



THE
BEAR
MOON
BAR AND GRILL

SHARED PLATES

***AHI WONTON TACOS (4) ADD RICE AND BLACK BEANS 8**
Sesame crusted and seared rare, sriracha aioli, kimchi, ponzu glaze and green onion. Served with wasabi and pickled ginger 18

POLENTA FRIES

Fried and served with parmesan, herb and marinara 15

BRUSCHETTA

Toasted garlic points, fresh mozzarella, basil, tomato, grated parmesan and balsamic reduction 16

CARNITAS TACOS (2) ADD RICE AND BLACK BEANS 8

6" Soft white corn tortillas with shredded cabbage, pico de gallo, chipotle aioli and feta. Fresh lime and fire roasted salsa on the side 16

HUMMUS PLATE

Grilled pita, kalamata olives, grape tomato, tajin onion, feta, cucumber and smoked paprika 17

CHICKEN FLAUTAS (3) ADD RICE AND BLACK BEANS 8

Deep fried rolled tacos stuffed with peppers and jack cheese. Served with pico-slaw, chipotle crema, queso fresco, salsa, guac and fresh lime 19

MAHI MAHI TACOS (2) ADD RICE AND BLACK BEANS 8

Blackened and grilled. Served with guac, slaw, sriracha aioli and mango salsa 20

SOUPS & SALADS

ADD CHICKEN 6 *ADD SESAME AHI 8 ADD SHRIMP 12

WATERHOUSE WEDGE

Romaine, tomato, applewood smoked bacon, cucumber, blue cheese, red onion and ranch 17

RISING SUN

Spring greens, cabbage, red peppers, red onion, matchstick carrots and crispy wonton tossed in our toasted sesame vinaigrette 17

CAESAR

Chopped romaine, seasoned croutons, and parmesan 15

CLAM CHOWDER

New England style 13

BRICK OVEN 12" PIZZAS

Ask your server about additional toppings

CARNIVORE

Smoked bacon, italian sausage and pepperoni 29

MARGHERITA

Fresh tomato, basil, garlic and mozzarella 29

BBQ CHICKEN PIZZA

BBQ sauce, fresno chilis, crispy onions and bacon 29

HAND HELDS

Served with crispy fries

UPGRADE TO GARLIC PARMESAN 2 ADD BACON 3 GF BUN 3

CALI CHICKEN SANDO

Guac, chipotle mayo, crispy greens, tomato and melted pepper jack on grilled sourdough 22

*TAHOE BLUE BURGER

1/3 lb. handcrafted ground chuck, blue cheese, crispy onions, arugula, tomato and sriracha aioli on a toasted bun 23

CAPRESE BLT

Applewood smoked bacon, mozzarella, balsamic drizzle, garlic aioli, fresh tomato, basil and arugula on grilled sourdough 20

FISHIN' CHIPS

Battered cod, slaw and house tartar 22

FRENCH DIP

Roast beef, crispy onions, creamed horseradish and swiss cheese on toasted french bread. Served with au jus 23

BBQ PORK SANDO

Achiote braised pork shoulder, BBQ sauce, and garlic aioli on a toasted bun and topped with slaw 20

ENTREES

CHICKEN MARSALA

Creamy polenta, sauteed garlic broccolini, and a mushroom marsala demi-glace 30

*CARNE ASADA

Broiled top sirloin. Served with black beans, cilantro rice, guacamole, pico de gallo, and corn tortillas 32

*ALMOND CRUSTED MAHI

Mango-ginger coulis, cilantro basmati, sauteed broccolini and mango salsa 36

PASTA OF THE DAY

Daily creations from the kitchen. Served with garlic bread 30

JAMBALAYA

Chicken breast, jumbo shrimp, sausage, assorted peppers, celery, grape tomato, and garlic cooked in a spicy creole broth. Served with herbed basmati, scallions and fresh herb 36

SOMETHING SWEET

BEAR MOON BEIGNETS

Vanilla ice cream, caramel, and chocolate sauce 10

PEACH COBBLER

Vanilla ice cream and caramel drizzle 10

MINI CHOCOLATE BUNDT CAKE

Vanilla ice cream and chocolate sauce 15

TAKE OUT CALL (530) 541-6122 x 163 - 10% TOGO CHARGE APPLIES|GRATUITY OF 20% ADDED TO TABLES OF 6 OR MORE

*Consuming raw or uncooked 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 if you have a food allergy. Prices and menu items are subject to change without notice



WHITE WINES

CHARDONNAY	11/34
<i>Frontera, Chile</i>	
PINOT GRIGIO	11/34
<i>Frontera, Chile</i>	
SAUVIGNON BLANC	11/34
<i>CK Mondavi, Kern County</i>	
BRUT SPARKLING	11/34
<i>J. Roget, California</i>	
ROSE	13/41
<i>Bonterra,</i>	
LAKE TAHOE CHARDONNAY	13/41
<i>Madroña, Camino – Organic, Locally Grown</i>	

RED WINES

CABERNET SAUVIGNON	11/34
<i>Frontera, Chile</i>	
MERLOT	11/34
<i>Frontera, Chile</i>	
BARBERA/ZINFANDEL – EL TIÑTO	13/41
<i>Madroña, Camino – Locally grown organic and bottled</i>	
CABERNET SAUVIGNON	13/41
<i>Bogle, Sierra Foothills</i>	
PINOT NOIR	12/38
<i>Rainstorm, Oregon</i>	

BEER & CIDER

ROTATING CRAFT DRAFTS (2)	9
<i>Ask server for details</i>	
DOMESTIC BOTTLES	8
<i>Coors Banquet, Miller Light, Coors Light, St. Pauli NA</i>	
CRAFT & IMPORTED BOTTLES	9
<i>Heineken, Fat Tire Blonde Ale, Corona, Modelo, Blue Moon, Sierra Nevada Pale Ale, Eel River Amber, Deschutes Black Butte Porter, Guinness, Golden State Cider Cider</i>	

NON-ALCOHOLIC BEVERAGES

\$5 EACH – NO REFILLS ON JUICES

REFRESHMENTS

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

JUICES

Orange, Apple, Cranberry, Grapefruit and Pineapple

HOT SIPS

Coffee, Hot Chocolate

HOUSE SPECIALTIES

BRAND NEW OL’ FASHIONED	13
<i>Rye whiskey, St. Germain elderflower liqueur, orange, cherry, Angostura bitters, soda</i>	
TAHOE BLUE BLOODY MARY	13
<i>Tahoe Blue vodka and our signature mix</i>	
CREAMSICLE	11
<i>Vanilla vodka, orange juice, splash of cream</i>	
TENNESSEE MULE	12
<i>Jack Daniel’s, ginger beer, fresh lime</i>	
BEAR MOON MARGARITA	12
MANGO, STRAWBERRY OR RASPBERRY	1
SCREWBALL COCOA	14
<i>Bailey’s Irish Cream, peanut butter whiskey, hot cocoa</i>	
TAHOE TOTTI	12
<i>Jack Daniel’s Honey, wildflower honey, fresh lemon</i>	

SOUTH SHORE SIPPERS

SOUTHBOUND GREYHOUND	12
<i>Deep Eddy grapefruit infused vodka, soda, lime</i>	
JOHN DALY	11
<i>sweet tea infused vodka, lemonade</i>	
TAHOE TESSIE	14
<i>Blended rum, coconut, blue curacao, pineapple juice</i>	
EMERALD BAY PUNCH	13
<i>Vodka, rum, blue curacao, peach schnapps, lemonade, OJ</i>	
CUCUMBER COOLER	14
<i>Gin, cucumber, St. Germain elderflower liqueur, soda</i>	
MOTT CANYON MULE	13
<i>Tahoe Blue vodka, mango puree, ginger beer, lime</i>	
RALSTON RASPBERRY LEMONADE	12
<i>Silver rum, raspberry schnapps, lemonade</i>	

HAPPY HOUR

EVERYDAY FROM 2–6 PM

DAILY SPECIALS

Ask your server for details.

