shaken, not stirred*"

Martinez | *Kathy Foster*

Hendrick's Gin, Carpano Sweet Vermouth,
Luxardo Maraschino Liqueur & bitters

Rosie Cheeks

Botanist Gin infused with rosemary, lemon, agave
& a splash of Chambord with frozen grapes

Alpenglow | *Tahoe Colada*

Bacardi Rum & pineapple juice on the rocks
with a scoop of coconut sorbet

MOCKTAILS | 12

Alpine Chiller

Tahoe Blue Tea (oolong/blueberries/elderberries),
cranberry, lime & agave

Lavender Nojito

Muddled mint, lime, lavender syrup & soda water

Tessie's Tonic

Lime, homemade jalapeño syrup,
shoga ginger syrup & tonic

Pineapple Paradise

Pineapple juice, lime & shoga ginger syrup
with crystalized ginger

Botanical Brew

Contrattino Aperitivo Italiano & soda water

MatchaJoe | *For Clyde & Andy*

Matcha, homemade jalapeño syrup, sweet & sour
with a tajin rim

Emerald Bahia

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

Volcano

Lalo Blanco Tequila, Grand Marnier, Cointreau,
lime & a splash of cranberry with a large cube &
black lava salt rim ~ *add a hint of Mezcal* | 2

Altitude Adjustment | *Oaxacan Old Fashion*

400 Conejos Mezcal, gourmet cherry, muddled
orange & bitters with a large cube & candied orange

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 & candied orange

Ponderosa | *Sage Old Fashion*

Iwai Japanese Rye Whisky infused with sage,
gourmet cherry, fresh orange & bitters on the rocks

WD48 | *Celebrating 48 Years*

Iwai Japanese Rye Whisky, lime, shoga ginger syrup
& ginger beer on the rocks with crystalized ginger

PEAKEASY SPRITZ | 18

Locals' Summer | *Sicilian Aperol Spritz*

Aperol, Adami Prosecco, soda water & mango nectar

Capri Spritz | *Amalfi-a-Sophia*

Limoncello, Tito's Vodka, Adami Prosecco & soda water

SS Lupin | *Indigo Hugo Spritz*

St. Germain Elderflower Liqueur, Adami Prosecco,
soda water, mint & a float of Empress Indigo Gin

Gone Coastal | *PCH*

Rue de Rêve Apéritif Rosé, Lalo Blanco Tequila,
tonic & soda water

SAKES | 16 served chilled

Wandering Poet — Rihaku Junmai Ginjo | *Filtered*

Dreamy Clouds — Tokebetsu Junmai | *Unfiltered*

Sake Flight — Wandering Poet & Dreamy Clouds

BEERS & CIDER

<i>Corona</i> 12oz	8	<i>DRAFT — North Coast</i> Scrimshaw Pilsner 12oz.	9	<i>Coronado</i> Weekend Vibes IPA 16oz	11
<i>Sapporo</i> 20oz	13	<i>North Coast</i> Prangster Belgian Golden 12oz	11	<i>Knee Deep</i> Breaking Bud IPA 16oz.	11
<i>Miller Lite</i> 12oz	7	<i>Guinness</i> Nitro Stout 14.9oz	10	<i>Samuel Smith's</i> Organic Cider 12oz	9

N/A BEER, JUICES & SODAS

Athletic N/A Beer — Hazy IPA or Golden Ale 12oz 7

Juices — Cranberry, Pineapple, Mango, Tomato, Lemonade & Ice Tea

Sodas — Ginger Beer, Pepsi, Diet Pepsi, Starry, Ginger Ale & Root Beer