

# ALL DAY DINING

We are proud to feature local organic farmers and purveyors including Rue & Forsman Ranch, River Hill, Towani, Van Groningen and Sons, and Foothill Roots showcasing responsibly sourced salmon and an array of seasonal fruits and vegetables



## SOUPS

Kale, White Bean & Tomato (gf/v) 5  
fried basil, smoked paprika

Pork Pozole (gf) 6  
queso fresco, watermelon radish, red chili broth

## SHAREABLES

Hummus Plate (v) 11  
roasted red pepper hummus, olive oil, toasted pita

Korean Wings\* 15  
tossed in a sweet and spicy gochujang sauce

Cauliflower Mushroom Tacos (gf/v) 14  
crispy cauliflower, mushroom and walnut mix, broccoli and brussel slaw, grilled sweet corn, fried pickled onions, lime

Margherita Pizza 17  
fresh mozzarella & asiago cheese, oven roasted tomatoes, garlic oil, fresh basil

Smoked Bacon and Corn Pizza 18  
house smoked bacon, caramelized onions, manchego and mozzarella cheese, grilled corn, arugula, chipotle aioli, garlic oil

## BACK TO EARTH

Add: grilled chicken 4, salmon 5, shrimp 6, new york steak 6

Sierra Kale Caesar\* 12  
romaine and kale blend, nine-grain croutons, asiago, house caesar dressing, fried capers

Tahoe Food Hub Salad (gf/v) 15  
tender baby greens and baby spinach, roasted striped beets, local peaches, lamb chopper cheese, spiced pepitas, sherry shallot vinaigrette

Crab & Shrimp Louie Salad\* 19  
chopped iceberg, dungeness crab & bay shrimp, avocado, hardboiled egg, tomato, louie dressing (gf)

## MAIN

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

Shrimp Po' Boy\* 17  
lightly breaded and fried shrimp, granny smith apple slaw, roasted garlic aioli, truckee steak roll

Brown Sugar BLT 15  
candied bacon, butter lettuce, tomato, ranch aioli, whole grain wheat bread

Strauss Burger\* 17  
grass fed beef, bacon, cheddar cheese, butter lettuce, red onion, tomato, brioche bun

Organic Turkey Sandwich\* 17  
roasted Diestel Ranch turkey, bacon, avocado, smoked gouda, tomato, sprouts, submarine roll

Elk Jalapeno Sausage \* 17  
Durham Ranch elk-jalapeno sausage, potato bun, beer mustard, spicy ketchup, fried pickled red onions

Patty Melt\* 16  
grass-fed beef, caramelized onions, horseradish parmesan garlic aioli, swiss cheese, toasted rye bread

Buffalo Chicken Wrap\* 16  
whole wheat tortilla, fried chicken fritters, buffalo sauce, bleu cheese crumbles, romaine, tomato

Fried Chicken Sliders\* 16  
ranch aioli, sweet pickles, butter lettuce, brioche bun

Build Your Own Penne Pasta 15  
Choose one of the following  
-traditional marinara  
-kale & basil pesto  
-cheese sauce  
+ chicken 4 / salmon 5 / shrimp 6 / new york steak 6

(gf) gluten free (v) vegan

SPLIT PLATE 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.

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