



JUST GETTIN' STARTED

AHI WONTON TACOS (4)

Sesame crusted and seared rare, kimchi, ponzu, sriracha aioli and scallions. Wasabi and pickled ginger on the side 14

DRY RUBBED CHICKEN WINGS (8)

Chipotle gastrique, feta and cucumber crème, matchstick apple and chives 18

MEXICAN SHRIMP COCKTAIL

Cilantro lime salt, avocado, cucumber and pico de gallo in a charred tomato clamato coulis. Served with tortilla chips, scallions and lime 18

BRUSCHETTA

Toasted garlic points, ovolini mozzarella, fresh basil, grape tomatoes, grated parmesan, herb infused oil and balsamic reduction 14

SMOKED BRISKET FLAUTAS (3)

Deep fried rolled tacos stuffed with poblanos and pepper jack cheese. Served with guacamole, pico-slaw, chipotle aioli, queso fresco, fire roasted salsa, and fresh lime 16

PAN SEARED SALMON CAKES (2)

Apple arugula salad, pickled onion, coarse mustard and honey-lemon vinaigrette 18

ACHIOTE PORK CARNITAS TACOS (2)

6" soft white corn tortillas with shredded cabbage, pico de gallo, chipotle crème and queso fresco. Fresh lime, charred jalapeño and fire roasted salsa on the side 13

AVOCADO HUMMUS

Grilled naan, guacamole, kalamata olives, grape tomatoes, tajin red onion, feta, cucumber and smoked paprika 14

HAND HELDS

Served with signature seasoned fries

UPGRADE TO GARLIC PARMESAN FRIES +\$2

Gluten free buns available upon request +\$2

TAHOE BLUE BURGER

1/2lb. Fire river farms ground chuck, melted blue cheese, crispy onions, sriracha aioli, arugula and tomato on a toasted bun 20

(add bacon \$2)

CALI CHICKEN

Guacamole, chipotle ranch, pepper jack cheese, crispy iceberg and tomato on grilled sourdough 18

BRAISED PULLED PORK

Smothered in sweet baby ray's and topped with apple-slaw on a toasted bun 18

CAPRESE BLT

1/2 lb. Applewood smoked bacon, ovolini mozzarella, arugula, roasted garlic aioli, tomato, fresh basil and balsamic reduction 18

TEXAS STYLE BRISKET

Sweet baby ray's, chipotle mayo, roasted poblano pepper, smoked gouda and crispy onions on toasted dutch crunch roll 20

FISHIN' CHIPS

Beer battered cod, apple-slaw, caramelized lemon and tartar 18

BRICK OVEN PIZZAS

CAVE ROCK CARNIVORE

Applewood smoked bacon, smoked brisket and pepperoni 25

MARGHERITA

Roasted garlic, cherry tomatoes, ovolini mozzarella and fresh basil 25

MEDITERRANEAN

Pesto, tomatoes, red onion, kalamata olives, feta and arugula 25

SOUPS & SALADS

Salad add-on's:

CHICKEN \$6 | SESAME CRUSTED AHI \$8 | GRILLED SALMON \$12

LOBSTER BISQUE

Sherry infused, rock shrimp, crème fraiche and chives 10

TOMATO BISQUE

Seasoned crouton, feta-basil crème and chives 10

RISING SUN

Summer greens, cabbage, red pepper, matchstick carrots, red onion and crispy wonton strips tossed in our toasted sesame vinaigrette 15

APPLE AND ARUGULA

Candied walnuts, dried cranberries, bleu cheese and red onion tossed in our green apple cider vinaigrette 15

THE GREEK

Feta cheese, kalamata olives, pickled red onion, cucumber, tomato and mixed greens tossed in honey-lemon vinaigrette. Served with grilled naan 16

WATERHOUSE WEDGE

Crispy iceberg, applewood smoked bacon, grape tomatoes, cucumber, red onion, bleu cheese crumbles and homemade buttermilk ranch 15

SPECIALTIES

PAN ROASTED ORGANIC CHICKEN BREAST

Chive whipped mashed potatoes, coarse mustard glazed carrots, cherry tomato white wine beurre blanc and caramelized lemon 32

WALNUT CRUSTED ATLANTIC SALMON

Pesto risotto, spiraled zucchini, creamy tomato coulis, balsamic reduction and arugula 36

12 OZ. BLACKENED RIBEYE

Chive whipped potatoes, blistered asparagus, truffle butter, crispy onions, blue cheese and a gaufrette potato 45

SHRIMP RISSOTO

Sherry infused lobster cream, herbed lemon butter, asparagus, blistered cherry tomato arugula salad, parmesan and toasted garlic points 32

MARKET VEGETABLES & HERBED BASMATI RICE

Zucchini, carrot, tomato, avocado, cabbage, onion, chives, orange soy-ginger vinaigrette and sesame 27

CHEF'S PASTA OF THE DAY

Ask your server for details on the daily creations from our kitchen 28

SOMETHING SWEET

BEAR MOON BEIGNETS

Deep fried pastry tossed in cinnamon sugar. Served with vanilla ice cream, chocolate & caramel sauce 10

HOMEMADE APPLE COBBLER

Served with vanilla ice cream and caramel drizzle 10

ROCKSLIDE BROWNIE

Pecan, salted caramel, vanilla ice cream, chocolate sauce and whipped cream 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please notify your server of any food allergies before ordering. Prices do not include tax and gratuity. 18% gratuity will be added to parties of six or more. Prices and menu items are subject to change without notice. 10% service charge will be added to all togo orders

WHITE WINES

CHARDONNAY

Sycamore Lane, Napa 9 / 32

PINOT GRIGIO

Sycamore Lane, Napa 9 / 32

SAUVIGNON BLANC

CK Mondavi, Kern County 9 / 32

BRUT SPARKLING

J. Roget, California 9 / 32

ROSÉ

Day Owl, California 10 / 36

LAKE TAHOE CHARDONNAY

Madroña, Camino - Organic, Locally Grown 11 / 39

RED WINES

CABERNET SAUVIGNON

Sycamore Lane, Napa 9 / 32

MERLOT

Sycamore Lane, Napa 9 / 32

BARBERA/ZINFANDEL - EL TIÑO

Madroña, Camino - Organic, Locally Grown 11 / 39

LAKE TAHOE RED ZINFANDEL

Madroña, Camino - Organic, Locally Grown 11 / 39

CABERNET SAUVIGNON

Montevina, Plymouth - Sustainably Farmed, Locally Grown 11 / 39

PINOT NOIR

Noble Vines 667, Monterey 10 / 36

CABERNET SAUVIGNON

Rodney Strong, Sonoma 48

BEER & CIDER

ROTATING LOCAL DRAFTS (2 TAPS)

Ask server for details 7

DOMESTIC BOTTLES

Budweiser 6

Bud Light 6

Coors Light 6

St. Pauli NA 6

CRAFTED & IMPORTED BOTTLES

Heineken 7

Stella Artois 7

Corona 7

Modelo 7

Blue Moon 7

Sierra Nevada Pale Ale 7

805 Blonde Ale 7

Boont Amber Ale 7

Deschutes Black Butte Porter 7

Guinness 7

Golden State Cider (16 oz.) 8

NON-ALCOHOLIC BEVERAGES

\$4 EACH - NO REFILLS ON JUICES

REFRESHMENTS

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, MUG Root Beer, Orange Crush, Mountain Dew, Unsweetened Iced Tea, Lemonade and Milk

JUICES

Orange

Apple

Cranberry

Grapefruit

Pineapple

HOT SIPS

Local Blind Dog Coffee

Hot Chocolate

Assorted Hot Teas

HOUSE SPECIALTIES

BRAND NEW OL' FASHIONED

Rye whiskey, St. Germain elderflower liqueur, orange, cherry, Angostura bitters, splash of soda 11

TAHOE BLUE BLOODY MARY

Tahoe Blue vodka and our signature mix 11

CREAMSICLE

Vanilla vodka, orange juice, splash of cream 9

TENNESSEE MULE

Jack Daniel's, ginger beer, fresh lime 10

BEAR MOON MARGARITA

Blended or on the rocks 10

MANGO, STRAWBERRY OR RASPBERRY +\$1

BUTTERFINGER

Bailey's Irish Cream, butterscotch schnapps, hot cocoa 11

TAHOE TOTTI

Jack Daniel's Honey, wildflower honey, fresh lemon 10

SOUTH SHORE SIPPERS

SOUTHBOUND GREYHOUND

Deep Eddy grapefruit infused vodka, soda, lime 10

JOHN DALY

Sweet tea infused vodka, lemonade 9

TAHOE TESSIE

Blended rum, coconut, blue curacao, pineapple juice 12

EMERALD BAY PUNCH

Vodka, rum, blue curacao, peach schnapps, lemonade, orange juice 11

CUCUMBER COOLER

Gin, cucumber, St. Germain elderflower liqueur, soda 11

MOTT CANYON MULE

Tahoe Blue vodka, fresh mango puree, ginger beer, lime 11

RALSTON RASPBERRY LEMONADE

Silver rum, raspberry schnapps, lemonade 10

HAPPY HOUR

JOIN US EVERY DAY FROM 2-6 P.M.

DAILY SPECIALS

BLOODY SUNDAY

MARGARITA MONDAY

TACO TUESDAY

WINE THERAPY WEDNESDAY

TAHOE BLUE THURSDAY

