

## SMALL PLATES AND APPETIZERS

### Ahi Poke

Sushi Grade Ahi, Shoyu glaze, Asian pear slaw and crispy wontons \$22

### Salmon Fish & Chips

Moose Drool Battered Salmon, served with a Cajun Remoulade and crispy shoestring French fries \$22

### Nachos

Fresh tortillas, custom cheese blend, roasted peppers, jalapeno, cilantro crema and pickled onion and black beans.  
-Add chicken \$3, carne asada, tri tip or carnitas \$5 \$19

### Buffalo Chicken Baby Wedges

Crispy fried chicken tossed in our house buffalo sauce, placed inside lettuce cups topped with shredded carrot, shaved cucumber and crumbled bleu cheese. Served with signature buttermilk ranch. \$18

### Carne Asada Fries

Fries, carne asada, pepper jack cheese, onions, cilantro, jalapenos, topped with a chipotle crema \$18

### Crispy Wings

1 lb. of wings tossed in your choice of our secret dry rub, spicy BBQ sauce, sweet chili glaze or our Nashville hot sauce. \$17

### Popcorn Cauliflower

Cauliflower florets dredged in our Tavern amber beer batter and flash fried. Tossed in sweet hot sauce, served with buttermilk ranch and cilantro crema \$16

### Street Tacos

Three crispy fried corn tortillas with your choice of protein ( chicken, carne asada, carnitas, tri tip, mushroom or creole spiced shrimp\*add 5.00 ). Loaded with fire roasted salsa, diced onion, cilantro and Cotija cheese. Served with fresh tortilla chips \$17

### Beer Battered Onion Rings

Thick cut Spanish onions soaked in beer batter. Sprinkled with our secret dry rub to really set them off! Served with buttermilk ranch and chipotle crema \$16

## GREENS

*All salads and dressings are house made, locally sourced vegetables. Add Protein to your salad;  
Creole spiced shrimp \$8, roasted chicken breast \$6, or tri-tip \$7*

### Summer Melon Salad

Arugula, pea shoots, shaved cucumber, Burrata cheese, prosciutto, aged Balsamic glaze, finished with a basil extra virgin olive oil \$21

### Cajun Cobb

Sautéed creole jumbo shrimp, chopped Romaine hearts, sliced cherry tomatoes, Applewood bacon, hard boiled egg, crumbled bleu cheese, garnished with crispy onions. Served with Buttermilk ranch \$22

### Tavern Wedge

8 oz sliced Sirloin tip steak a top an iceberg wedge, sliced cherry tomatoes, Applewood bacon, shaved red onion and crumbled bleu cheese. Served with our creamy bleu cheese dressing \$26  
– without protein \$16

### Santa Fe Steak Salad

Tender citrus-soy marinated sirloin, field greens, carrots, red onion, black beans, Tajin roasted corn, spiced pepitas, tortilla strips, cotija, drizzled in a chili lime vinaigrette \$26

### Kingsbury Keto

Protein packed salad of fresh romaine topped with oven roasted chicken, julienne carrots, shaved English cucumber, sliced cherry tomatoes, finished with a sprinkle of toasted almonds. Served with Balsamic dressing \$18

## SOUP OF THE DAY~ ASK YOUR SERVER FOR DETAILS 7/9

# Tahoe Tavern & Grill

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## PIZZAS

Brick oven authentically crafted pizza made with house made dough. Choice of 10" small or 16" large

*\*\*Gluten free dough available upon request*

### **Margherita**

Sweet San Marzano tomato sauce, fresh hand torn mozzarella, finished with sliced cherry tomatoes, garlic confit and fresh basil 15/25

### **Napa**

Creamy Bechamel sauce, roasted mushroom, caramelized onion, bleu cheese crumbles, topped with fresh arugula and sweet aged balsamic glaze. 15/25

– Add braised short rib \$5

### **Calabrese**

Sweet Italian sausage, diced pancetta, roasted red pepper, caramelized onion and fresh hand torn mozzarella. 16/26

### **Cave Rock Carnivore**

Sweet San Marzano tomato sauce, our custom cheese blend layered with cured pepperoni, Italian sausage, Cajun andouille sausage, chopped Applewood bacon, garnished with diced pancetta 18/29

### **Fiery Pesto Chicken & Sausage**

Spicy arugula pesto sauce, our custom cheese blend topped with shredded chicken, Cajun andouille sausage, shaved fresh jalapeno, shaved green onion, garnished with cilantro crème 18/29

### **Lake Mode Combo**

Sweet San Marzano tomato sauce, our custom cheese blend stacked with cured pepperoni, sweet Italian sausage, caramelized onion, sweet green pepper, mushroom and black olives 18/29

### **Pacific Pig**

Tahoe Tavern BBQ sauce, our custom cheese blend topped with Smokey pulled pork, juicy grilled pineapple, shaved red onion, fresh jalapenos, finished with micro cilantro 18/29

### **Deck Roasted Veggie**

Sweet San Marzano tomato sauce, our custom cheese blend, topped with slow roasted onion, mushrooms, marinated artichoke heart, grilled red pepper, broiled roma tomato and garlic confit 17/28

### **Build Your Own**

Your choice of sauce and cheese. 14/22

– SAUCES: San Marzano tomato sauce, Béchamel (white), Pesto, Tahoe Tavern BBQ sauce --CHEESES: Our four cheese blend (mozzarella/fontina/provolone/Asiago), Fresh Mozzarella

*Toppings for an extra charge*

-MEATS • Cured pepperoni • Sweet Italian sausage • Cajun andouille sausage • Applewood smoked bacon • Pancetta \*\* Braised pork • Oven roasted chicken breast • Tri tip -GARDEN • Heirloom Cherry tomato • Roma tomato • Shaved red onion • Baby arugula • Micro cilantro • Roasted red pepper • Marinated artichoke heart • Pineapple • Mushroom • Fresh basil • Green onion • Roasted garlic • Jalapeno

## BETWEEN THE BREAD

Served with French fries. Sub fries for tortilla chips, a side salad, onion rings or sweet potato fries for an extra charge. \*\*\*Gluten free buns available upon request

### Tahoe Tavern Burger

1/2 lb. custom blended patty ( Brisket/short rib/chuck) , Applewood bacon, sharp cheddar and a zesty garlic aioli served on a toasted oil top burger bun \$20

### Heat-Check

1/2 lb. custom blended patty with charred pepper relish, jalapenos, pepper jack cheese and chipotle aioli on a grilled ciabatta roll \$21

### Fried Chicken Sandwich

Tender, buttermilk marinated fried chicken breast served on a toasted oil top bun with zesty garlic slaw, house pickles, side of "Nashville-style" hot sauce and sweet potato fries. \$20

### Birria Tacos

Two large crispy corn tortillas, oven braised birria, topped with onion, cilantro & cheese blend. Served with tortilla chips & Guajillo Au Jus \$19

### Smoked Tri-Tip Torta

Smoked Tri-Tip, Guajillo BBQ sauce, pepperjack, smashed avocado, iceberg, heirloom tomato, red onion, cilantro crema on a ciabatta roll \$20

### Oven Braised Birria Dip

Tender braised beef short rib, Cabernet glazed onion, pepper jack cheese with a French roll and Guajillo au jus \$20

### Jay's Uptown Grilled Cheese

Smoked ham, sliced cheddar, honey mustard, heirloom tomato, field greens on Parmesan crusted sourdough \$18

### Grilled Margherita Sandwich

Loaded with fresh mozzarella, heirloom tomatoes, pesto aioli, finished with drizzled balsamic on grilled ciabatta. Add chicken, bacon or tri tip for an extra charge \$18

## PLATES

### Center Cut Ribeye

14oz Center Cut Ribeye steak fired in our brick oven with a pink peppercorn Bordelaise sauce. Served with garlic mashed potatoes and seasonal vegetables \$48

### Pan Seared Salmon

8oz Alaskan salmon served with Ginger-scallion mashed potatoes, spiced heirloom carrots, grilled citrus salad and toybox tomato relish \$35

### Tahoe Tavern Amber Braised Beef Short Rib

Cabernet braised boneless beef short rib served over garlic mashed potatoes, seasonal vegetables and drizzled with wild mushroom jus \$37

### Gumbo Fettuccine

Creole shrimp, chicken, Cajun andouille sausage, roasted peppers tossed in béchamel sauce and fettuccine noodles topped with shaved Parmesan cheese \$26

### Vegetable Lasagna

Roasted seasonal veggies, basil ricotta, our custom cheese blend, layered in a creamy béchamel sauce then baked to perfection \$22

– Add chicken, sweet Italian sausage or Andouille sausage \$6

# Tahoe Tavern & Grill

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## YOUNGSTERS 12 AND UNDER

### Grilled Cheese

Grilled sourdough with melted cheddar served with fries \$11

### Pigs in a Blanket

Mini corn-dogs served with fries \$11

### Chicken Tenders

Served with fries and ranch \$14

– Grilled chicken upon request

### Four Cheese or Pepperoni Pizza

10/11

### Jr. Tavern Burger

1/4 lb. chuck patty, melted cheddar cheese served on a toasted oil top burger bun and fries \$13

## SWEET TREATS

### Tahoe Tavern's Signature Bread Pudding

A delicious bread based dessert with Kings Hawaiian rolls, sweet vanilla custard, caramelized pineapple and vanilla ice cream \$12

### "Heavenly" Brownie Overload

Warm rich brownie topped with creamy vanilla ice cream, whipped cream, salted caramel drizzle and chopped pretzels \$11

### Churros and Vanilla Ice Cream

Delicious Spanish cinnamon sugar doughnuts served over creamy vanilla ice cream, drizzled with caramel and chocolate sauces \$11

### Shakes

Vanilla, Chocolate, Strawberry, Oreo, Peanut Butter & Chocolate, Pumpkin Spice, Root Beer Float, Orange Cream Float \$8

## BEVERAGES

### Beverages

Coke, Coke Zero, Diet Coke, Sprite, Ginger Ale, Dr. Pepper, Root Beer, Orange Fanta, Lemonade, Milk, Iced Tea, Herbal Tea, Coffee and Decaf Coffee \$4

*Ginger Beer, Perrier, Red Bull, Sugar Free Red Bull*

### Juice

Orange Juice, Cranberry, Grapefruit, Pineapple, Apple, Tomato

**18% gratuity added to parties of 8 or more**