



## 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, 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 15  
**STEAMED CLAMS** white wine, garlic cream sauce 20  
**CALAMARI** flash fried, housemade tartar 16  
**LAMB LOLLIPOPS** jalapeño pepper jelly 16  
**WINGS** spicy sweet chili garlic sauce, celery, carrots, blue cheese 15  
**WILD MUSHROOMS AND POLENTA** with marsala garlic sauce 13

## 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** pancetta, asiago, red onion, fried brussels sprouts, lemon, garlic, extra virgin olive oil 21  
**NO NAME PASTA** onions, mushrooms, capers, heirloom cherry tomatoes, asiago, linguini 20  
**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 15  
**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  
**BONELESS BRAISED PORK SHORTRIB** pan roasted vegetables over mashed potatoes 25  
**CHICKEN MARSALA** mushrooms, garlic marsala wine sauce, choice of one extra stuff 25

## EXTRA STUFF

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

**SPLIT CHARGE** 4

## PIZZA

- GORGONZOLA** fresh tomato, mozzarella 18/24  
**PESTO** fresh tomato, mozzarella, basil, pinenuts, parmesan, olive oil 18/24  
**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

# WINTER DRINKS

## WARMERS

<b>CHOCOLATE HOT BUTTERED RUM</b>	16
Kim's house made chocolate hot buttered rum mix, Bacardi	
<b>REDEMPTION SNUGLER</b>	16
Snuggler with a kick, Redemption bourbon, peppermint schnapps, hot chocolate	
<b>SETH ON THE SLOPES</b>	16
Kahlua, Bacardi, triple sec, nutmeg, cinnamon, coffee	
<b>NAUGHTY DOG CIDER</b>	16
Bird Dog Bourbon, maple syrup, hot apple cider	
<b>TRES CAFÉ</b>	16
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>	15
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)	17
<b>GLORIA FERRER</b> Blanc de Noirs Sparkling Rosé, Sonoma (375 ml)	17
<b>BIELER</b> Rosé, Provence, France	10/38
<b>BELL</b> Sauvignon Blanc, Lake County	12/46
<b>EHLERS ESTATE</b> Sauvignon Blanc, St. Helena	16/60
<b>PICKET FENCE</b> Chardonnay, Russian River	13/46
<b>TERLATO</b> Pinot Grigio, Friuli, Italy	14/48
<b>GIUNCO</b> Vermentino, Sardina, Italy	14/48
<b>GLORIA FERRER</b> Private Cuvée Brut, Sonoma	48
<b>FRANK FAMILY</b> Chardonnay, Carneros	70

## REDS

<b>ROBERT MONDAVI</b> P.S. Malbec, Mendoza, Argentina	8/32
<b>CULTUSBONI</b> "Chianti Classico" Italy	11/39
<b>TRIBUTE</b> Pinot Noir, Paso Robles	12/46
<b>BELLA GRACE 1646</b> , Red Blend, Amador County	12/48
<b>BERINGER</b> Cabernet, Knights Valley	17/65
<b>EHLERS ESTATE</b> Cabernet Franc, St. Helena	22/85
<b>GREEN &amp; RED</b> Zinfandel, Napa	15/60
<b>WOLFDALÉ'S</b> Cabernet, Napa	99

## BOTTLE BEER

<b>PBR</b> 16oz. can	4	<b>COORS LIGHT</b>	5
<b>BUD</b>	5	<b>BROOKLYN SPECIAL EFFECTS</b> N/A can	6

## DRAFT BEER

<b>MODELO</b>	9	<b>DIRTY WOOKIE IMPERIAL BROWN ALE</b>	9
<b>LOST COAST BLONDE ALE</b>	9	<b>SEASONAL HARD CIDER</b>	9
<b>ALIBI ALE WORKS SEASONAL</b>	9	<b>RACER 5</b>	9
<b>SEISMIC SEASONAL</b>	9	<b>MIND HAZE</b>	9
<b>DESCHUTES FRESH SQUEEZED IPA</b>	9	<b>LAGUNITAS LITTLE SUMPIN'</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.**