

TEASERS

<i>PACIFIC OYSTER on 1/2 Shell</i>	3.25	<i>BAJA SHRIMP SPOONS...(4) Guacamole</i>	8
<i>EDAMAME...Sesame Oil, Togarashi</i>	6	<i>AHI POKE CONES (4)...Wasabi Cream *</i>	9
<i>ASIAN BEETS...Sesame Gomashio</i>	6	<i>WOLFDALE'S SMOKED TROUT...Aioli</i>	8

APPETIZERS

<i>SEARED BAY SCALLOPS (4)...Arame, Aioli</i>	12
<i>CHICKEN GYOZA DUMPLINGS (6)...Creamy Ginger Dip +</i>	13
<i>MARYLAND SOFT SHELL CRAB TEMPURA...Onion Ring, Nuoc Cham Dip *</i>	18
<i>AHI & HAMACHI SASHIMI...Shoga Ginger, Arame</i>	19
<i>SASHIMI DELUXE...Ahi, Hamachi and Spicy Bay Scallop</i>	22

SOUP & SALADS

<i>AUGUST CORN CHOWDER + Cup</i>	7.50 <i>Bowl</i>	9
<i>CAESAR SALAD...Parmesan, Anchovy, Croutons *</i>		11
<i>RED & GREEN LEAF...Watermelon Radish, Cherry Tomatoes, Champagne OV</i>		11
<i>CAPRESE SALAD...Local Heirlooms, Basil Pesto, Fresh Mozzarella</i>		18

ENTREES

<i>TAMARIND THAI SEAFOOD STEW...Prawns, Scallops, Crab, Bamboo Rice (Lobster10)</i>	39
<i>SEARED ALASKAN HALIBUT...Thai Broth, Pesto, Asian Slaw, Bamboo Rice</i>	39
<i>SEARED DAY BOAT MAINE SCALLOPS...Corn Piccalilli, Beluga Lentils</i>	39
<i>LAND & SEA...Lamb Chops with Yukon Potatoes & Maine Scallops with Piccalilli</i>	44
<i>DURHAM RANCH FILET MIGNON...Wild Mushrooms, Yukon Mashed Potatoes</i>	46
<i>SURF & TURF...Filet Mignon Entree with Grilled Lobster Tail, Drawn Butter</i>	57
<i>ZEN...Potstickers, Chasoba, Romanesco, Mushrooms, Lentils, Tofu, Bamboo Rice*</i>	32

SIDES

<i>Truffle Fries with Asiago Cheese</i>	12	<i>Tempura Onion Rings *</i>	8
<i>Bamboo Rice</i>	8	<i>Steamed Spinach</i>	8
<i>Yukon Mashed Potatoes</i>	8	<i>Sautéed Wild Mushrooms</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*

WOLFDALES.com 530.583.5700

WINES BY THE GLASS

Sparkling

Adami Garbel Brut Prosecco, Italy	14
Roederer Estate Brut Sparkling, Anderson Valley, California	16

Whites

Dry Creek 2015 Sauvignon Blanc, California - ON TAP	12
Falaghina del Sannio 2017 Italy	12
Hafner Vineyard 2015 Chardonnay, Alexander Valley, Sonoma	16
Larsen Projekt 2017 Grenache Rose, Sonoma	12

Reds

Joel Gott 2016 Cabernet Sauvignon, Napa Valley - ON TAP	16
Silk and Spice 2017 Red Blend, Portugal	12
Sean Minor 2016 Pinot Noir, Central Coast, California	16
Special Red Wine from our Wine Cellar	17

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

Drop of Paradise

Absolute Vanilla Vodka, fresh squeezed lemon, simple syrup & Chambord with a sugar-frosted 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,
Roederer Champagne with frozen grapes (*\$1 to benefit Keep Memory Alive*)

SPECIALTY COCKTAILS | 13

Mountain Mosa

Adami Prosecco, PAMA pomegranate liqueur & juice with a sprig of rosemary

Emerald Bahia

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

Summer Alpenglow

Hendrick's Gin, watermelon juice & simple syrup with a cucumber slice

Laughing Buddha

Charbay Green Tea Vodka & organic lemonade with an essence of mint

Altitude Adjustment

Lost Republic Rye Whiskey, ginger beer, fresh squeezed lemon & lime, blueberries & basil

Dougie Fresh

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

BEERS | 7

Seasonal Draft - please ask server	21st Amendment Watermelon Wheat	Brooks Dry Cider
FiftyFifty CA Pale Ale	Great Basin 39 North Blonde Ale	Omission Gluten Free Lager
Deschutes Fresh Squeezed IPA	Sapporo Premium Japanese	Clausthaler Non-Alcoholic
Lagunitas PILS Czech Style	Guinness Nitrogenated Stout	Chimay Belgium Red Ale 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> – Rose	8
<i>Nojito</i> – virgin mojito	10
<i>Ginger People</i> – ginger beer	7