

B A R M E N U A P P E T I Z E R S

☼ CALIFORNIA CAESAR 9

*Romaine, Sun Dried Tomatoes, Fried Capers,
Focaccia Croutons, Shaved Parmigiano
Reggiano
(Add White Anchovy \$1, Chicken \$4)*

BIBB LETTUCE 9

*Candied Almonds, Parmigiano Reggiano,
Champagne Vinaigrette*

CHEVRE & BEET TERRINE 11

*Red Beets, Golden Beets, Herb Goat Cheese,
Arugula, Banyuls Vinaigrette, Candied
Walnuts*

WOOD OVEN ROASTED MUSSELS ARRABIATA 11

*Spicy Tomato Sauce of Fennel, Kalamata
Olives &*

Cilantro, Grilled Sour Dough

Add Fresh Tagliatelle 17

ANGUS BEEF SKEWERS 13

*Tri Tip, Asian Marinade,
Tempura Asparagus, Johnny Sauce*

CALAMARI FRITTO MISTO 9.5

*Lemon, Cauliflower, Chilies, Chickpeas,
Harissa-Tahini Aioli*

*WE USE ORGANIC, SUSTAINABLE, AND LOCALLY
PRODUCED INGREDIENTS WHENEVER POSSIBLE*

☼ *ITEMS CONTAINING INGREDIENTS
THAT ARE SERVED RAW OR NOT FULLY COOKED*

◆ *NOT INCLUDED IN HAPPY HOUR*

SPECIALTY COCKTAILS

TRUCKEE 76 7

*Beefeater Gin, Elderflower Liqueur,
Fresh Squeezed Lemon, Sparkling Wine*

HIBISCUS MOJITO 8

*Bacardi Limon, Fresh Mint, Fresh Squeezed Lime,
Hibiscus Syrup*

BOURBON FURNACE 8

Buffalo Trace Bourbon, Hot Cider

GREEN HORNET 9.5

*Grey Goose Pear Vodka, St. Germain Elderflower
Liqueur, Fresh Cucumber, Slice of Jalapeño, Lime*

PERFECT PEAR MARTINI 10.5

Grey Goose Pear Vodka, Fresh Lime, Orange Juice

THE SUMMIT 11

*Grey Goose Citron, St. Germain, Woody's Blueberry
Pomegranate Puree, Fresh Lime, Ginger Beer*

ALMOND JOY 8

*Sailor Jerry Rum, Malibu Rum, Amaretto, Hot
Chocolate*

GINGER FIZZ 8

Stolichnaya Razberi, Ginger Ale, Cranberry Juice

B E E R

16OZ DRAFT

SIERRA NEVADA <i>Pale Ale</i>	5
FAT TIRE <i>Amber Ale</i>	5
GUINNESS <i>Irish Stout</i>	5.5
BASS <i>Ale</i>	5.5
TRUMER PILS <i>Pilsner</i>	5.5
COORS LIGHT <i>Lager</i>	4
BLUE MOON <i>Belgian-Style White Ale</i>	5
LAGUNITAS <i>IPA</i>	5
TAHOE RED <i>ALE</i>	5

12oz Bottles

CHIMAY <i>Red Ale</i>	8
NEWCASTLE <i>Brown Ale</i>	5
HEINEKEN <i>Lager</i>	4.75
AMSTEL LIGHT <i>Lager</i>	4.75
STEELHEAD <i>Scotch Porter</i>	5
CORONA <i>Lager</i>	4.75
CORONA LIGHT <i>Lager</i>	4.75
MGD <i>Lager</i>	3.75
BUDWEISER <i>Lager</i>	3.75
BUD LIGHT <i>Lager</i>	3.75
MILLER LIGHT <i>Lager</i>	3.75
COORS <i>Lager</i>	3.75
BECK'S <i>Lager</i>	4.75
FOX BARREL <i>Pear Cider</i>	4.75
ST. PAULI'S GIRL N/A <i>Lager</i>	4

B A R M E N U E N T R E E S

◆ HARVEST MOON PASTA 21

Fresh Fettuccini, Kabocha Squash, Fennel Sausage, Crushed Hazelnuts, Brussel Sprouts, Cream, Fried Sage Leaves

◆ STEAK FRITES 19

Meyer Ranch Bavette of Beef, House Cut French Fries, Field Greens Salad, Herbed Shallot Butter

◆ FISH & CHIPS 12

Beer Battered Pacific Red Snapper, House Cut Fries, Remoulade

◆ Painted Hills ½ lb Burger 13

Truckee Sourdough White or Wheat Bun, House Cut Fries

(Add Gorgonzola, Swiss, or Cheddar, Mushrooms, Bacon, Avocado \$1.25 each)

W O O D F I R E D P I Z Z A

MARGHERITA 13

Oven Roasted Roma Tomatoes, Fresh Basil, Fresh Mozzarella

THAI CHICKEN 14

Sesame Chile Oil, Red Onions, Crushed Peanuts, Ginger, Cilantro, Shaved Carrots

MUSHROOM 14.5

*Arugula Pesto Cream Sauce, King Trumpet
Mushrooms, Parmesan Reggiano, Pine Nuts*

FENNEL SAUSAGE 15

*Sweet Onions, Roasted Peppers, Spinach,
Gorgonzola, Mozzarella*

*18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR
MORE*

\$3 WILL BE ADDED TO ALL SPLIT MENU ITEMS

CHEF SCOTT ALLEN BECKWITH

SOUS CHEF DAN MOONEY