

ALL DAY DINING



We are proud to feature local organic farmers and purveyors including Brenner Ranch, Towani Farms, Salle Orchards, and Foothill Roots showcasing responsibly sourced salmon and an array of seasonal fruits and vegetables

SOUPS & SHAREABLES

Kale, White Bean & Tomato (gf/v) fried basil, smoked paprika	5
Eggplant Bisque (gf) charred eggplant, dungeness crab, chives	6
Shrimp and Scallop Escabeche red onion, tomato, avocado, blue corn tortilla chips	10
Deep Fried Brie crispy brie bites, apple-pear jam	9
Hummus Plate (v) roasted red pepper hummus, olive oil, toasted pita	11
Korean Wings* tossed in a sweet and spicy gochujang sauce	15
Cauliflower Mushroom Tacos (v) spicy cauliflower, mushroom and walnut mix, broccoli and brussel slaw, grilled sweet corn, fried pickled onions, lime	14
Margherita Pizza fresh mozzarella & asiago cheese, oven roasted tomatoes, garlic oil, fresh basil	17
Smoked Bacon and Corn Pizza house smoked bacon, caramelized onions, manchego and mozzarella cheese, grilled corn, arugula, chipotle aioli	18

BACK TO EARTH

+ chicken* 4 / salmon* 5 / shrimp* 6 / new york steak* 6

Sierra Caesar* romaine and kale blend, nine-grain croutons, asiago, house Caesar dressing, fried capers	12
Tahoe Food Hub Salad (gf/v) tender baby greens and baby spinach, roasted striped beets, organic apple, lamb chopper cheese, spiced pepitas, sherry shallot vinaigrette	15
Crab and Shrimp Louie Salad* chopped iceberg, dungeness crab, bay shrimp, avocado, hardboiled egg, tomato, louie dressing (gf)	19
Southwestern Blackened Tuna Salad organic spring mix, seared blackened tuna, jicama, avocado roasted corn, crispy fried jalapeños, cilantro vinaigrette	19

MAIN

all sandwiches come with choice of french fries, side salad or three bean salad (v)

Brown Sugar BLT candied bacon, butter lettuce, tomato, ranch aioli, whole grain wheat bread	15
Strauss Burger* grass-fed beef, bacon, cheddar cheese, butter lettuce, red onion, tomato, brioche bun, garlic aioli	17
Organic Turkey Salad Wrap* whole wheat tortilla, roasted diestel ranch turkey salad, bacon, smoked gouda, tomato, sprouts, avocado spread	17
Fried Chicken Sliders* ranch aioli, sweet pickles, butter lettuce, brioche bun	16
Patty Melt* grass-fed beef, caramelized onions, horseradish parmesan garlic aioli, swiss cheese, toasted rye bread	16
Build Your Own Penne Pasta Choose one of the following : -traditional marinara -kale & basil pesto -cheese sauce + chicken* 4 / salmon* 5 / shrimp* 6 / new york steak* 6	15

New York Strip 8 oz. new york steak, smoked sea salt and black pepper, smashed truffled yukon potatoes, citrus haricot verts, roasted jalapeño chimichurri	26
---	----

Brown Sugar and Coriander Salmon wild rice pilaf, rainbow chard, lemon dill yogurt sauce	22
Achiote Marinated Chicken pepperjack mashed potatoes, sautéed winter squash, citrus salsa	20

BEVERAGES

coffee, cocoa, hot tea	4
iced coffee, iced tea	4
soda, lemonade	4

(gf) gluten free (v) vegan

*Most items can be prepared gluten-free

18% gratuity will be applied to parties of 6 or more

SPLIT FEE \$4.50

Please notify your server if you have any food allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.