Beach Bum’s Smoked Tri Tip Sandwich
$13.95

Carved thin on artisan roll with smoked white cheddar, Douglas County caramel onions and a horseradish cream sauce topped with crispy fried onion straws

Enjoy with:

Dirty Wookie Imperial Brown Ale from Brewer’s Cabinet; Reno NV
$6.00 Canned / $7.00 Draft

Thank You 2020 Sponsors!
Cajun Shrimp Boil Pasta with Creole Cream Sauce
$26

A Tahoe twist on a Southern Classic Shrimp Boil. Locally hand-crafted flocchini andouille sausage from Flocchini Family Provisions, cajun shrimp, tri colored fingerling potatoes from Super Tuber Farm, roasted corn succotash, organic pea tendrils from Aldon’s Leafy Greens, creole cream sauce, penne pasta, parmesan cheese, lemon-thyme supreme from Towani Organic Farm, & sweet corn hush puppies
Grilled Mauhi Sandwich
$12.95

Grilled Mauhi Patty with grilled organic tomato from Foothill Roots Farm fresh made creamy chimichurri aoli served on a hot grilled bun green leaf lettuce bed side of red melon from Rundle Organics, mint classic marinate salad.

Paired with:

Cold Water Brewery Preacher Pale Ale ABV 5.0% IBU Medium
$7.00
Caprese Salad
$15.95

Fresh mozzarella cheese on romaine lettuce, drizzled with extra virgin olive oil, a reduction of balsamic vinegar, and garnished with fresh basil. Tomatoes and basil from Perez Farms in Placerville
Short Rib Pot Pie
$25

Blackberry braised short rib, root veg, and puff pastry, including Micro greens from Indigenous Farms and Herbs de Provence from Heart Rock Herb and Spice Co.

Paired with:

Cold Water Brewery’s Oktoberfest Marzen style Lager
Gnocco Fritto
Fried Puff Bread Bites
Seasoned with Heart Rock Herb & Spice Co. Herbs

Rigatoni Amatriciana
Tomato Sauce, Ridgeview Farm Pork Guanciale (Pancetta), Pecorino Romano Cheese
Beer Pairing: Sidellis Brewery

Panna Cotta
Italian Cream Custard
Served with peaches from Hooverville Orchards

(Prix Fixe Menu $30 Per Person)
Bouillabaisse with Local Andouille Sausage from Sierra Meats
$32
Wine and Tapas Flight
$24.99

Rucksack Cellars Chenin Blanc paired with prosciutto melon fried wonton with honey glaze

Rucksack Cellars Barbera Rose paired with Raspberry Chipotle chicken sate on bed of corn salsa

Madrona Cabernet Sauvignon paired with braised short rib on garlic crostini

Port and Charcuterie Pairing
$12.99

Madrona Port paired with charcuterie plate of cured meats, blue cheese, walnuts, & dried apricots
Blacken Spiced and Mesquite Grilled New York Steak
$26.95

12oz Blacken Spiced and Mesquite Grilled New York Steak, creamy grits, potato tuiles, 24 Carrot Farms pico de gallo, seasonal vegetables. Available after 5pm Wednesday Through Sunday (Our current days open as we're closed Monday and Tuesday)
Hamachi Tartare in Cucumber Cup  
4 for $14

Fresh yellowtail, avocado, RP Ranch yellow peaches, Toscano Farms jalapeños, and cilantro served in a Perez Farms cucumber cup, sprinkled with a togarashi spicy and citrus ponzu sauce.
Choose One Appetizer or Salad
Baby Gem Lettuce Cherry Tomato Compote
Oregano Vinaigrette

Braised Octopus Arugula Pistou
Tomato Vinaigrette Service with Arancine

Entrees
Veal Marsala Meat Loaf
Mushroom Cream Sauce
Over House Made Radiatori

Salmon
Pickled Nectarine
Expresso Cream

Dessert
Lemon Curd Bread Pudding
Sambuca Caramel

$40
Avo Toast with Microgreens
$8.25

Pesto Aoli, Avocado, Red Onion, Sweet Peppers, House Made Salsa and Microgreens from Indigenous Farms sprinkled with Feta Cheese and served on Truckee Sourdough Multi-grain Bread
Apertif Cocktail
Bently Heritage Juniper Grove Gin, Lavender Syrup, Fever Tree Tonic, Lime

Fresh from the Garden
Heirloom Tomatoes, Fresh Mozzarella, Avocado, Blackberry Balsamic Gastique, Basil, over Grilled Sourdough

Bovine from Bently Ranch
8 oz. Espresso Marinated NY Sirloin, Fajita Grilled Cream Corn, Rutabaga & Marscarpone Puree

Hoch’s Family Creamery Sorbet
Watermelon Sorbet, Fresh Fruit Compote, & Dark Chocolate Sea Salt Brittle

$69

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In-House Food and Beer Pairing Flight

Housemade caramelized onion dip paired with Buried Hatchet Amber

Beef and First Light Blonde beer cheese slider paired with Motorcycle Mama IPA

Snickerdoodle blondie paired with El Padrino Imperial Stout (limited to flight only)

$15

Mango Unchained pints for $5 ($4 happy hour) when folks mention Sample the Sierra
Sierra Meats St. Louis Style Ribs
1/2 Rack $22
Full Rack $36

South of North Brewing Co. First Light Blonde Pint $8

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THE LOFT

Rotating, Locally Sourced, 3-Course Prix Fixe Meal
$39