

TEASERS

<i>PACIFIC OYSTERS on 1/2 Shell</i>	3	<i>HAMACHI SPOONS...Guacamole (4)</i>	9
<i>EDAMAME...Sesame Oil, Togarashi</i>	5	<i>AHI POKE CONES (4) * Wasabi Cream</i>	9
<i>ASIAN BEETS...Sesame Gomashio</i>	5	<i>WOLFDALE'S SMOKED TROUT...Aioli</i>	8

APPETIZERS

<i>CHICKEN GYOZA DUMPLINGS (6)...Creamy Ginger Dip +</i>	12
<i>SEARED BAY SCALLOPS (4)...Arame, Aioli</i>	12
<i>LOBSTER TEMPURA...Sweet Chili Sauce, Drawn Butter</i>	24
<i>AHI & HAMACHI SASHIMI...Shoga Ginger, Arame</i>	18
<i>SASHIMI DELUXE...Ahi, Hamachi and Spicy Bay Scallop</i>	21

SOUP & SALADS

<i>ROASTED RED PEPPER SOUP...Apple Smoked Bacon</i>	Cup 7.50	Bowl 9
<i>CAESAR SALAD...Parmesan, Anchovy, Croutons *</i>	11	
<i>RED-GREEN LEAF SALAD...Cranberries, Watermelon Radish, Asian Persuasion</i>	11	
<i>ARUGULA & GOAT CHEESE SALAD...Walnuts, Fennel, Balsamic OV</i>	17	

ENTREES

<i>THAI SEAFOOD STEW..Prawns, Scallops, Crab, Shitake, Purple Rice (Lobster+10)</i>	38
<i>SEARED MAINE SCALLOPS...Orzo Pasta, Capers, Golden Raisins, Aioli</i>	39
<i>PHEASANT BREAST...Stuffed with Foie Gras & Spinach, Wild Mushroom Sauce</i>	39
<i>ASIAN BRAISED BUFFALO SHORT RIBS...Fennel Mashed Potatoes, Blue Chips</i>	39
<i>ARGENTINE MARINATED BEEF FILET...Demi, Mushrooms, Fennel Potatoes</i>	45
<i>SURF & TURF...Filet Mignon Entree with King Crab Leg and Drawn Butter</i>	59
<i>ZEN...Potstickers, Root Vegetables, Mushrooms, Peas, Spinach, Purple Rice *</i>	30

SIDES

<i>Truffle Fries with Asiago Cheese</i>	12	<i>Tempura Onion Rings *</i>	7
<i>Purple Thai Rice</i>	7	<i>Sautéed Mushrooms</i>	7
<i>Fennel Potatoes</i>	7	<i>Chili Ginger Snap Peas</i>	7

CHILD'S PASTA...Butter, Cheese 14 +

Please Enjoy 'Cuisine Unique' No substitutions

*Our menu is primarily Gluten Free | * needs modification to be GF | + is not GF
Split Salad \$3.00 / Split Entree \$8.00 | Raw foods may increase food borne illness*

WOLFDALES.com 530.583.5700

WINES BY THE GLASS

Sparkling

Adami Garbel Brut Prosecco, Italy	14
J Vineyards & Winery Cuvee Champagne, Russian River Valley, CA	16

Whites

Dry Creek 2015 Sauvignon Blanc, California - ON TAP	12
Leaping Horse 2017 Pinot Grigio, California	12
Hafner Vineyard 2015 Chardonnay, Alexander Valley, Sonoma County	16
Domaine Pellehaut 2017 Rose, France	12

Reds

Joel Gott 2016 Cabernet Sauvignon, Napa Valley - ON TAP	16
Real Compania 2016 Tempranillo, Spain	12
Sean Minor 2016 Pinot Noir, Central Coast, Ca.	16
Special Red from our Wine Cellar	16

UNIQUE MARTINIS | 14

Elevation | 6,250 feet

Grey Goose Pear Vodka, sweet & sour with a sugar-frosted rim

Thin Air

Bluecoat Gin, fresh squeezed grapefruit & lime with a sugar-frosted rim & cucumber slice

Volcano

Karma Silver Tequila, Cointreau, fresh squeezed lime, Grand Marnier & cranberry juice with a volcanic salted rim

Constable | Harry Johanson

Knob Creek Bourbon, Grand Marnier & bitters with a cinnamon stick & dried cherries

Blue J

Tahoe Blue Vodka, St. Germain, fresh squeezed grapefruit, lemon & lime, J Champagne with frozen grapes (*\$1 to benefit Keep Memory Alive*)

SPECIALTY COCKTAILS | 13

Mountain Mosa

Adami Prosecco, Absolut Vodka & Pama pomegranate liquor with a sprig of rosemary

Emerald Bahia

Casa Noble Resposado Tequila, St. Germain, agave, fresh squeezed lime, jalapeño & cilantro with a half salted rim

Jimi Hendrix

Hendrick's Gin & Silk Road organic cucumber mint soda with a cucumber slice

Dougie Fresh

Hanson Organic Cucumber Vodka, fresh squeezed lemon & lime, soda water & sprite

BEERS | 6

Draft - ask server	Brooks Dry Cider	Stella Artois	Omission G.F.	
Lagunitas IPA	Sierra Nevada PA	Trumer Pilsner	Clausthaler N.A.	
Sapporo	Guinness		Chimay Red	11

SAKES

<i>Hawk in the Heavens</i> – Tentaka Junmai	15
<i>Wandering Poet</i> – Rihaku Junmai Ginjo	16
<i>Dreamy Clouds</i> – Tokebetsu Junmai (unfiltered)	14
<i>Sake Flight</i> – Hawk, Wandering, Dreamy	12

NON-ALCOHOLIC

<i>Vignette Wine Soda</i> – chardonnay	8
<i>Silk Road Soda</i> – cucumber mint	7
<i>Ginger People</i> – ginger beer	7
<i>Nojito</i> – virgin mojito	10