



ALL DAY MENU
available 11am-close

SHARE PLATES

Wild Mushroom Lettuce Wrap (VG) \$16
Cashews, Carrot, Pickled Fresno, Cilantro, Mint,
Bean Sprouts, Iceberg Lettuce, Chili Crisp

Queso Blanco (V) \$15
Corn Chips, White Cheddar, Jack Cheese, Bell Peppers

Coconut Lime Ahi Ceviche \$21 *
Coconut Milk, Lime, Tomato, Red Onion, Cucumber,
Bell Pepper, Wonton Chips

Slow Smoked Pulled Pork Poutine \$25
Cheese Curds, French Fries, Bacon, Scallions,
House Gravy, Chipotle Aioli

BOWLS

Soup of the Day \$7/\$10

Thai Salad Bowl (VG) \$17
Cabbage & Spring Mix, Carrot, Bean Sprouts,
Cucumbers, Sugar Snap Peas, Cherry Tomatoes,
Mint, Peanuts, Sweet Chili-Garlic Vinaigrette, Red
Curry Peanut Sauce
Add Chicken +\$6 Shrimp or Flank Steak +\$8

Beet & Burrata Salad Bowl (V) \$18
Roasted Beets, Fresh Burrata Mozzarella,
Mandarins, Red Onion, Spring Mix, Sunflower
Seeds, Craisins, Basil Citrus Vinaigrette
Add Chicken +\$6 Shrimp or Flank Steak +\$8

Green Curry Noodle Bowl \$16
Udon Noodles, Edamame, Cherry Tomato, Bean
Sprouts, Cilantro Pistou, Thai Basil,
Green Thai Curry-Coconut Broth
Add Chicken +\$6 Shrimp or Flank Steak +\$8

Club Fried Rice \$15
Jasmine Rice, Egg, Broccoli, Onion, Bean Sprouts,
Carrot, Scallions, Cilantro. Garnished with
Pineapple, Pickled onions, Crispy Wontons, Hoisin
Garlic Sauce
Add Spam +5 Chicken +6 Shrimp or Flank Steak \$8

Surf's Up Poke Bowl \$26
Marinated Ahi Tuna, Salmon, Wakame Salad,
Tobiko, Pickled Onions, Cucumber, Pickled Ginger,
Mango, Avocado, Jasmine Rice, Volcano Sauce,
Eel Sauce, Wonton Chips

HANDHELDS

Bao Buns \$20
Slow Roasted Pulled Pork with Pickled
Cucumber-Carrot Slaw, Mint, Cilantro, Chili Crisp
Aioli, Eel Sauce

Surfside Sizzler Burger \$25
½ lb. American Wagyu Beef, Jalapeno Pepper Dust,
Pepperjack, Shredduce, Tomato, Crispy Onion
Shoestrings, Chipotle Aioli, Applewood Smoked
Bacon, Toasted Brioche Bun. Served with Fries or
Salad

Crispy Magic Mushroom (V) \$20
Panko Breaded Portobello Mushroom, Spring Mix,
Tomato, Roasted Poblano Pepper, Pickled Onions,
Herb Aioli, Cheddar Cheese, Toasted Brioche Bun.
Served with Fries or Salad

Scotty's Shredwich \$22
Slow Roasted Pulled Pork Sandwich, Onion,
Dill Pickles, Toasted Brioche Bun. Served with Fries
or Salad

Ask your server for our Weekly Specials

evo Specials

Hybrid E-Bike Rental \$90
Take a cruise on one of our e-bikes from our
service shop.

evo Trip to Japan ~\$3500
Fully curated itinerary launching out of evo Hotel
Hakuba Japan

evo Hotel Tahoe City - Ask your server :)
Art curated by Jeremy Jones located 50 ft from
your table



DESSERTS

Pineapple Upside Down Cake \$14
Vanilla Ice Cream, Caramel Sauce, Toasted Coconut

Chocolate Chip Cookie Sundae \$12
Vanilla Ice Cream, Chocolate Chip Cookie, Dark
Chocolate Sauce

Assorted Ice Cream \$6 **Seasonal Sorbet** \$7

*Consuming Raw or undercooked meats, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have a medical condition





RISE & SHINE

available 7am-11am

Overnight Oats \$12

Mixed Berries, Almond, Toasted Coconut,
Honey

Avocado Burrata Toast \$18

Sourdough Toast, Fresh Burrata Cheese,
Boiled Egg, Cherry Tomato, Chili Crisp,
Baby Arugula, Yuzu Vinaigrette
Add Smoked Salmon +\$6

Garden Frittata \$14

Tomato, Mushroom, Squash, Basil,
Goat Cheese, Spring Mix Greens,
Yuzu Vinaigrette, Rojo Salsa

Cinnamon French Toast \$14

Texas Toast, Egg Batter, Served w/ Butter
and Maple Syrup

Burro's Breakfast Burrito \$14

3 Scrambled Eggs, Applewood Smoked
Bacon, Poblano Chilis, Onion, Potato, Jack
Cheese, Flour Tortilla, Rojo Salsa

Salsa Verde Chilaquiles \$15

Crispy Corn Chips, Salsa Verde, Pickled
Onion, Cilantro, Avocado, Lime Crema,
Queso Fresco, 2 Fried Eggs
Flank Steak +8

Side Applewood Smoked Bacon \$5





GRUB FOR GROMS

BREAKFAST *available 7am-11am*

Scrambled Eggs & Toast \$10

2 Eggs, Sourdough Toast

Overnight Oats \$10

Mixed Berries, Toasted Coconut Flake, Almonds, Chia Seeds

Lil Burro Burrito \$10

Scrambled Egg, Potato, Jack Cheese

Cinnamon French Toast \$ 10

Griddled Texas Toast Butter and Maple

ALL DAY *available 11:30am-close*

Served with Seasonal Fruit or Fries

Udon Noodles \$14

Seasonal Veggies, Sweet Soy Glaze or Butter

Grilled Cheese \$8

Cheddar Cheese, Sourdough Toast with Fries or Fruit

Hot Dog \$14

All-Beef Frank, Warm Bun with Fries, Fruit

Wagyu Burger \$16

Smash Burger, Cheddar Cheese

Grilled Chicken Sliders \$14

with Fries or Fruit





BEVERAGES

COCKTAILS

Negroni -15

Local Gin, Antica Vermouth, Campari, Braulio

Mountain High Espresso Martini -15

Tahoe Blue Vodka, Pacific Crest Espresso, Simple Syrup

Five Spice Barrel Age Old Fashioned -15

Bulleit Bourbon, Five Spice, Angostura Bitters, Orange Bitters

Yuzu Sour-15

Shibui Japanese Whiskey, Yuzu syrup, Egg white, Simple Syrup, Lemon juice

Canadian Storm-16

Pendleton Candian Rye, Illegal Mezcal, Amaro Nonino, Fernet Branca, Cynar

Margarita-14

Herradura Blanco, fresh Lemon and Lime Juice, Cointreau, Salt or Tajin Rim

Tahoe City Boilermaker-9

Montucky and a shot of Four Roses Straight

North Lake Miami Vice-14

Layers of our Fresh Fruit Frozen Daiquiri and Pina Colada with Rum floater optional

MOCKTAILS (N/A)

Negroni -10

Lyer's N/A Italian Spirit

Espresso Martini

Lyer's N/A Coffee Spirit, Pacific Crest Espresso, Simple Syrup

Five Old Fashioned -12

Lyer's American Malt N/A Whiskey, Five Spice, Orange

Yuzu Sour-12

Yuzu syrup, Egg white, Simple Syrup, Lemon juice

Margarita-10

Fresh Lemon and Lime Juice, Salt or Tajin Rim

Boilermaker-9

Athletic N/A and a shot of Seedlip N/A Spirit

Virgin Strawberry Daquari-9



BEER

We carry a collection of local craft beers and ciders in 16oz cans. Selection changes regularly.

IPA

Knee Deep Breaking Bud IPA, Auburn, CA-9
Pigeonhead Fly by Night IPA, Reno, NV-9
Alverado Cold Pressed Hazy IPA, Monterey, CA-9

Pale Ale

Alibi Pale Ale, Lake Tahoe, CA-9

Pilsner

Gold Country Pils, Auburn Ale House Auburn, CA-6

Ale

East Brothers Blonde Ale, Richmond, CA-9
Brewbuilt Kolsch, Grass Valley CA -9

Cider

Shilling Moonberries, Portland, OR-9

Sour

Alverado Street "Howzit Punch Sour"-9

Lager

Montucky Cold Snacks-4
Ranier Beer-4
Modelo Mexican Lager-6

WINE

La Marca Prosecco, Italy-9
Vinum Cellers Chenin Blanc, Clarksburg, CA-10
Balleto Chardonnay, Santa Rosa, CA-12
Pratscht Gruner Veltliner, Austria-12
Tessellae Grenache/Syrah, France-12
Barra Zinfandel, Mendocino, CA-12
Forager Pinot Noir, Sonoma, CA-12

N/A Beverages

Athletic Upside Dawn Golden Ale-8
Deschutes-Patagonia Kernza Golden Brew-8
Best Day Electro Lime-8
Golden State Cider, Sebastapol, CA-9

Seltzer/Other Options

Krushwell Seltzers-8

Blackberry, Mint, Passionfruit-Hibiscus, or
Lemon Ginger, Watermelon Cucumber

Sake

Hiro Red 300ml -30
Hakutsuru Sayuri Nigori 300ml-20
Hakutsuru Sho uni 300ml-24

