













SMALL PLATES

  	MARINATED MIXED OLIVES coriander, fennel, lemon zest	\$9		WHITE BEAN BRUSCHETTA gigantes beans, roasted tomato, garlic, thyme, parsley, olive oil	\$16
  	ROASTED MARCONA ALMONDS olive oil, rosemary	\$8		 CRISPY CHICKEN WINGS triple threat sauce, pickled vegetables, yogurt cilantro lime dipping sauce	\$22
	WARM HOUSE BREAD whipped butter, maldon salt	\$11		AHI NACHOS crispy wontons, tamari glaze, avocado evoo, cilantro, mango, green onion	\$22
	HEIRLOOM TOMATO & BURRATA arugula, basil, evoo, balsamic glaze, maldon	\$22			
	 CALAMARI cornmeal, currants, pistachio pesto	\$22			

SALADS





	grilled chicken or grilled shrimp + \$9	\$10/\$15	half/full
CAESAR romaine, house-made dressing, parmesan crisp, crostini		 	LITTLE GEM radicchio, radish, pickled onion, grana padano, pepitas, house-made champagne vinaigrette

SANDWICHES \$24

served with fries, sub side salad + \$3




1/2 LB. WAGYU BURGER* bacon jam, white cheddar, lettuce, tomato, onion, house sauce, brioche	FRIED MARY'S CHICKEN herb brined, buttermilk crusted chicken thigh, boursin cheese, arugula, tomato, pickled onion, sundried tomato aioli, ciabatta	MARINATED SLICED TRI-TIP* marinated sliced tri-tip, creamy feta, chimichurri, arugula, tomato, pickled red onion
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BOWLS

 GRILLED BRINED CHICKEN BREAST \$24 crispy curried chickpeas, jasmine rice, arugula, blistered cherry tomatoes, pickled onions, champagne vinaigrette	 AHI TUNA POKE \$26 jasmine rice, tamari ginger glaze, mango, green onion, wakame, cucumber sunomono, edamame, served with sriracha aioli	  ROASTED BEETS \$24 jasmine rice, tamari ginger glaze, mango, green onion, wakame, cucumber sunomono, edamame, served with sriracha aioli
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MAINS

available after 4pm

  FILET MIGNON MEDALIONS \$48 (2) 4oz. medallions, chimichurri, schmaltz potatoes, grilled broccolini	BONELESS FRIED CHICKEN THIGHS \$29 herb-brined, buttermilk crusted Mary's chicken, honey drizzle, dijon slaw, sweet corn succotash
GRILLED MARINATED SHRIMP \$28 herbed garlic butter, crostini, lemon orzo, grilled broccolini	 GRILLED KING SALMON \$39 arugula, succotash, pistachio pesto drizzle

SIDES \$10

 CREAMY LEMON ORZO	  GRILLED BROCCOLINI
 SWEET CORN & GIGANTE BEAN SUCCOTASH	  SCHMALTZ POTATOES

DESSERT \$14

 CINNAMON SUGAR CHURROS vanilla ice cream, chocolate and caramel sauces	  CHOCOLATE MOUSSE PARFAIT blackberry compote
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KIDS

served with fries. sub side salad + \$3

 HOT DOG \$14	CHICKEN TENDERS \$16
 CHEESE QUESADILLA \$14	KIDS BURGER* \$17
CHICKEN QUESADILLA \$16	GRILLED SALMON or FRIED CHICKEN WITH , BROCCOLINI* \$20



SUMMER SPRITZERS

\$17

LIMONCELLO SPRITZ
limoncello, prosecco, club soda

HUGO SPRITZ
st. germaine elderflower, prosecco, club soda

APEROL SPRITZ
aperol, prosecco, club soda, orange

COCKTAILS

IT'S SUNDAY los sundays coconut tequila, lime, agave, mint	\$15
MAI TAI rum, dry caracou, orgeat, mai tai syrup, lime	\$16
WHY NOT tequila, triple sec, pineapple, lime, agave, mint, jalapeno, cilantro	\$15
WITH BENEFITS blanco tequila, aperol, st. germaine, lemon, angostura	\$16
DESERT FLOWER blanco, mezcal, cointreau, raspberry, lemon	\$16
PLAYING HOOKIE gin, ancho reyes, lime, guava puree, fever tree pink grapefruit	\$15
BASIC B tito's vodka, lemon, simple, blueberry	\$16
BARREL AGED OLD FASHIONED four roses, demerara simple, bitters	\$16

MOCKTAILS

COCONUT REFRESHER coconut water, cucumber, mint, lime	\$12
DRY APEROL SPRITZ Lyer's Italian Spritz, NA Mas Fi Prosecco	\$12
GINGER LIME MULE Recess Infused Craft Cocktail	\$7
WATERMELON MOJITO Recess Infused Craft Cocktail	\$7
GRAPEFRUIT PALOMA Recess Infused Craft Cocktail	\$7

WINE

	gls	btl
NV ZARDETTO PROSECCO, ITALY	\$ 11	\$42
2023 SUMMER IN A BOTTLE, ROSE de PROVENCE, FRANCE	\$19	\$72
2023 ELIZABETH SPENCER SAUVIGNON BLANC, NORTH COAST	\$15	\$58
2023 STADT KREMS GRUNVER VELTLINER, KREMSTAL, AUSTRIA	\$13	\$58
2024 ANCIENT PEAKS CHARDONNAY, PASO ROBLES	\$16	\$60
2023 MON GRAVET RED BLEND, SOUTH OF FRANCE	\$13	\$58
2021 MATTHEWS CABERNET SAUVIGNON, COLUMBIA VALLEY, WA	\$15	\$56

DRAFT BEER

DESCHUTES KERNZA LAGER	\$8	MODELO	\$7
FIFTYFIFTY WEST COAST HAZE	\$8	RUSSIAN RIVER BREWERY	MP

CANNED BEER

MODELO	\$7	50/50 CAPA PALE ALE (16 OZ.)	\$10
COORS LIGHT	\$7	50/50 TAHOE PILZ (16 OZ.)	\$10
DESCHUTES FRESH SQUEEZED IPA	\$8	FIRESTONE WALKER 805 BLONDE	\$8



BREAKFAST served until 11am

BACON BURRITO \$17

SCRAMBLED EGGS, APPLE WOOD SMOKED BACON
RED POTATO HOME FRIES, MONTEREY JACK &
CHEDDAR CHEESE, SALSA ROJA

VEGGIE BURRITO \$16

SCRAMBLED EGGS, RED POTATO HOME FRIES,
MONTEREY JACK & CHEDDAR CHEESE, SALSA ROJA



THE TURN

served until 6pm

HIT EM' LONG & HIT EM' STRAIGHT

HOT DOG \$12

1/4 lb all beef

CHICKEN CAESAR WRAP \$16

grilled chicken, romaine lettuce, Caesar dressing

TRI-TIP WRAP \$17

marinated sliced tri-tip, creamy feta, chimichurri,
arugula, tomato, pickled red onion

1/3 LB. WAGYU BURGER \$19

white cheddar, lettuce, tomato, onion, house
sauce, brioche

TRI-TIP SANDWICH \$24

marinated sliced tri-tip, creamy feta, chimichurri,
arugula, tomato, pickled red onion

FRIED CHICKEN SANDWICH \$24

herb brined, buttermilk crusted chicken thigh,
boursin cheese, arugula, tomato, pickled onion,
sundried tomato aioli, ciabatta

SOFT PRETZEL \$12

Truckee Sourdough, whole grain mustard

TRANSFUSION	\$16	COFFEE	\$4
MIMOSA	\$14	LATTE	\$7
BLOODY MARY	\$16	ESPRESSO	\$4
ESPRESSO MARTINI	\$17		
JOHN DALY	\$15		
AZALEA	\$15		
SWEET "TEA" MULE	\$15		
HIGH NOON	\$8	RED BULL	\$5
COORS LIGHT	\$7	GATORADE	\$5
MODELO	\$7	SODA	\$4
CRAFT BEER	\$8	BOTTLED WATER	\$6