

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>WOLFDALÉ'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>RISOTTO de ARANCINI...King Crab Stuffed, Dashi Dip, Daikon Radish</i>	15
<i>AHI & HAMACHI SASHIMI...Shoga Ginger, Arame</i>	18
<i>SASHIMI DELUXE...Ahi, Hamachi and Spicy Bay Scallop</i>	21

SOUP & SALADS

<i>SPRING ASPARAGUS SOUP</i>	Cup 7.50 Bowl 9
<i>CAESAR SALAD...Parmesan, Anchovy, Croutons *</i>	11
<i>RED-GREEN LEAF SALAD...Manchego, Radish, Balsamic OV</i>	11

ENTREES

<i>PAELLA...Prawns, Scallops, Crab, Spinach, Chorizo, Saffron Rice (Lobster+10)</i>	38
<i>BRAISED LAMB SHANK TAGINE...Apricots, Saffron, Pearl Couscous *</i>	39
<i>FRENCH PHEASANT...Foie Gras-Spinach Stuffed Breast, Mushrooms, Crostini *</i>	39
<i>ARGENTINE MARINATED BEEF FILET...Mushrooms, Parsnip Mashed Potatoes</i>	45
<i>SURF & TURF de 'OSCAR'...Filet Mignon, King Crab, Asparagus, Tarragon Aioli</i>	59
<i>ZEN...Potstickers, Carrots, Mushrooms, Asparagus, Lentils, Tofu, Jasmine Rice *</i>	30
<i>WD'S FILET CHEESEBURGER & FRIES *</i>	Truffle Fries + 6 18
<i>Durham Ranch Beef Tenderloin, NY Cheddar, Tomato, Lettuce, Pickles</i>	

SIDES

<i>Truffle Fries with Asiago Cheese</i>	12	<i>Tempura Onion Rings *</i>	7
<i>Jasmine Rice</i>	7	<i>Sautéed Wild Mushrooms</i>	7
<i>Parsnip Mashed Potatoes</i>	7	<i>Asparagus & Aioli</i>	8

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*

WOLFDALÉS.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
Armas de Guerra 2017 Rose, Bierzo, Spain	12

Reds

Joel Gott 2016 Cabernet Sauvignon, Napa Valley - ON TAP	16
Real Compania Tempranillo 2016, 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	
Lagunitas IPA	Trumer Pilsner	Clausthaler N.A.	
Sapporo	Guinness	Omission G.F.	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 – Pinot Noir</i>	8
<i>Silk Road Soda</i> – cucumber mint	7
<i>Ginger People</i> – ginger beer	7
<i>Nojito</i> – virgin mojito	10