

## WHITE WINES

### SPARKLING

	Glass	Bottle
House Prosecco	13	44
Domaine Chandon Brut, Napa	18	63

### CHARDONNAY

CK Mondavi, California	14	52
Kendall-Jackson, California	14	51
Sonoma-Cutrer, Sonoma County	18	63
La Crema, Sonoma Coast	16	53
Rombauer, Napa Valley	23	83

### SAUVIGNON BLANC

Oyster Bay, Marlborough	13	43
Kim Crawford, Marlborough	15	55
Rombauer, Napa Valley	17	58

### SWEET WHITES

Stella Rosa Moscato d'Asti, Italy	13	44
Beringer Main & Vine White Zinfandel, California	13	43
Decoy by Duckhorn Rosé, Sonoma County	14	43
Chateau Ste. Michelle Riesling, Columbia Valley	15	51

### PINOT GRIS

J Vineyards Pinot Gris, California	15	51
Santa Margherita Pinot Grigio, Italy	17	57

## RED WINES

### MERLOT

	Glass	Bottle
CK Mondavi, California	14	52
Rodney Strong, Sonoma County	15	53
Raymond Reserve, Napa Valley	20	72
Ferrari-Carano, Sonoma County		66
Duckhorn, Napa Valley	23	83

### CABERNET SAUVIGNON

CK Mondavi, California	14	52
J. Lohr Seven Oaks, Paso Robles	15	55
Justin Vineyards, Paso Robles	18	67
Louis Martini, Napa Valley		75

### PINOT NOIR

Meiomi by Belle Glos, California	17	61
Steele, Sonoma/Colusa County	15	55
The Four Graces, Willamette Valley	19	66

### RED VARIETALS

Caymus Conundrum Red, California	19	67
Mauritson Zinfandel, Sonoma County	18	63

## COCKTAILS

### **Blood Orange Bellini** 18

Housemade Blood Orange Syrup, Cointreau, Fresh Lime Juice, Filled with Champagne

### **Pineapple Patrón Margarita** 18

House-Infused Pineapple and Vanilla Patrón Silver Tequila, Fresh Lime Juice, Agave Nectar

### **Mango Margarita** 18

Patrón Tequila, Agave Nectar, Triple Sec, Fresh Lime Juice, Mango Nectar, Tajin Rim

### **Lemon Bar Lemon Drop** 18

New Amsterdam Lemon Vodka, Disaronno Amaretto, Fresh Lemon Juice, Housemade Toasted Almond Syrup

### **Maple Old Fashioned** 18

Basil Hayden Bourbon, Sugarman of Vermont Maple Syrup, Orange Bitters

### **Seasonal Sangria** 18

Conundrum Red Blend, Solerno Blood Orange Liqueur, Cîroc Red Berry Vodka, White Grape Cranberry Juice, Fresh Blood Orange Fruit, Brown Sugar, Mixed Berry Blend

## ORGANIC NON-ALCOHOLIC MOCKTAILS

### **Strawberry-Basil Cooler** 9

Housemade Strawberry-Basil Syrup, Fresh Basil, Cucumber Syrup, Soda

### **White Linen** 9

Housemade Cucumber Syrup, Fresh Lime Juice, Soda, Dash of Black Pepper

### **Spicy Mango Cooler** 9

Housemade Spicy Chili Simple Syrup, Mango Nectar, Fresh Lime Juice, Splash of Soda

## PREMIUM BEERS

### LOCAL

Great Basin Outlaw Milk Stout	10
Great Basin Wild Horse Amber	10
Great Basin Icky IPA (Draft)	10.50
Great Basin Sun Smack'd Blood Orange Blonde Ale	10.50
Brewer's Cabinet Tahoe Amber Ale (Draft)	10.50
IMBIB Red Rye American Amber	10.50
Lead Dog The Dankster DIPA (Draft)	10.50
Pigeon Head Silver Sage Pale Ale (Draft)	10.50
Revision Disco Ninja IPA (Draft)	10.50
Revision IPA (12oz Can)	10

### BELGIAN/BELGIAN STYLE

Blue Moon (Draft)	10.50
Firestone Walker 805 Blonde Ale (Draft)	10.50
North Coast PranQster Belgian Golden Strong	10
Unibroue La Fin du Monde Belgian Tripel	11
Delirium Tremens Belgian Golden Strong	12
Chimay Grande Réserve (Blue) Belgian Strong (11.2oz Bottle)	13

### PALE ALE

Sierra Nevada	10
---------------	----

### INDIA PALE ALE

Deschutes Fresh Squeezed IPA	10
New Belgium Voodoo Ranger Juicy Haze IPA	10
Sierra Nevada Hazy Little Thing IPA	10
Lagunitas IPA (Bottle)	10.50
Ballast Point Grapefruit Sculpin IPA	10
Ballast Point Sculpin IPA	10

### PILSNER

North Coast Scrimshaw German Style Pilsner	10
Stella Artois (Bottle)	10

## PREMIUM BEERS

### GERMAN/GERMAN STYLE

Weihenstephaner Hefeweissbier	10
Rogue Dead Guy Maibock	10

### PORTER/STOUT

Deschutes Black Butte Porter	10
Guinness (Draft)	10.50
Left Hand Milk Stout Nitro Sweet Stout	10

### BROWN ALE

Big Sky Moose Drool	10
Rogue Hazelnut (12oz Can)	10

### AMBER ALE

Anchor Steam California Common	10
--------------------------------	----


### LAGER

Budweiser	9
Bud Light	9
Coors Light	9
Michelob Ultra	9
Miller Lite	9
Corona	10
Heineken	10
Pacifico	10
Samuel Adams Boston Lager	10
FiftyFifty Brewing Co. Tahoe Pilz (Draft)	10.50
Modelo Negra	11

### AMERICAN STRONG ALE

Stone Arrogant Bastard (22oz Bottle)	12
--------------------------------------	----

### CIDER/FLAVOR BEER/SELTZER

Ace Guava	10
Lindemans Lambic	13
White Claw Assorted Flavors	10
 Strongbow English Cider	10

DESSERTS

**Warm Skillet Chocolate Chip Cookie** 11  
Topped with Ganache, Salted Caramel Sauce, French Vanilla Gelato

**Classic Crème Brûlée** 11  
Seasonal Fresh Fruit, Biscotti

**Angel Food Shortcake** 11  
Lemon Curd, Strawberries

**Warm Raspberry White Chocolate Bread Pudding** 11  
Fresh Raspberries, White Chocolate Sauce

**The Ultimate New York Cheesecake** 11  
Berry Compote, Whipped Cream

**Biscotti’s Tiramisu** 11  
Espresso and Coffee Liqueur-Soaked Ladyfingers, Mascarpone,  
Whipped Cream, Cognac, Cocoa

 **Triple Cream Carrot Cake** 11  
Cream Cheese Icing, Walnuts

**Chocolate Mousse Cake** 11  
Valrhona Chocolate Mousse, Oreo Crust

**Housemade Gelato**  
**1 Scoop** 5  
**2 Scoops** 8  
**3 Scoops** 11  
**Waffle Cone** 2

 Contains Nuts

Food prepared here may contain these ingredients: milk, eggs, wheat soybeans, peanuts, nuts, fish, and shell fish.

The Washoe County District Health Department advises that eating raw, under cooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness. For our guests with food allergies and other related dietary restrictions, we are happy to discuss and attempt to accommodate your special needs.