

SMALL PLATES AND APPETIZERS

Ahi Poke

Sushi Grade Ahi, Shoyu glaze, Asian pear slaw and crispy wontons \$24

Salmon Fish & Chips

Beer Battered Salmon, served with a Cajun Remoulade and crispy shoestring French fries \$23

Chicken Baby Wedges

Crispy fried chicken tossed in sweet chili sauce, placed inside lettuce cups topped with Asian pear, shredded carrot, mixed sesame. Served with signature buttermilk ranch. \$21

Carne Asada Fries

Carne Asada, shoestring fries, pepper jack cheese, onions, cilantro, jalapenos, topped with a chipotle crema \$21

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. \$18

Popcorn Cauliflower

Cauliflower florets dredged in our Tavern amber beer batter and crispy brussels sprouts flash fried. Tossed in sweet hot sauce, served with buttermilk ranch and cilantro crema \$18

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 \$18

GREENS

All salads and dressings are house made, locally sourced vegetables. Add Protein to your salad; Creole spiced shrimp \$10, grilled or fried salmon \$11, roasted chicken breast \$6, or tri-tip \$7

Argentinian Salad

Marinated Sirloin, Romaine, crispy pancetta, roasted heirloom tomato, pickled onion, Smokey Basil-Burrata dressing, zesty chimichurri, and chili-balsamic glaze \$29

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 \$27

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 \$23

Winter Salad

Field greens, pickled beets, citrus segments, smoked feta, spiced pepitas, crispy shallot with a blood-orange vinaigrette. \$21

Santa Fe Salad

Field greens, carrots, red onion, Tajin roasted corn, spiced pepitas, tortilla strips, cotija, drizzled in a chili lime vinaigrette \$20

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

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BETWEEN THE BREAD

Served with French fries. Sub fries for tortilla chips, a side salad, soup, 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 burger bun \$21

Bourbon Bacon Jam Burger

1/2 lb. custom blended patty, smokey Bleu cheese fondue, Bourbon bacon jam, spicy Arugula slaw, on a ciabatta bun \$21

Heat-Check

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

Smoked Tri-tip "Gyros"

Two parmesan crusted flour tortilla, smoked provolone, citrus soy glazed tri-tip, chimichurri, shredded Romaine, roasted tomato, red onion, Burrata-Tzatsiki \$24

Korean Fried Chicken Sandwich

Tender, buttermilk marinated fried chicken breast served on a toasted bun with spicy 1000 Island dressing, sweet chili pickle, pickled jalapeno kimchi and sweet potato fries. \$22

Jay's Cubano

Smoked ham, pulled pork, honey mustard, house pickle, aged Swiss on a French roll \$21

Oven Braised Birria Dip

Tender braised tri-tip, Cabernet glazed onion, pepper jack cheese with a French roll and Guajillo au jus \$21

Birria Tacos

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

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 \$19

PLATES

Center Cut Ribeye

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

Seared Ahi

Black sesame crusted ahi, Korean carrot soubise, coconut rice, sweet chili broccolini, ginger shoyu glaze with a caramelized pineapple relish \$40

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 \$38

Gumbo Fettuccine

Creole shrimp, chicken, Cajun andouille sausage, roasted peppers tossed in béchamel sauce and fettuccine noodles topped with shaved Parmesan cheese \$29

Slow Roasted Turkey Sandwich

Served open faced on a toasted ciabatta, topped with garlic mashed potatoes, smothered with our herb gravy. Served with a Luxardo cranberry relish \$25

Vegetable Lasagna

Roasted seasonal veggies, basil ricotta, our custom cheese blend, layered in a creamy arugula pesto cream sauce then baked to perfection \$24

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

Tahoe Tavern & Grill

PIZZAS

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

**10" Gluten free dough available upon request

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

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

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

Calabrese

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

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/\$7

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. 15/23

– 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

Tahoe Tavern & Grill

YOUNGSTERS 12 AND UNDER

Chicken Tenders

Served with fries and ranch \$14

Pigs in a Blanket

Mini corn-dogs served with fries \$13

Grilled Cheese

Grilled sourdough with melted cheddar served with fries \$12

Four Cheese or Pepperoni Pizza

10/11

Jr. Tavern Burger

1/4 lb. chuck patty on a toasted bun served with 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 coconut pineapple ice cream, topped with toasted coconut \$13

"Heavenly" Brownie Overload

Warm rich brownie topped with vanilla ice cream, whipped cream, caramel drizzle and chopped pretzels \$13

Churros and Vanilla Ice Cream

Delicious Spanish cinnamon sugar doughnuts served over creamy vanilla ice cream, drizzled with caramel and chocolate sauces \$12

Shakes

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

Ice Cream

Creamy Vanilla or Coconut Pineapple \$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 \$5

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

Tahoe Tavern & Grill

Cocktails

Maple Pig Old Fashion – Whistle Pig 12yr Rye, Whistle Pig Barrel-Aged Maple syrup, bitters, orange peel. Served with house-made Luxardo cherry	\$33
TT&G Margarita - Avion silver, Veev, agave, fresh lime, Pom juice	\$13
Fiery Pineapple - Pineapple & jalapeno infused Avion, pineapple juice. Served over ice with Tajin Chili rim	\$13
The Stateline - Avion Silver, grapefruit juice, agave, muddled lime & jalapenos with a Tajin Chili rim	\$13
Strawberry Basil Margarita – Don Julio Silver, strawberry puree, fresh lime, sweet & sour with muddled basil	\$14
Pumpkin White Russian - Kahlua, vanilla vodka, pumpkin cream with a sprinkle of pumpkin pie spice	\$13
Espresso Martini - Kahlua, vanilla vodka & rich espresso. frothy layer topped with espresso beans	\$14
Lavender Lemon Drop – Titos vodka, triple sec, lavender simple syrup, & lemon juice. Lavender sugar rim & dried flowers	\$14
Key Lime Pie Martini - Vanilla vodka, pineapple juice, cream, lime juice, Coco Lopez, rimmed with crushed graham cracker crumbs and a lime wheel	\$14
Blueberry Lemon Martini - Citrus vodka, triple sec, blueberry simple syrup, lemonade. Lemon sugared rim	\$14
Pumpkin Tini – Rumchata, vanilla vodka, pumpkin cream, graham cracker rim & a sprinkle of nutmeg & cinnamon	\$14
Blood Orange Bourbon Sour - Bulleit Bourbon, blood orange juice, fresh lemon & lime juice, topped with cherry & dried orange	\$14
Cranberry Mule - Vodka, ginger beer, cranberry and lime juice	\$13
Blackberry Moonshine Lemonade - Ole Smoky Blackberry Moonshine, fresh lemon & jalapeno, blackberry puree	\$13
Cranberry Cinnamon Whiskey Sour - Makers Mark, Cranberry cinnamon simple syrup, & fresh citrus juice	\$13

Boozy Desserts

Selection located on dessert menu

Tahoe Tavern & Grill

Beer

Draft Beers-	<u>ABV</u>	<u>16oz</u>	<u>Schooner</u>	<u>Pitcher</u>
Tahoe Tavern Amber	5.5%	\$9	\$11	\$30
Modelo	5.0%	\$9	\$11	\$30
805	4.7%	\$9	\$11	\$30
Revision IPA	6.5%	\$9	\$11	\$30
CAPA Pale Ale	5.4%	\$9	\$11	\$30
Coors Light	4.2%	\$8	\$10	\$26
S.N. Hazy Little Things	6.7%	\$9	\$11	\$30
Wookie	7.1%	\$9	\$11	\$30
Coronado Orange Ave. Wit	5.2%	\$9	\$11	\$30
Seasonal Beer	See Server for Details			

Bottled Beers- \$7 / \$8

Domestic

Coors Light – Budweiser – Bud Light - Michelob Ultra

Non-Alcoholic

BrewDog Hazy AF – Punk AF (Pale Ale)

Elvis AF (grapefruit)

Premium

Sierra Nevada – Stella - Modelo Negra

Blue Moon – Pacifico – Corona - Guinness

Angry Orchard- \$8 Golden State Cider 16oz- \$9

Michelada- House made mix, draft beer rimmed with Tajin Chili

\$13

Seltzers

White Claw

12oz-\$9

Mango – Grapefruit – Black Cherry - Peach

High Noon

12oz- \$8

Black Cherry – Mango – Pineapple – Watermelon

Long Drink- Classic – Cranberry - Peach **\$8**

Tahoe Tavern & Grill

Warm Cocktails

Ski Lift Cocoa	\$12
Vanilla vodka, Butterscotch Schnapps Hot Chocolate. Topped with Marshmallows & Caramel	
Tahoe Toddy	\$12
Baileys, Disaronno Amaretto, Vodka, Coffee and Whipped Cream	
Tennessee Toddy	\$12
Apple Pie Moonshine, spiced Chai tea, honey, fresh lemon	
Spiced Whiskey Cider	\$12
Maker's Mark, hot apple cider, citrus & cinnamon	

Desserts

Tahoe Tavern's Signature Bread Pudding	\$13
A delicious bread based dessert with Kings Hawaiian rolls, sweet vanilla custard, caramelized pineapple, pineapple coconut ice cream and shaved toasted coconut	
"Heavenly" Brownie Overload	\$13
Warm rich brownie topped with creamy vanilla ice cream, whipped cream, salted caramel and chopped pretzels	
Churros & Vanilla Ice Cream	\$12
Delicious Spanish cinnamon sugar doughnuts served over creamy ice cream, drizzled with caramel & chocolate	

Yummy Boozy Desserts

Peanut Butter Boozy Shake	\$14
Skrewball Peanut Butter Whiskey, Ice Cream, Peanut Butter, Chocolate. Top with Whipped Cream & Chocolate Sauce	
Oreo Cookie Boozy Shake	\$14
Vanilla Vodka, Baileys, Ice Cream, Oreo Cookies. Topped with Whipped Cream	

Tahoe Tavern & Grill

Wine List

Whites

Nickel & Nickel Chardonnay Oakville, California	\$28 / \$92
Frank Family Chardonnay Calistoga, California	\$22 / \$77
Grgich Hills Chardonnay Rutherford, California	\$18 / \$63
Kendall Jackson Chardonnay Santa Rosa, California	\$13 / \$46
Santa Margherita Pinot Grigio Fossalta Di Portogruaro, Italia	\$17 / \$60
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	\$13 / \$46
Proverb Chardonnay	\$11 / \$39

Reds

Caymus Cabernet 2020 Napa Valley, California	Split	\$65 / \$130
Justin Cabernet 2020 Paso Robles, California		\$18 / \$63
J. Lohr Cabernet 2021 Paso Robles, California		\$14 / \$51
J. Lohr Pure Paso Blend 2020 Paso Robles, California		\$16 / \$58
Terra D'oro Zinfandel Amador 2020 Amador County		\$14 / \$51
Meiomi Pinot Noir 2021 Monterey, California		\$16 / \$58
Columbia Crest Syrah Paterson, Washington		\$14 / \$51
Chateau Ste Michelle Merlot 2019 Eastern Washington		\$13 / \$46
Proverb Cabernet		\$12 / \$42

Sparkling / Blush

Sandi Brut Champagne...Bottle	\$22
Le Grand Courtage Sparkling Rose...Split	\$13
LaMarca Prosecco... Split	\$12
Barefoot White Zinfandel	\$10