



SALADS

- CAPTAIN QUINN'S GRILLED ROMAINE** prosciutto, gorgonzola, balsamic glaze 14
- BABY KALE SALAD** roasted beets, carrots, red onion, roasted red bells, dried cherries, pears, Vella dry jack cheese, caramelized walnuts, vidalia onion vinaigrette 11/14
- CAESAR** enough said! Traditionally eaten with your fingers 11/14
- WEDGE** oven roasted tomatoes, Billy's blue cheese 12
- HOUSE** spring mix, corn, cucumber, roasted beets, tomato, hard egg 9

TASTY BITES

- PEPPERED CRUSTED DUCK BREAST** sun-dried cherries, hazelnuts, goat cheese, Frangelico demi-glace 20
- PAT'S POPPERS** jalapeños stuffed with shrimp wrapped with bacon topped with easy cheese 16
- STEAMED CLAMS** white wine, garlic cream sauce 20
- CALAMARI** flash fried, housemade tartar 17
- LAMB LOLLIPOPS** (3) jalapeño pepper jelly 18
- WINGS** spicy sweet chili garlic sauce, celery, carrots, blue cheese 16
- WILD MUSHROOMS AND POLENTA** with marsala garlic sauce 14

PASTA

- SMOKED CHICKEN PASTA** artichoke hearts, roasted red peppers, mushrooms, smoked mozzarella, garlic cream sauce over fettuccine 26
- SPAGHETTI & MEATBALLS** pork & lamb meatballs, marinara, asiago 26
- LINGUINI** roasted cauliflower, artichoke hearts, shiitakes, onions, baby kale, roasted red pepper sauce 21
- FETTUCINE** Key West shrimp, cherry tomatoes, broccoli, sriracha lemon garlic sauce 27
- PESTO PASTA** basil, pine nuts, parmesan, olive oil, fettuccine 21
- CLAMS LINGUINI** served with a white wine garlic cream sauce 26

BIG PLATES

- FRESH GROUND BURGER** cheese, onion bacon marmalade and fresh cut fries 16
- BAKED EGGPLANT** fresh basil, marinara, mozzarella 16
- NOODLE BOWL** shrimp, chicken, shiitake, bok choy, carrots, red bells, bean sprouts, red onions, scallions, ginger lemongrass broth 23
- CHICKEN CONTADINA** oven roasted potatoes, garlic cloves, red bells, onions, pepperoncini, mushrooms, fresh rosemary, olive oil 26
- JAMAICAN JERK CHICKEN** grilled in jerk marinade, choice of one extra stuff 26

EXTRA STUFF

- Fried Brussels Sprouts with Lemon** 7
- Roasted Garlic Broccoli** 7
- Olive Oil Roasted Cauliflower** 7
- Green Chile Hashbrown Casserole** 6
- Fresh Cut Fries** 6

SPLIT CHARGE 4

PIZZA

- GORGONZOLA** fresh tomato, mozzarella 19/25
- PESTO** fresh tomato, mozzarella, basil, pinenuts, parmesan, olive oil 19/25
- MAPLE GLAZED BUTTERNUT SQUASH** mozzarella, goat cheese, green onion, roasted red bells, sun-dried cherries, toasted cayenne pecans, pumpkin seeds 19/27
- YINZER BY B.C.** mozzarella, salami, spicy capicola ham, herb vinaigrette, roma tomatoes, chopped romaine, red onion, pepperoncini 20/27
- PEPPERONI, SAUSAGE & MUSHROOM** fresh tomato, mozzarella 20/27
- SAUSAGE CALZONE** sausage, mushroom, onion, marinara, mozzarella 19
- SMOKED CHICKEN CALZONE** with pesto & smoked mozzarella 19

CREATE YOUR OWN PIZZA

Starts with your choice of sauce & mozzarella cheese. Gluten Free crust & pasta available for additional charge.

10" Pizza 15 | 16" Pizza 20

SAUCE	MEAT	VEGGIES	MORE
marinara	2.50 /4.00	2.00 /3.00	2.00 /3.00
roma tomatoes	pepperoni	black olives	artichoke hearts
pesto	italian salami	onions	gorgonzola
maple butternut squash	italian sausage	green peppers	goat cheese
bbq	capicola	jalapeños	smoked mozzarella
olive oil	prosciutto	mushrooms	pineapple
	bacon	pepperoncinis	kalamatas
	anchovies		roasted red peppers

LIQUID DELIGHTS

SIDEBAR SLUSH		16
Bacardi, blackberry brandy, banana liqueur, wild berry juice, fresh lime		
GOOSE ON THE LAKE	Grey Goose, Q ginger beer, lemonade, basil	16
WATERMELON MINT LEMONADE	Deep Eddy vodka, fresh watermelon juice, lemon, mint	16
WHALE TALE	Gray Whale, CA small batch gin, simple syrup, fresh lime	15
ZA'S BARREL AGED MANHATTAN	aged in house, Redemption bourbon, Carpano Antiqua vermouth. Enjoy up or on the rocks	16
THE POINTER	Bird Dog bourbon, Q ginger beer, fresh lemon juice	16
SIMPLY MARGARITA	Cazadores Reposado, agave nectar, fresh lime. Make it spicy add jalapeño!	15
TRES PALOMA	Tres Agave Organic tequila, grapefruit juice, soda	15
HANNI SPRITZ	Aperol, Campari or St-Germaine, champagne, soda, orange twist	16

BUBBLES

ADAMI	Prosecco, Italy (375 ml)	17
GLORIA FERRER	Blanc de Noirs Sparkling Rosé, Sonoma (375 ml)	17
THIÉNOT	Champagne, France (375 ml)	56
GLORIA FERRER	Private Cuvee Brut, Sonoma	48
J CUVÉE 20	Russian River	55

WHITES

TABLAS CREEK	"House White on Tap", Paso Robles	11
BIELER	Rosé, Provence, France	10/40
BELLA GRACE	Sauvignon Blanc, Amador County	12/48
EHLERS ESTATE	Sauvignon Blanc, St. Helena	16/60
TRIBUTE	Chardonnay, Monterey	14/54
FRANK FAMILY	Chardonnay, Carneros	70
TERLATO	Pinot Grigio, Friuli, Italy	14/54
GIUNCO	Vermentino, Sardina, Italy	14/54

REDS

CULTUSBONI	"Chianti Classico" Italy	11/42
BELLA GRACE 1646	Red Blend, Amador County	12/48
NÉGOCIANT	Pinot Noir, Anderson Valley	14/54
BEL COLLE	Barbera, Piedmont, Italy	48
GREEN & RED	Zinfandel, Napa	15/60
RUTHERFORD VINTNERS	Cabernet, Napa	15/60
WOLFDALÉ'S	Cabernet, Napa	99

BOTTLE BEER

PBR	16oz. can	5	COORS LIGHT	6
BUD		6	BROOKLYN SPECIAL EFFECTS	N/A can 6

DRAFT BEER

MODELO	9	FAT TIRE AMBER ALE	9
LOST COAST BLONDE ALE	9	BEAR REPUBLIC RACER 5 IPA	9
DALE'S PALE ALE	9	MIND HAZE	9
DESCHUTES FRESH SQUEEZED IPA	9	LAGUNITAS LITTLE SUMPIN'	9
ELYSIAN NIGHT OWL ALE	9	SEASONAL HARD CIDER	10
DIRTY WOOKIE IMPERIAL BROWN ALE	9		

PELLEGRINO 6.

SPRECHER ROOT BEER 6.

COKE, DIET COKE, SPRITE, LEMONADE OR GINGER ALE 4.

Coffee from "THE COFFEE CONNEXION", Tahoe City and assorted Teas from Tahoe Teas.

COFFEE, DECAF, TEA, ICED TEA or MILK 4.