



JUST GETTIN' STARTED

POLENTA FRIES

House-made warm marinara

BRUSCHETTA

Toasted garlic points, ovolini mozzarella, grated parmesan, fresh basil, cherry tomatoes, herb infused oil and balsamic drizzle

BBQ PIGGY WINGS

Pair of pork shanks, fresh apple slaw, crudité and blue cheese dip

PAN SEARED CRAB CAKES

Honey mustard drizzle, field greens, granny smith apple and bermuda onion

CHICKEN WINGS OUR WAY

½ lb. jointed and served with house-made ranch dressing

Ancho Chili Dry Rub - Fresh jalapeño rings, Cotija cheese, lime and cilantro

Buffalo - Buttered hot sauce, blue cheese crumbles and italian parsley

Hickory BBQ - Tajin red onion, crème and pickles

Teriyaki - Sesame seeds and scallions

SHERRY LOBSTER BISQUE

Argentine red shrimp, crème fraîche and seasoned crouton stick

GOING GREEN

ADD CHICKEN

ADD SESAME CRUSTED AHI

ROASTED GRAPE

SIDE

FULL

Arcadian spring greens, fresh grapes, matchstick granny smith apple, julienne red onion, dried cranberries, candied walnuts and chevre cheese tossed in chef's signature roasted red grape vinaigrette

WATERHOUSE WEDGE

SIDE

FULL

Crispy romaine, grape tomatoes, cucumber, applewood smoked bacon, point Reyes blue cheese, red onion and house-made ranch dressing

RISING SUN

SIDE

FULL

Field greens, cabbage, red peppers, red onion, matchstick carrots and crispy chow mein dressed in our toasted sesame vinaigrette

CLASSIC CEASAR

SIDE

FULL

Chopped romaine, seasoned croutons, parmigiano reggiano and fresh lemon

CHEF'S SPECIALTIES

CHICKEN CORDON BLEU

Panko crusted, black forest ham and swiss stuffed, herbed basmati rice, lemon Dijon cream, sautéed spinach and fresh cherry tomato

12 OZ. RIBEYE

Portobello mushroom, blue cheese truffle butter, pan roasted fingerling potatoes and sautéed garlic broccolini

BRAISED PORK SHANKS

Caramelized dry rub, orange cognac gastrique, herbed basmati rice and sautéed garlic broccolini

ATLANTIC SALMON

Brown sugar crusted, Dijon glazed fingerling potatoes, matchstick carrots and sautéed garlic broccolini

CREOLE CREATION

Argentine red shrimp, chicken, sausage, peppers, onions and garlic cooked in Creole broth over cheesy polenta. Topped with scallions and half moon tortilla chips

VEGETABLE NAPOLEAN

Grilled portobello, roasted red bell pepper, Tajin red onion, ovolini mozzarella, sautéed spinach, creamy polenta, tomato coulis and balsamic reduction

PASTA OF THE DAY

Ask your server about chef's daily pasta special. Served with garlic bread

BRICK OVEN PIZZAS

Ask your server about additional toppings

CAVE ROCK CARNIVORE

Applewood smoked bacon, italian sausage and pepperoni

MARGHERITA

Tomato, ovolini mozzarella, fresh basil and garlic

FALLEN LEAF

Pesto, goat cheese, grape tomato, roasted red pepper and red onion

ADD CHICKEN, PORTOBELLO OR BACON

HAND HELDS

Served with crispy fries

UPGRADE TO GARLIC PARMESAN OR CAJUN

TAHOE BLUE BURGER

½ lb. hand crafted patty, blue cheese crumbles, crispy onions, mixed greens, tomato and sriracha aioli on a toasted bun

LITTLE HAVANA

Braised pork shoulder, griddled ham, swiss cheese, pickles and honey Dijon on a pressed French roll

CAPRESE BLT

Applewood smoked bacon, fresh mozzarella, tomato, mixed greens, garlic aioli, basil and balsamic reduction on toasted sourdough

BACON CHEDDAR SLIDERS (2)

¼ lb. chuck patties, spring greens, tomato and garlic aioli

PESTO CHICKEN WRAP

Grilled chicken breast, cherry tomatoes, spinach, Bermuda onion, pesto aioli and asiago cheese in a roasted tomato basil tortilla

FREEL PEAK DIP

Slow roasted prime rib, crispy onions, Swiss cheese and creamed horseradish on a toasted French roll. Served with au jus

FISHIN' CHIPS

Pacific cod, lemon, apple slaw and house-made tartar

CHICKEN TENDERS

Choice of buffalo, BBQ, teriyaki or ranch dressing

MUNCHIES

AHI WONTON TACOS

2 FOR

4 FOR

Sesame crusted and seared rare, kimchi, sriracha aioli, orange ginger ponzu and green onion. Served with wasabi and pickled ginger

STREET TACOS (2)

Achiote pork, pico de gallo and jalapeño crema on heated corn tortillas

BLACK BEAN CHEDDAR TAQUITOS (3)

Pico lime slaw, cilantro crema and Cotija cheese

BEER BATTERED COD TACOS (2)

Slaw, pico de gallo and siracha aioli on warm flour tortillas

SOMETHING SWEET

INFAMOUS PEACH COBBLER

Vanilla ice cream and caramel drizzle

ROCKSLIDE BROWNIE

Pecan, salted caramel, vanilla ice cream, chocolate sauce and whipped cream

BEAR MOON BEIGNETS

Deep fried pastry tossed in cinnamon sugar. Served with vanilla ice cream, chocolate and caramel sauce

Gluten free and vegan menu available upon request.

Gluten free and vegan menu available upon request. 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. 10% take-out charge will be added to all to-go orders.



WHITE WINES

CHARDONNAY

Sycamore Lane, Napa

PINOT GRIGIO

Sycamore Lane, Napa

WHITE ZINFANDEL

Sycamore Lane, Napa

BRUT SPARKLING

J. Roget, California

SAUVIGNON BLANC

CK Mondavi, Kern County

LAKE TAHOE CHARDONNAY

Madroña, Camino — Locally grown organic and bottled

RED WINES

CABERNET SAUVIGNON

Sycamore Lane, Napa

MERLOT

Sycamore Lane, Napa

BARBERA/ZINFANDEL

El Tinto-Madroña, Camino — Locally grown organic and bottled

LAKE TAHOE RED ZINFANDEL

Madroña, Camino — Locally grown organic and bottled

CABERNET SAUVIGNON

Montevina, Plymouth — Locally grown and sustainably farmed

PINOT NOIR

Kings Ridge, Willamette Valley

BEER & CIDER

ROTATING LOCAL DRAFTS

See server for details

DOMESTIC BOTTLES

Budweiser, Bud Light and St. Pauli Girl (non-alcoholic)

IMPORTED BOTTLES

Heineken, Stella Artois, Corona, Blue Moon, Sierra Nevada Pale Ale, Great Basin Icky IPA, 805 Blonde Ale, Boont Amber Ale, Guinness, Deschutes Black Butte Porter and Crispin Cider

NON-ALCOHOLIC BEVERAGES

REFRESHMENTS

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, MUG Root Beer, Orange Crush, Mountain Dew, unsweetened iced tea, lemonade and milk

JUICE

Orange, apple, cranberry, grapefruit, pineapple

HOT SIPS

Local Blind Dog Coffee, hot chocolate, assorted hot teas

HOUSE SPECIALTIES

TAHOE TESSIE

Blended rum, coconut, blue curacao and pineapple juice

SOUTHBOUND GREYHOUND

Deep Eddy Grapefruit Infused Vodka, soda and lime

EMERALD BAY PUNCH

Vodka, rum, blue curacao, peach schnapps, lemonade and orange juice

TAHOE BLUE BLOODY MARY

Tahoe Blue Vodka and our signature mix

SUNSET SIPPER

Rum, raspberry liqueur, pineapple juice and splash of cranberry

CREAMSICLE

Vanilla vodka, orange juice and splash of cream

BEAR MOON MARGARITA

Blended or on the rocks

STRAWBERRY OR RASPBERRY XX.XX

TENNESSEE MULE

Jack Daniel's, fresh lime and ginger beer

JOHN DALY

Sweet tea infused vodka and lemonade

WINTER WARMERS

SIERRA SNUGLER

Peppermint schnapps and hot cocoa

FIREBREAK

Hot apple cider and Jack Daniel's Fire Whiskey

BUTTERFINGER

Bailey's Irish Cream, butterscotch schnapps and hot cocoa

TAHOE TOTTI

Jack Daniel's Honey Whiskey, wildflower honey and lemon

HEAVENLY HOT BUTTERED RUM

Spiced rum, homemade sweet cream butter and brown sugar

HAPPY HOUR

JOIN US EACH DAY FROM 2-6 P.M.

DAILY SPECIALS

SUNDAY BLOODY SUNDAY

MARGARITA MONDAY

TACO TUESDAY

WINE THERAPY WEDNESDAY

TAHOE BLUE THURSDAY

PRIME RIB FRIDAY — While supplies last

