

## WHITE WINES

### SPARKLING

	Glass	Bottle
House Prosecco	14	45
Domaine Chandon Brut, Napa	18	63

### CHARDONNAY

CK Mondavi, California	14	52
Kendall-Jackson, California	15	54
Sonoma-Cutrer, Sonoma County	18	63
La Crema, Sonoma Coast	16	53
Rombauer, Napa Valley	23	83

### SAUVIGNON BLANC

Oyster Bay, Marlborough	13	43
Kim Crawford, Marlborough	15	55
Rombauer, Napa Valley	17	58

### SWEET WHITES

Stella Rosa Moscato d'Asti, Italy	14	45
Beringer Main & Vine White Zinfandel, California	13	43
Decoy by Duckhorn Rosé, Sonoma County	14	43
Chateau Ste. Michelle Riesling, Columbia Valley	15	51

### PINOT GRIS

J Vineyards Pinot Gris, California	15	51
Santa Margherita Pinot Grigio, Italy	17	57

## RED WINES

### MERLOT

	Glass	Bottle
CK Mondavi, California	15	54
Rodney Strong, Sonoma County	15	53
Raymond Reserve, Napa Valley	20	72
Ferrari-Carano, Sonoma County		66
Duckhorn, Napa Valley	23	83

### CABERNET SAUVIGNON

CK Mondavi, California	14	52
J. Lohr Seven Oaks, Paso Robles	15	55
Justin Vineyards, Paso Robles	18	67
Louis Martini, Napa Valley		75

### PINOT NOIR

Meiomi by Belle Glos, California	17	61
Steele, Sonoma/Colusa County	15	55
The Four Graces, Willamette Valley	19	66

### RED VARIETALS

Caymus Conundrum Red, California	19	67
Mauritson Zinfandel, Sonoma County	18	63

## COCKTAILS

<b>Dragon Cucumber Limeade</b>	<b>19</b>
Absolut Elyx, Grand Mariner, Housemade Dragon Fruit Syrup, Lime Juice, Topped with Cucumber Soda	
<b>Mango Margarita</b>	<b>19</b>
Patrón Tequila, Agave Nectar, Triple Sec, Fresh Lime Juice, Mango Nectar, Tajin Rim	
<b>Pineapple Patrón Margarita</b>	<b>19</b>
House-Infused Pineapple and Vanilla Patrón Silver Tequila, Fresh Lime Juice, Agave Nectar	
<b>Peach Bourbon Smash</b>	<b>19</b>
Brown Sugar and Peach Syrup, Basil Hayden Bourbon, Fresh Lemon Juice, Fresh Mint, Topped with Ginger Beer	
<b>Seasonal Sangria</b>	<b>19</b>
Kim Crawford Rosé, Absolut Citron Lemon Vodka, St-Germain, Variety of Fresh Berries, Fresh Mint, Lemons, Oranges, White Cranberry and Peach Juice	
<b>Tropical Aperol Spritz</b>	<b>19</b>
Aperol, Prosecco, Housemade Guava Syrup, Pineapple Juice, Lime Juice	

## ORGANIC NON-ALCOHOLIC MOCKTAILS

<b>Strawberry-Basil Cooler</b>	<b>10</b>
Housemade Strawberry-Basil Syrup, Fresh Basil, Cucumber Syrup, Soda	
<b>White Linen</b>	<b>10</b>
Housemade Cucumber Syrup, Fresh Lime Juice, Soda, Dash of Black Pepper	
<b>Spicy Mango Cooler</b>	<b>10</b>
Housemade Spicy Chili Simple Syrup, Mango Nectar, Fresh Lime Juice, Splash of Soda	

## PREMIUM BEERS

### LOCAL

Brewer's Cabinet Tahoe Amber Ale (Draft)	11
Great Basin Icky IPA (Draft)	11
Great Basin Sun Smack'd Blood Orange Blonde Ale	11
IMBiB Red Rye American Amber	11
Lead Dog The Dankster DIPA (Draft)	11
Pigeon Head Silver Sage Pale Ale (Draft)	11
Revision Disco Ninja IPA (Draft)	11
Revision IPA (12oz Can)	10.50

### BELGIAN/BELGIAN STYLE

Blue Moon (Draft)	11
Chimay Grande Réserve (Blue) Belgian Strong (11.2oz Bottle)	13
Delirium Tremens Belgian Golden Strong	12.50
Firestone Walker 805 Blonde Ale (Draft)	11
Lead Dog Biggest Little Blonde	10.50
Santa Cruz Blonde Ale (16oz Can)	12.50
Unibroue La Fin du Monde Belgian Tripel	11.50

### PALE ALE

Kona Big Wave (Bottle)	10.50
Sierra Nevada	10.50

### INDIA PALE ALE

Ballast Point Grapefruit Sculpin IPA	10.50
Ballast Point Sculpin IPA	10.50
Deschutes Fresh Squeezed IPA	10.50
Elysian Space Dust IPA	10.50
Lagunitas IPA (Bottle)	10.50
New Belgium Voodoo Ranger Juicy Haze IPA	10.50
Sierra Nevada Hazy Little Thing IPA	10.50

### PILSNER

FiftyFifty Brewing Co. Tahoe Pilz (Draft)	11
Stella Artois (Bottle)	10.50

## PREMIUM BEERS

### GERMAN/GERMAN STYLE

Rogue Dead Guy Maibock	10.50
Weihenstephaner Hefeweissbier	10.50

### PORTER/STOUT

Deschutes Black Butte Porter	10.50
Guinness (Draft)	11
Left Hand Milk Stout Nitro Sweet Stout	10.50

### BROWN ALE

Big Sky Moose Drool	10.50
Rogue Hazelnut (12oz Can)	10.50

### LAGER

Budweiser	10
Bud Light	10
Coors Light	10
Corona	10.50
Heineken	10.50
Michelob Ultra	10
Miller Lite	10
Modelo Especial	10.50
Modelo Negra	10.50
Pacifico	10.50
Sam Adams Seasonal	10.50

### AMERICAN STRONG ALE

Stone Arrogant Bastard (19.2oz Bottle)	12
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### CIDER/FLAVOR BEER/SELTZER

Ace Guava (Draft)	11
Angry Orchard	10.50
Lindemans Lambic	13
White Claw Assorted Flavors	10.50

### NON-ALCOHOLIC BEER

Corona (non-alcoholic)	10.50
Heineken 0.0	10.50

## DESSERTS

### Warm Skillet Chocolate Chip Cookie 12

Topped with Ganache, Salted Caramel Sauce, French Vanilla Gelato

### Classic Crème Brûlée 12

Seasonal Fresh Fruit, Biscotti

### Angel Food Shortcake 12

Lemon Curd, Strawberries

### Warm Raspberry White Chocolate Bread Pudding 12

Fresh Raspberries, White Chocolate Sauce

### The Ultimate New York Cheesecake 12

Berry Compote, Whipped Cream

### Biscotti's Tiramisu 12

Espresso and Coffee Liqueur-Soaked Ladyfingers, Mascarpone,  
Whipped Cream, Cognac, Cocoa

### Triple Cream Carrot Cake 12

Cream Cheese Icing, Walnuts

### Chocolate Mousse Cake 12

Valrhona Chocolate Mousse, Oreo Crust

### Housemade Gelato

1 Scoop 6

2 Scoops 9

3 Scoops 12

Waffle Cone 2

 Contains Nuts

Food prepared here may contain these ingredients: milk, eggs, wheat soybeans, peanuts, nuts, fish, and shell fish.

The Washoe County District Health Department advises that eating raw, under cooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness. For our guests with food allergies and other related dietary restrictions, we are happy to discuss and attempt to accommodate your special needs.