



HEIRLOOM TOMATO AND BURRATA \$22
arugula, basil microgreens, e.v.o.o., balsamic glaze, maldon salt

PULLED PORK NACHOS \$26
tortilla chips, cheese sauce, salsa roja, sour cream, green onion, cilantro

TRUCKEE SOURDOUGH PRETZEL \$16
served with beer cheese sauce, guinness mustard

AHI NACHOS \$23
tamari glaze, avocado, mango, green onion, sriracha aioli

CRISPY CHICKEN WINGS \$22
triple threat sauce, celery, carrots, buttermilk dressing

DEVEILED EGGS \$16
honey sriracha, crispy bacon, sriracha aioli

FAVORITES

served with house fries
sweet potato fries, onion rings, or side salad + \$3

TRI TIP FRENCH DIP \$25
slow roasted thinly sliced tri tip, caramelized onions, mushrooms, swiss cheese, horseradish sauce, rosemary jus

BEER BATTERED FISH AND CHIPS \$27
true cod, crispy fries, house slaw, lemon, remoulade

DOUBLE SMASH BURGER \$25
short rib blend, caramelized onion, new American cheese, shredded romaine, Sunday sauce, potato bun

CAPRESE CHICKEN SANDWICH \$24
grilled chicken, tomato, mozzarella, arugula, pesto aioli, balsamic reduction, telera roll

DESSERT

CHOCOLATE POT DE CREME \$12
chantilly cream

ICECREAM SUNDAE \$9
chocolate & caramel sauce, whipped cream

AFFOGATO \$8
vanilla icecream, espresso



SALAD

grilled chicken + 8 / salmon + 10

HALF / FULL
\$11 / \$19

THAI CHOPPED SALAD
romaine, napa & red cabbage, carrots, pickled onion, thai peanut sauce, sesame seeds, wonton strips, lime

CAESAR
romaine, house-made dressing, parmesan, croutons

CHEF'S SPECIALS

available after 4pm - rotating selection

PAN SEARED HOKAIDO SCALLOPS \$29
APPETIZER
foothills yellow peach relish

GRILLED SKIRT STEAK SALAD \$32
arugula, pickled onion, organic heirloom cherry tomatoes, champagne vinaigrette, point reyes blue cheese

GRILLED SKUNA BAY SALMON \$39
arugula, jasmine rice, roasted corn, red bell pepper and cherry tomato relish

MEDITERRANEAN ORZO CHICKEN \$28
grilled mary's chicken thighs, roasted tomatoes, arugula, lemon aioli



SINGLE SMASH BURGER & FRIES \$14

CHICKEN TENDERS & FRIES \$14

CHEESE QUESADILLA & FRIES \$13
add chicken + \$3

KIDS HOT DOG AND FRIES \$14



COCKTAILS \$17

THE GREENSKEEPER

gin, cucumber, ginger, mint, lemon, sparkling water

FAIRWAY SPRIG

bourbon, rosemary, lemon

DESERT FLOWER

blanco tequila, mezcal, cointreau, raspberry, lemon

WHY NOT

blanco tequila, lime, pineapple, cilantro, mint, jalapeno, agave, triple sec

MAI TAI

rum, dry caracao, lime, demerara, orgeat

BARREL AGED OLD FASHIONED

bourbon, angostura bitters, simple

BLOODY MARY

vodka, house mix

ESPRESSO MARTINI

vodka, kahlua, espresso

SUMMER SPRITZERS

\$17

ITALICUS SPRITZ

italicus, prosecco, club soda, lemon peel

STRAWBERRY SPRITZ

strawberry-infused Aperol, strawberry, prosecco

APEROL SPRITZ

aperol, prosecco, club soda, orange

LIMONCELLO SPRITZ

limoncello, prosecco, club soda

HUGO SPRITZ

st. germain elderflower, prosecco, club soda

DRAFT BEER

FIFTYFIFTY WEST COAST HAZE

\$8

DESCHUTES KING CRISPY PILSNER

\$8

MODELO

\$7

RUSSIAN RIVER BREWERY

MP

CANNED BEER

MODELO

\$7

COORS LIGHT

\$7

DESCHUTES FRESH SQUEEZED IPA

\$8

50/50 CAPA PALE ALE (16 OZ.)

\$10

50/50 TAHOE PILZ (16 OZ.)

\$10

FIRESTONE WALKER 805 BLONDE

\$8

MOCKTAILS \$12

COCONUT REFRESHER

coconut water, cucumber, mint, lime

EARLY BIRDIE

lemon, ginger, cucumber, mint, sparkling water

ROSEMARY ROUGH

fresh grapefruit, rosemary, smoked paprika sugar rim

DRY APEROL SPRITZ

Lyer's Italian Spritz, NA Mas Fi Prosecco

RECESS CANNED MOCKTAILS \$7

watermelon mojito or paloma

WINE

NV ZARDETTO PROSECCO, ITALY

gls

btl

\$ 11

\$42

2023 SCRIBE ROSE, SONOMA, CALIFORNIA

\$19

\$72

2024 ANCIENT PEAKS CHARDONNAY, PASO ROBLES

\$16

\$60

2025 OLEMA SAUVIGNON BLANC, CALISTOGA, CA

\$15

\$56

2023 KREMSTAL GRUNER VELTLINER, AUSTRIA

\$15

\$56

2021 MATTHEWS CABERNET SAUVIGNON, COLUMBIA VALLEY, WA

\$15

\$56