

JUST GETTIN' STARTED

CAJUN SHRIMP AND ARTICHOKE DIP

Served with Crostini's

CHICKEN WINGS 1/2 lb. 1 lb.

Buffalo • Hickory BBQ • Kev's Dry Rub

Blue Cheese Dip & Crudité

HOUSEMADE CRAB CAKES

Arugula Salad, Spiced Walnuts & Stone Ground Mustard

BBQ PIGGY WINGS

Pair of Pork Shanks, Battered Fries, Crudité & Blue Cheese Dip

CHICKEN QUESADILLA

Signature Cheese Blend and Fresh Jalapeños. Served with Guacamole & Fire Roasted Salsa

SOUP & SALAD

SHERRY LOBSTER BISQUE

Housemade with Rock Shrimp, Crème Fraîche & Crostini

WEDGE SALAD

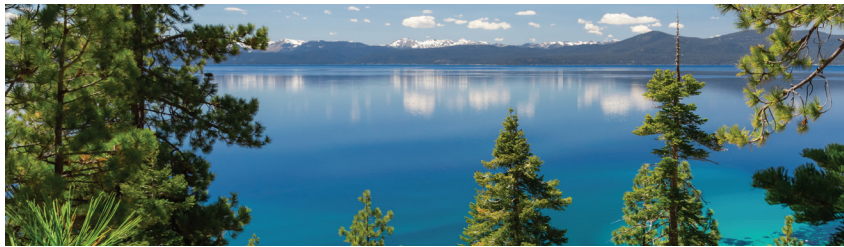
Fresh Tomato, Applewood Bacon, Blue Cheese, Red Onion, Toasted Pumpkin Seeds & Ranch Dressing

CHOP SALAD

Crispy Greens, Black Forest Ham, Swiss, Cheddar, Cucumber, Tomato, Sliced Avocado and Blue Cheese Dressing

RUSTICA SALAD Side Size

Arugula, Dried Cranberries, Bermuda Onion, Candied Walnuts & Blue Cheese Crumbles Tossed in Raspberry Vinaigrette



BEAR MOON FAVORITES

CALI CHICKEN SANDO

Chipotle Ranch, Guacamole, Pepper Jack, Lettuce & Tomato on Grilled Sourdough. Served with Fries

TAHOE BLUE BURGER

1/2 Pound Hand Crafted Patty, Crispy Onions, Sriracha Aioli & Blue Cheese Crumbles on a Golden Bun. Served with Fries

GRILLED MAHI FISH TACOS

Blackened, Citrus Slaw, Pico Fresca & Chipotle Aioli inside Warm Flour Tortillas. Served with Housemade Chips & Fire Roasted Salsa

CAPRESE BLT

Applewood Smoked Bacon, Buffalo Mozzarella, Fresh Tomato, Arugula, Basil & Balsamic Drizzle on Grilled Sourdough. Served with Fries

FISHIN' CHIPS

Pacific Cod, Lemon, Tartar Sauce, Battered Fries & Jalapeño Slaw

CHICKEN TENDERS

Battered Fries & Ranch Dressing

CHUCK SLIDERS

Jalapeños, Lettuce, Tomato, Cheddar & Garlic Aioli. Served with Fries

SNOW CRAB SLIDERS

Pan Seared Crab Cakes, Guacamole, Sriracha Aioli & Citrus Slaw. Served with Fries



CHEF'S SPECIALTIES

CRAB STUFFED CHICKEN

Panko Crusted, Herbed Basmati Rice, Marinated Blistered Asparagus & Americana Sauce

BRAISED PORK SHANKS

Red Chili Raspberry Coulis, Pan Roasted Fingerling Potatoes, Grilled Asparagus & Balsamic Reduction

BLACKENED MAHI

Tequila and Citrus Beurre Blanc, Cilantro Rice, Cucumber Relish & Grilled Asparagus

SKIRT STEAK SURF

Béarnaise, Cajun Shrimp, Pan Roasted Fingerling Potatoes, Blistered Asparagus & Tarragon Oil

BRICK OVEN PIZZAS

CAVE ROCK CARNIVORE

Black Forest Ham, Italian Sausage & Pepperoni

MARGARITA

Fresh Tomato, Basil, Garlic & Buffalo Mozzarella

ASIAGO ARTICHOKE

Applewood Bacon, Onions & Garlic Cream Sauce

DESSERTS

INFAMOUS PEACH COBBLER

Vanilla Ice Cream & Caramel Drizzle

BEAR MOON BEIGNETS

Tossed in Cinnamon and Sugar. Served with Vanilla Ice Cream, Chocolate & Caramel Sauce

COOKIES AND CREAM

Warm and Goey Chocolate Chip Cookies. Served with Cocoa Milk and Whipped Cream

MUNCHIES

BUFFALO TOTS

Tossed with Blue Cheese Crumbles

FIRE ROASTED SALSA & CHIPS

GUAC N' CHIPS

BLISTERED ASPARAGUS SPEARS

Marinated & Served with Béarnaise and Balsamic Drizzle

GARLIC PARMESAN FRIES

CAJUN FRIES

JALAPEÑO COLESLAW

PAN ROASTED FINGERLING POTATOES

Served with Stone Ground Honey Mustard

CHEESY FLATBREAD

RETAIL

WILD THYME COOKBOOK

Take Home Your Favorite Recipes

T-SHIRT Short Sleeve Long Sleeve

HOODIE

GIFT CERTIFICATES

See server for denominations available

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please notify your server if you have a food allergy. Prices do not include tax and gratuity. 18% gratuity will be added to parties of six or more. Prices and menu items are subject to change without notice.