



Small bites:

Elote: Full \$13, Half: \$7

Whole corn on the cobb rolled in Greek yogurt and sour cream, dusted with adobo pepper and cotija cheese

Potato Salad: \$7

Yukon potatoes, hard boiled eggs, chives, bacon

Super food Cole Slaw: \$7

Dried cranberries, chopped kale, chopped brussels sprouts, shredded carrots, pumpkin seeds, sunflower seeds poppy seed dressing

Wagyu Beef Sliders: \$13

Brioche bun, goat cheese, tomato jam

Bagged Chips

House Made Potato Chips: \$8

On the Grill: Comes with chips

Ribeye Philly Cheese Steak:\$26

Hoagies, giardiniera, house made cheese sauce, sweet bell peppers

Grilled BBQ Chicken Sando: \$18

Brioche buns, cole slaw, bacon, provolone cheese, and jalapeno aioli \$18

Grilled Chili Dog: \$18

Chili, Cheddar cheese, jumbo 10" dog

Out of the smoker: Comes with chips

Josh's Pastrami: \$22

House brined and smoked tri-tip, Dijon mustard, caramelized onions, hoagie

Smoked BBQ Pulled Pork: \$19

Crispy onions, blue cheese, kings Hawaiian roll

Smoked Brassica: \$16



Vegetarian



Vegan



Gluten Free

These items are served raw or undercooked or made with raw or made with raw or undercooked ingredients *Consuming raw or undercooked meats, shellfish, and seafood may increase your risk of foodborne illness.

Auto-gratuity of 18% will be applied to parties of six or more. Split Plate Charge \$3



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COLD DRINKS

Dark Sweet n' Stormy \$15

Kahlua, Kraken rum, ginger beer

Local's Lemonade \$15

Tahoe Blue Vodka, St. Germain, lemon, soda water

Miracle Margarita \$15

Herradura Silver Tequila, Cointreau-Noir, agave, lime, lemon

Tahoe Bombin' Bloody \$16

Tito's Vodka, Ancho Reyes liqueur, house bloody mix,

Tonic Tower Sixteen \$15

Bombay Gin, St. Germain, grapefruit, tonic water

Aperol Spritz \$15

Aperol, lemon, champagne, soda water

Mountain Mule \$15

Tito's Vodka or Bullet Bourbon, ginger beer, lime

Mai tai \$15

Rum, Orgaet, orange juice, pineapple juice, grenadine

CANNED BEER

Firestone Walker 805 Blonde Ale \$12

Fifty Fifty Tahoe Pilsner \$12

Golden State Hard Cider \$12

Sierra Nevada Pale Ale \$12

Elysian Space Dust \$12

WHITE WINE

Rutherford Ranch Chardonnay \$13/43

Joel Gott Sauvignon Blanc \$13/43

Fleurs de Prairie Rose \$13/43

Zonin Prosecco \$14/56

RED WINE

Alexander Valley Cabernet \$16/55

Hess Treo Red Blend \$13/43

Seasonal Cocktails

Brazilian lemonade \$15

coconut rum, lime syrup, condense milk.

Mango margarita \$15

Herradura silver, mango syrup, fresh lime juice, simple syrup

Raspberry royal \$15

Chambord, fresh raspberry, champagne.