



## SALADS

- CAPTAIN QUINN'S GRILLED ROMAINE** prosciutto, gorgonzola, balsamic glaze 13
- BABY KALE SALAD** roasted beets, carrots, red onion, roasted red bells, dried cherries, pears, Vella dry jack cheese, caramelized walnuts, vidalia onion vinaigrette 10/13
- CAESAR** enough said! Traditionally eaten with your fingers 10/13
- WEDGE** oven roasted tomatoes, Billy's blue cheese 11
- HOUSE** spring mix, roasted beets, tomato, hard egg 8

## TASTY BITES

- PEPPERED CRUSTED DUCK BREAST** sun-dried cherries, hazelnuts, goat cheese, Frangelico demi-glace 19
- PAT'S POPPERS** jalapeños stuffed with shrimp wrapped with bacon topped with easy cheese 14
- STEAMED CLAMS** white wine, garlic cream sauce 19
- CALAMARI** flash fried, housemade tartar 14
- LAMB LOLLIPOPS** jalapeño pepper jelly 15
- WINGS** spicy sweet chili garlic sauce, celery, carrots, blue cheese 14
- WILD MUSHROOMS AND POLENTA** with marsala garlic sauce 12

## PASTA

- SMOKED CHICKEN PASTA** artichoke hearts, roasted red peppers, mushrooms, smoked mozzarella, garlic cream sauce over fettuccine 25
- SPAGHETTI & MEATBALLS** pork & lamb meatballs, marinara, asiago 25
- LINGUINI** pancetta, asiago, red onion, fried brussels sprouts, lemon, garlic, extra virgin olive oil 20
- NO NAME PASTA** onions, mushrooms, capers, heirloom cherry tomatoes, asiago, linguini 18
- PESTO PASTA** basil, pine nuts, parmesan, olive oil, fettuccine 19
- CLAMS LINGUINI** served with a white wine garlic cream sauce 25

## BIG PLATES

- FRESH GROUND BURGER** cheese, onion bacon marmalade and fresh cut fries 15
- BAKED EGGPLANT** fresh basil, marinara, mozzarella 14
- NOODLE BOWL** shrimp, chicken, shiitake, bok choy, carrots, red bells, bean sprouts, red onions, scallions, ginger lemongrass broth 22
- CHICKEN CONTADINA** oven roasted potatoes, garlic cloves, red bells, onions, pepperoncini, mushrooms, fresh rosemary, olive oil 25
- BONELESS BRAISED PORK SHORTRIB** pan roasted vegetables over mashed potatoes 24
- CHICKEN MARSALA** mushrooms, garlic marsala wine sauce, choice of one extra stuff 24

## EXTRA STUFF

- Fried Brussels Sprouts with Lemon** 6
- Roasted Garlic Broccoli** 6
- Mashed Potatoes** 5
- Fresh Cut Fries** 5

**SPLIT CHARGE** 4

## PIZZA

- GORGONZOLA** fresh tomato, mozzarella 17/24
- PESTO** fresh tomato, mozzarella, basil, pinenuts, parmesan, olive oil 17/24
- MAPLE GLAZED BUTTERNUT SQUASH** mozzarella, goat cheese, green onion, roasted red bells, sun-dried cherries, toasted cayenne pecans, pumpkin seeds 18/27
- YINZER BY B.C.** mozzarella, salami, spicy capicola ham, herb vinaigrette, roma tomatoes, chopped romaine, red onion, pepperoncini 18/27
- PEPPERONI, SAUSAGE & MUSHROOM** fresh tomato, mozzarella 18/27
- SAUSAGE CALZONE** sausage, mushroom, onion, marinara, mozzarella 18
- SMOKED CHICKEN CALZONE** with pesto & smoked mozzarella 18

## 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

# WINTER DRINKS

## WARMERS

<b>CHOCOLATE HOT BUTTERED RUM</b>	15
Kim's house made chocolate hot buttered rum mix, Bacardi	
<b>REDEMPTION SNUGLER</b>	15
Snuggler with a kick, Redemption bourbon, peppermint schnapps, hot chocolate	
<b>SETH ON THE SLOPES</b>	15
Kahlua, Bacardi, triple sec, nutmeg, cinnamon, coffee	
<b>NAUGHTY DOG CIDER</b>	15
Bird Dog Bourbon, maple syrup, hot apple cider	
<b>TRES CAFÉ</b>	15
Tres Agave Organic Tequila, Kahlua, coffee	

All warmers served with our house made whipped cream

## COOLERS

<b>SIDEBAR SLUSH</b>	16
Bacardi, blackberry brandy, banana liqueur, wild berry juice, lime	
<b>GOOSE ON THE LAKE</b>	15
Grey Goose, Q ginger beer, lemonade, basil	
<b>ZA'S BARREL AGED MANHATTAN</b>	15
aged in house, Redemption bourbon, Carpana Antiqua vermouth. Enjoy up or on the rocks	
<b>WHALE TALE</b>	14
Gray Whale, CA small batch gin, simple syrup, fresh lime	
<b>HANNI SPRITZ</b>	15
Aperol, Campari or St-Germaine, champagne, soda, orange slice	
<b>SIMPLY MARGARITA</b>	14
Cazadores Reposado, agave nectar, fresh lime	

## WHITES

<b>ADAMI</b> Prosecco, Italy (375 ml)	16
<b>BIELER</b> Rosé, Provence, France	9/36
<b>BELL</b> Sauvignon Blanc, Lake County, California	12/46
<b>PICKET FENCE</b> Chardonnay, Russian River, California	13/45
<b>TERLATO</b> Pinot Grigio, Friuli, Italy	14/48
<b>GIUNCO</b> Vermentino, Sardinia, Italy	14/48
<b>GLORIA FERRER</b> Private Cuvée Brut, Sonoma	48
<b>FRANK FAMILY</b> Chardonnay, Carneros, California	70

## REDS

<b>ROBERT MONDAVI</b> P.S. Malbec, Mendoza, Argentina	8/32
<b>CULTUSBONI</b> "Chianti Classico" Italy	10/38
<b>TRIBUTE</b> Cabernet, Paso Robles	12/46
<b>BELLA GRACE 1646</b> , Red Blend, Amador County	12/48
<b>BERINGER</b> Cabernet, Knights Valley	17/65
<b>WOLFDALÉ'S</b> Cabernet, Napa	99

## BOTTLE BEER

<b>PBR 16oz. can</b> Pilsner ABV: 5.0 Millwakee, WI	4
<b>BUD</b> Pilsner ABV: 5.0 Fairfield, CA	5
<b>COORS LIGHT</b> Pilsner ABV: 4.2 Golden, CO	5
<b>BROOKLYN SPECIAL EFFECTS</b> N/A can Brooklyn, NY	6

## DRAFT BEER

<b>MODELO</b> Pilsner ABV: 4.5 Mexico	8
<b>LOST COAST BLONDE ALE</b> ABV: 4.2 Eureka, CA	8
<b>ALIBI ALE WORKS</b> Seasonal, Incline Village, NV	9
<b>SEISMIC</b> Seasonal, Santa Rosa, CA	9
<b>DESCHUTES FRESH SQUEEZED IPA</b> ABV: 6.4 Bend, OR	9
<b>DIRTY WOOKIE IMPERIAL BROWN ALE</b> ABV: 7.1 Reno, NV	9
<b>SEASONAL HARD CIDER</b>	9

ASK YOUR SERVER ABOUT OUR ROTATING BEER SPECIALS

**SPRECHER ROOT BEER 6.**

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

Includes One Refill

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

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