


evo

| *Sierra*
surf club



Our Story



People often ask when and why I started evo. The reality is that the inspiration for evo existed long before I launched evogear.com in 2001 out of my garage, while chasing endless winters between Whistler and South America.

My Uncle Jack introduced me to skiing at Mt. Ashland, Oregon, when I was in the fifth grade. He paid for rentals and lift tickets, which at the time felt like a huge sum of money (\$40!). That first day changed everything. I was determined to spend as much time as possible on the mountain throughout the rest of my life.

Central to my story is that I grew up in the small, blue-collar town of Roseburg, Oregon, and had close friends who experienced a hard and very different childhood than my own. My eyes were opened to abuse, addiction, and homelessness at the age of seven. I began to wrestle with how, by chance, I was dealt such a different hand than kids I was close to. These experiences planted the early seeds that have evolved into evo's commitment to giving back, partnering with local non-profits through volunteerism and financial support.

Baseball cards and whatever else I could buy low and sell high eventually turned into gear. This provided me with the means to buy lift tickets growing up and eventually led me to move to Whistler in 1997, living in staff housing and on couches, skiing every day, and meeting lifelong friends along the way.

To fund my growing ski habit, I started buying rental fleets of skis and snowboards to sell on eBay. In 2001, I launched evogear.com out of my garage, and the Tahoe region has been central to my story ever since. From trying to keep up with good friends Kip Garre and Ingrid Backstrom on a KT pow day, to skiing with the Points North crew in Cordova, Alaska, to shooting with Hank Devre and traveling with legends including Shane McConkey, Cody Townsend, and Michelle Parker, it's been a lifetime highlight to reconnect with amazing people immersed in the Tahoe community.

I'm very grateful to have had the opportunity to collaborate with Jeremy and so many talented members of this community on Campus Tahoe City. The future is bright and we are excited for all that is to come!



Bryce Phillips
Founder & CEO

What We Do

HUMAN CONNECTION. OUTSIDE.

SHOP



RENT



TRAVEL



STAY



CONNECT



PLAY



SKI, SNOWBOARD, MTN BIKE
BUY, RENT, & SERVICE
COMMUNITY & EVENTS

evoTrip

CURATED ADVENTURE TRAVEL
EDUCATION, CLINICS, & TOURS
EXPERT-LED, LOCALLY ROOTED



BUILT FOR ADVENTURERS
DESIGNED FOR CONNECTION
LAUNCHPAD TO THE MOUNTAINS

RHYTHM
JAPAN

FRIENDLY, LOCAL EXPERTS
WORLD-CLASS RENTALS & GEAR
GUIDING & LESSONS



INDOOR SKATEPARK
LESSONS, CAMPS, & EVENTS
COMMUNITY SPACE

www.evo.com



Rise + Shine

SODA DRINKS + JUICES

SPRITE
GINGER ALE
COCA COLA
DIET COKE
DR PEPPER
ROOT BEER

LEMONADE
ICED TEA
ARNOLD PALMER
SHIRLEY TEMPLE
ROY ROGERS
CLUB SODA

ORANGE JUICE
APPLE JUICE
CRANBERRY JUICE
PINEAPPLE JUICE
HOT TEA
HOT COCOA

COFFEE & BEVERAGES AVAILABLE ALL DAY

BREWED COFFEE	5
ESPRESSO DOUBLE	5
LATTE	6
AMERICANO	5
CAPPUCINO	6
CORTADO	6
MACCHIATO	6
CHAI LATTE	7
MATCHA LATTE	7
CANND COLD BREW	8
PRESSED SMOOTHIE	9

MIMOSA FLIGHT
conquilla cava, your choice of any three:
oj, pineapple juice, blueberry puree,
passionfruit puree, yuzu puree

BROMOSA 10

draft beer, fresh oj

SIERRA MIMOSA 12

conquilla cava, fresh oj

HOUSE BLOODY MARY 12

vodka, bloody mix, tajin or celery salt

SPICED BOOZIE CHAI 10

irish whiskey, chai, steamed milk

HOT TODDY 12

four roses whiskey, house syrup,
lemon, hot water, cinnamon

COFFEE FLAVORS & MILK ALTERNATIVES +\$1

oat milk | almond milk | vanilla | french vanilla | hazlenut | caramel
lavender | coconut | sugar free vanilla | sugar free hazlenut | banana cold foam \$2

BREAKFAST

AVAILABLE 7AM - 11AM

WARM COFFEE CAKE 6.50

cinnamon streusel topping

EVERYTHING BAGEL 8

butter toasted bagel, whipped cream cheese

OVERNIGHT OATS 14

mixed berries, almonds, coconut, honey

BURRATA AVOCADO TOAST 18

boiled egg, cherry tomato, spring mix, golden
balsamic, chili crisp

CINNAMON FRENCH TOAST 15

griddled texas toast, cinnamon egg batter,
berries, butter, maple syrup

CHILAQUILES VERDES 16

corn chips, red onion, cilantro, mexican crema,
two fried eggs, queso fresco, house verde sauce

BURRO'S BREAK BREAKFAST BURRITO 15

three scrambled eggs, applewood smoked bacon,
poblano chili, onion, potato, jack cheese, flour tortilla,
rojo salsa

SPAM BREAKFAST SANDWICH 15

seared spam, two fried eggs, cheddar cheese,
chipotle aioli, everything bagel

TWO EGG BREAKFAST 15

2 eggs, applewood smoked bacon, sourdough toast

SIDES AND ADD ONS

add avocado +\$4 | add bacon +\$6 | add spam +\$7 | add steak +\$12 | add jalapeno +\$2
side of breakfast potatoes +\$6 | side of eggs +\$4 | toast (1) pc \$2 / (2) pcs \$3 | side of fruit +\$6

BEER + WINE

*we proudly feature a selection of local craft beers and ciders
rotating draft pours from local breweries 9*

LAGER

montucky 6
rainier 6
modelo 9
red stripe 6

PILSNER

mammoth brewing co. pilsner 9
fieldwork hills and valleys pilsner 10

PALE ALE

knee deep monkey knife fight pale ale 10

IPA

alvarado cold pressed hazy ipa 10
revision disco ninja hazy ipa 9
knee deep breaking bud ipa 9

SOUR

alvarado street howzit punch sour 10

STOUT

high water brewing campfire stout 9
guinness stout 9

SELTZER/KOMBUCHA/CIDER

12oz klyla kombucha lavender lemonade 6
bike dog seltzer kwencherade 8
sincere cider 8

SAKE

hiro red 300ml 36

N/A BEER

athletic brewing upside dawn golden ale 8
deschutes x patagonia provision kernza 8
best day brewing electro lime 8
best day brewing west coast ipa 8
best day brewing hazy ipa 8
alibi hop water 4

BTC - WHITES, ROSE, & BUBBLES

2024 conquilla brut cava	10/36
2023 chamisal chardonnay, san luis obispo	14/52
2023 petit chenin blanc, south africa	14/52
2024 langtry sauvignon blanc, clearlake, ca	14/52
2023 pickelball viogner, orange, ca	16/60
2024 pratsch gruner veltliner	14/52
2023 aphros 10 white venho verde, portugal	14/52
2023 daou rose, paso robles, ca	13/48
2022 serenity rose, clear lake oaks, ca	14/52

BY THE GLASS - RED

2024 lost sierra wine co. pinot noir	15/56
2023 lioco pinot noir, mendocino, ca	14/52
2024 don't tell mum shiraz, australia	15/56
2023 no fine print cabernet, napa, ca	14/52
2023 whitehall lane rassi cab, sonoma, ca	18/68
2022 bella grace zinfandel, amator county	14/52
2021 domaine bosquet cab franc, argentina	15/56

BY THE BOTTLE - WHITE

2024 bella grace grenache blanc, amator	60
2023 massican annia white blend, napa, ca	69
2022 two squared chardonnay, monterey	69
2019 haynes chardonnay, coombsville, ca	84
2020 roc de l'abbaye sancerre blanc, france	112

BY THE BOTTLE - RED

2023 ratti nebbiolo, italy	65
2021 D.V. cantena malbec, argentina	65
2023 mark ryan 216 miles cabernet, wa	62
2022 ruthaford hill merlot, napa, ca	55
2020 bella grace red 1646, amator county	60

BY THE BOTTLE - BUBBLES

2022 lentico vino bianco frizzante, pet	46
2024 roederer brut, anderson valley, ca	48



COCKTAILS

+ Zero Proof

BARREL AGED NEGRONI 16

farmers gin, antica vermouth, campari, braulio

MOUNTAIN HIGH ESPRESSO MARTINI 16

titos vodka, pacific crest espresso, simple syrup, borghetti espresso liqueur, fresh espresso beans

BARREL AGED OLD FASHIONED 16

four roses bourbon, cherry heering, grand marnier, and angostura bitters

GOLDEN HOUR MARGARITA 16

el distilador blanco tequila, ginger juice, agave, pineapple, lemon and lime juice, tajin rim

YUZU SPRITZ 16

fugu vodka, puree of japanese yuzu, prosecco, splash OJ, topped with soda water

WEST SHORE SOUR 16

el distilador reposado, union mezcal, passion fruit puree, lime juice, mint simple, and an egg white

SURFLINE DAQUIRI 16

havana club rum, fresh lime juice, luxardo maraschino liqueur, simple syrup

BLUEGRASS SMASH 16

tin cup whiskey, lemon juice, blueberry puree, mint simple, topped with ginger ale
designed by bartender Lucas W.

KOSHO CRUSH 16

kosho infused titos vodka, simple, lemon juice, lemon salt, and jalapeno dust. sweet heat!
designed by bartender Katie B.

N/A NEGRONI 12

lyer's N/A italian spirit

N/A ESPRESSO MARTINI 12

shaken espresso, vanilla syrup, splash of half and half, fresh espresso beans

N/A OLD FASHIONED 12

lyer's american malt N/A whiskey, simple syrup, orange flower water

N/A GOLDEN HOUR MARGARITA 12

lyer's n/a agave blanco, ginger juice, agave, toasted pineapple, lemon and lime juice, tajin

N/A YUZU SPRITZ 12

yuzu puree, lemon Juice, simple syrup, topped with soda water, and an orange slice

N/A WEST SHORE SOUR 12

lyers n/a agave blanco, passionfruit puree, lime juice, mint simple syrup, and an egg white

N/A SURFLINE DAQUIRI 12

lyres n/a cane spirit, fresh lime juice, orgeat, simple syrup

N/A BLUEGRASS SMASH 12

lyers american malt n/a whiskey, lemon juice, blueberry puree, mint simple, topped with ginger ale

ASK US ABOUT OUR
HAPPY HOUR SPECIALS
MONDAY-THURSDAY 3PM-5PM

"THE BOILERMAKER" 9
16oz rainier and shot of fernet



SHARED PLATES



WAVE BREAK GUACAMOLE 18

fresh avocado, red onion, jalapeno, cilantro, tomato, lime, radish, queso fresco, corn chips

JALAPEÑO ARTICHOKE DIP 15

roasted jalapeños, marinated artichokes, cream cheese, corn chips

CHICKEN WINGS 14

K buffalo sauce, house buttermilk dressing

TAHITIAN COCONUT CEVICHE 22

ahi tuna, coconut milk, citrus, jalapeno, tomato, cucumber, red onion, cilantro, aji amarillo vinaigrette, wonton chips

HOUSE SMOKED BRISKET POUTINE 26

shredded beef brisket, french fries, cheddar cheese curds, bacon, garlic, gravy, chipotle aioli, herbs

CRISPY TOFU LETTUCE CUPS 16

red onion, bell pepper, jalapeno, lime, scallion, Filipino sisig sauce, lettuce cups, chili crisp

CRISPY SMOKED PORK RIBS 20

apple matchsticks, mild bbq sauce

CHASHU BAO BUNS 23

slow roasted pork belly, chipotle aioli, greens, hoisin, crispy onion, bao bun

CLUB FRIED RICE 16

jasmine rice, egg, broccoli, onion, bean sprouts, carrot, scallions, cilantro. garnished with pineapple, pickled onions, crispy wontons, hoisin garlic sauce
*add bacon +\$6 | chicken +\$6 | spam +\$7 | shrimp +\$12
flank steak +\$12 | salmon +\$16*

SALADS + BOWLS

AVOCADO +\$4 | BACON + \$6 | CHICKEN +\$6 | SPAM + \$7
SHRIMP +\$12 | FLANK STEAK +\$12 | SALMON +\$16

CLASSIC CAESAR 16

grana padano, brown butter croutons, black pepper

THAI CHOP SALAD (VG) 19

avocado, cucumber, carrot, tomato, mint, cilantro, red onion, cabbage, greens, bean sprouts, peanuts, red curry peanut sauce, sweet chili vinaigrette, crispy saifun noodles

SURF'S UP AHI TUNA POKE BOWL 25

shoyu style, scallion, onion, cucumber, avocado, wakame, furikake, crispy onions, pickled ginger, masago, jasmine rice, greens, volcano sauce

TOFU UDON NOODLE BOWL 25

green curry coconut broth, mushrooms, greens, bean sprouts, broccoli, togarashi, boiled egg

HANDHELDS

HANDHELDS SERVED W/ YOUR CHOICE OF
FRIES, HOUSE SALAD, CAESAR SALAD, OR FRUIT

SURFSIDE SIZZLER BURGER 26

½ lb. american wagyu smash patty, jalapeno pepper dust, pepperjack, shredduce, tomato, crispy onions, chipotle aioli, applewood smoked bacon, brioche bun

CRISPY MUSHROOM BURGER 21

panko breaded portobello mushroom, spring mix, tomato, roasted poblano pepper, pickled onions, herb aioli, cheddar cheese, toasted brioche bun

HOUSE SMOKED BRISKET MELT 25

smoked brisket, cheddar cheese, onion, pickles, mild bbq sauce, toasted brioche bun

CHICKEN CAESAR WRAP 23

caesar salad, grilled chicken thigh, bacon, tomato, red onion, parmesan, grilled flour tortilla

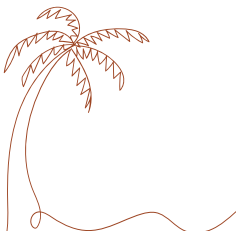
CALIFORNIA ROCK FISH TACOS 25

2 corn tortilla, cabbage, cilantro, avocado, pickled onion, zarandeado sauce, corn chips, side of pico de gallo

**this handheld is not served with fries or salad*

ALL ITEMS SERVED FROM 11AM THROUGH CLOSE

*additional sauces available upon request for an extra charge
please note: an automatic gratuity may be added to parties of 6 or more*





Chef's Corner



AVAILABLE 4PM TO CLOSE

SEAFOOD PAN ROAST 38

creole sauce, salmon, bay scallops, shrimp, jasmine rice

12OZ. GRILLED PRIME NEW YORK STEAK 55

fingerling potatoes, roasted tomato,
black truffle herb butter, bourbon gastrique

SUMMER PESTO MAFALDINE 28

asparagus, squash, roma tomato, english peas,
burrata mozzarella



Dessert

BANANA & DARK CHOCOLATE PUDDING 10

nilla wafers, whip cream

CRÈME BRÛLÉE CHEESECAKE 15

caramel sauce & fresh berries

GELATO 6 SORBET 8

assorted flavors, rolled wafer

ICE CREAM 6

vanilla, rolled wafer

AFFOGATO 10

vanilla ice cream, espresso



SIDES + ADD ONS

SIDE FRIES 6
SIDE SALAD 6
SIDE FRUIT 6
TOAST (1) PC \$2 / (2) PCS \$3
SIDE CORN CHIPS 5

ADD JALAPENOS 2
ADD AVOCADO 4
ADD EGG 4
ADD WHITE RICE 4
ADD BACON 6

ADD CHICKEN 6
ADD SPAM 7
ADD SHRIMP 12
ADD STEAK 12
ADD SALMON 16

FUEL THE MAGIC—TREAT THE KITCHEN TO A SIX PACK OF
MODELO FOR THE END OF THEIR SHIFT! 20

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





Tahoe City **BIKE RENTALS**

We've got a ride for you.

Mountain | Electric Mountain | Electric Hybrid



store & rentals
located in the train car

10AM - 6PM

(closed Tuesdays and Wednesdays)

STANDUP PADDLEBOARD RENTALS

We are excited to offer rental inflatable
paddleboards from local Tahoe crafter,
Dax Board Co.

PREBOOK RENTALS ONLINE - SAVE 20%