

# Signature Cocktails

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## **Pineapple Express 13**

*Pineapple Rum, Pineapple Juice,  
Fresh Lime & Simple Syrup*

## **Tropical Lychee Martini 13**

*Vodka, Fresh Lemon, Lychee Puree  
& Peychauds Bitters*

## **Sour Patch Martini 14**

*Absolut Watermelon, Watermelon Pucker,  
Fresh Lemon, Lychee Puree & Mint*

## **Peartini 14**

*Absolut Pear, Chambord, Fresh Lemon  
& Simple Syrup*

## **Pink Martini 13**

*Gin, Elderflower Liqueur, Hibiscus,  
Fresh Lime & Grapefruit*

## **Raspberry Bramble 13**

*Gin, Fresh Lemon, Simple Syrup &  
Muddled Raspberries*

## **Jalapeno Martini 12**

*Gin, Fresh Lime & Muddled Jalapeno*

## **Hibiscus Sour 13**

*Tequila, Triple Sec, Fresh Lime,  
Hibiscus Syrup & Egg White*

## **Whiskey Business 13**

*Whiskey, Peach Puree, Fresh Lemon,  
Simple Syrup & Mint*

## **Roasty Toasty 14**

*Kahlua Coffee Liqueur, Vanilla Vodka & Cold Brew*

## Classics

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Pineapple, Lychee, Peach, Jalapeno, Strawberry + 1

## **Moscow Mule 11**

*Vodka, Ginger Beer & Fresh Lime*

## **Agave Margarita 11**

*Tequila, Agave & Fresh Lime*

## **Lemon Drop 12**

*Vodka, Fresh lemon, Simple Syrup & Triple Sec*

## **Capri Fun Mojito 14**

*Limoncello, White Rum, Simple Syrup, Fresh  
Lemon, Mint & Soda Water*

## **Grilled Pineapple Pina Colada 14**

*Lite Rum, Dark Rum, Coconut Puree,  
Fresh Lime & Pineapple Juice*

## **Pink Linen 13**

*Empress Rose Gin, Fresh Lemon & Lime,  
Cucumber, Simple Syrup, Peychaud's Bitters*

## **First Kiss 12**

*Empress Rose Gin, Wycliff Champagne, Lychee  
Puree, Fresh Lemon & Rose Water*

## **Peach on the Beach Bellini 12**

*Wycliff Champagne, Peach Schnapps  
& Peach Puree*

## **Pink Paloma 13**

*Tequila, Fresh Lime & Grapefruit, Hibiscus Syrup,  
Agave & Sprite*

## **Strawberry Spice Margarita 14**

*Tequila, Strawberry Puree, Agave,  
Fresh Lime & Jalapeno*

## **Cadillac Margarita 13**

*Tequila, Gran Marnier Float, Fresh Lime & Agave*

## **High West Old Fashioned 15**

*High West Double Rye, Angostura & Orange Bitters,  
Simple Syrup, Orange & Brandied Cherry*

## Shooters

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## **Pink Gummy Bear 10**

*Chambord, Raspberry  
Vodka, Fresh Lemon &  
Lime, Simple Syrup*

## **Pink Starburst 10**

*Vanilla & Watermelon  
Vodka, Fresh Lemon &  
Simple Syrup*

## **Melon Bliss 10**

*Vodka, Melon Liqueur,  
Fresh Lemon &  
Simple Syrup*

## **Liquid Aloha 10**

*Pineapple Rum, Blue  
Curacao, Fresh Lemon  
& Peach Puree*

18% Service Charge/Gratuuity Added To Reservations Of 6 Or More • Split Checks Are Not Permitted To Parties Of 6 Or More

(Gf) = Gluten Free (Df) = Dairy Free \*\* Not Included in 50% off Wine Wednesday

## Beer

### Please Ask About Rotating Local Draft

**Blue Moon 8**  
5.4% • Belgian White

**Heineken 8**  
5% • Pale Lager

**Modelo Especial 8**  
4.4% • Pilsner

**Coors Lite 8**  
4.2% • Light Lager

## Zero Proof

**Peachy Vibes 9**  
Peach Puree, Fresh  
Lime & Ginger Beer

**Strawberry Fields 9**  
Strawberry Puree,  
Fresh Lemon, Mint,  
Cucumber & Soda

**Heineken 0.0 7**  
0.0 • Fruit & Soft Malt

**Liquid Death**

**Red Bull**

**Sugar Free Red Bull**

## Sparkling & Champagne

**Wycliff Brut Champagne 9 • 36**  
9.5% Abv / California  
Crisp, Apple & Pear

**Ruffino Prosecco Rosé 11 • 38**  
11% Abv / Italy, France  
Fruity, Fragrant, Strawberry & Rose

**Mumm Napa Brut 13 • 45**  
12.5% Abv / Napa Valley, Ca  
Stone Fruit, Vanilla, Apple & Citrus

**Mumm Napa Rosé 13 • 45**  
12.5% Abv / Napa Valley, Ca  
Soft Red Fruit, Citrus & Crisp

## White Wine

**Starborough Sauvignon Blanc 11 • 38**  
12.5% Abv / New Zealand  
Citrus & Tropical Fruit

**Proverb Chardonnay 9 • 36**  
13% Abv / California  
Apple, Pineapple, Vanilla & Caramel

**Smashberry Chardonnay 11 • 38**  
13.5% Abv / Paso Robles, Ca  
White Peach, Pineapple & Apricot

**Rombauer Chardonnay 22 • 77**  
14.5% Abv / Napa Valley, Ca  
Butter, Vanilla, Apricots & Creme Brulee

## Red Wine

**Meiomi Pinot Noir 13 • 45**  
13.7% Abv / California  
Dark Fruit, Mocha & Oak

**Rombauer Zinfandel 77 \*\***  
15.9% Abv / Napa Valley, Ca  
Blackberry, Boysenberry, Vanilla & Spice

**Smashberry Red Blend 11 • 38**  
13.9% Abv / Santa Maria, Ca  
Cabernet Dominant, Blackberry & Fruity

**Louis Martini Cabernet Sauvignon 13 • 45**  
13.8% Abv / Sonoma County, Ca  
Dark Fruit, Cherry & Mocha

**Hands Of Time Bordeaux Blend 18 • 63**  
14.5% Abv / Napa Valley, Ca  
Blueberry & Chocolate

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# Appetizers & Sharing Plates

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## **Brussel Sprouts (Gf) 14**

Crumbled Feta Cheese, Caramelized Red Onion, Red Pepper Flakes & Lemon

## **Cajun Firecracker Shrimp (Gf) 19**

Onion, Green Bell Pepper, Garlic, Parmigiana Reggiano, Tabasco & Candied Jalapenos. Served with a Celery & Cilantro Salad

## **Baked Brie in Puff Pastry 16**

Flaky Buttery Puff Pastry, Creamy Brie, Apple & Pear Chutney

## **Grilled Vegetable Skewer 12**

2 Mixed Vegetable Skewers with Onion, Sweet Potato, Mushrooms, Red Bell Pepper & Green Onion

## **Golden Calamari (Gf) 19**

Fresh Monterey Bay Calamari. Lightly Breaded & Perfectly Seasoned. Served with Tartar & Cocktail Sauce

## **Lettuce Wraps (Gf) 19**

Slow Braised Sirloin, Yakitori Sauce, Black Garlic Aioli, House-Slaw, Cucumbers & Jalapenos

## **Chicken Wings 16**

Classic Bone-In Wings Served with Ranch, Celery & Carrots. Choose From : Buffalo (Gf), Garlic-Honey, Garlic Parmesan Cajun Dry Rub Or Lemon Pepper Dry Rub

## **House Made Chips & Salsa (Gf) 12**

Spicy Green Tomatillo & Tomato Red Salsa

# Soup & Salads

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**Dressings:** Ranch (Gf) • Bleu Cheese (Gf) • Caesar (Gf) • Balsamic (Gf) • White Wine Vinaigrette (Gf)

**Add:** Avocado 3 • Bacon 4 • Chicken 10 • Shrimp 10 • Atlantic Salmon 15

## **Mixed Green 10 • 14**

Mixed Greens, Cherry Tomatoes, Red Onion, Cucumber, Croutons & Choice Of Dressing

## **All Kale Caesar 15**

Baby Kale, Flowering Kale, Parmesan Reggiano, Croutons & Caesar Dressing

## **Artisanal Beet (Gf) 16**

Salt Roasted Candy Striped & Yellow Beets, Oranges, Fennel, Frisee, Tarragon, Farmers Cheese & Citrus Salsa

## **Chopped Harvest (Gf) 17**

Apple & Pear Puree, Spring Mix, Shaved Brussels, Cabbage, Kale, Celery Slaw Mix, Green Onion, Honey Pepitas, Goat Cheese & White Wine Vinaigrette

# Burgers

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**Upgrade:** ½ Premium Caesar 3 **Upgrade Fries:** Garlic • Garlic-Parm • Buffalo-Bleu

**Add:** ½ Avocado • Bacon • Egg **Substitute:** Impossible • Chicken Breast

## **Tahoe Bleu Burger 23**

Applewood Smoked Bacon, Lettuce, Tomato, Pickled Onion, Apple & Pear Chutney, Martini Sauce & Bleu Cheese

## **California Cheeseburger 22**

Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Sliced Avocado, Martini Sauce & Pepper Jack Cheese

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# Entrees

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**Short Rib Au Proive (Gf) 35**

8 Oz Short Rib, Roasted Baby Carrots,  
Smashed & Fried Potatoes

**Grilled Steak Frites (Gf) 29**

10 Oz Grilled Steak, Marinated Tomatoes &  
Persillade, Demi Glaze & French Fries

**Butternut Squash Risotto (Gf) 25**

Pureed & Roasted Butternut Squash, Brown Butter,  
Grana Padano Cheese Topped with Micro-Basil

**Shrimp Carbonara 28**

Linguine Pasta, Parmigiana Reggiano, Creamy  
Alfredo, Pancetta, Basil & Egg

**Honey Glazed Grilled Salmon (Gf) 34**

7 Oz Atlantic Salmon, Sunchoke Puree, Fried  
Sunchoke, Sauteed Kale, Kale Chips & Spicy  
Honey Butter Glaze

**Seared Chicken 28**

Roasted Cauliflower Puree, Wilted Brussel Sprout  
Salad, Sweet Garlic Streusel & Apple Pan Jus

**Cajun Shrimp Pasta 33**

Linguine Pasta Served with Creamy Cajun Sauce.  
Shrimp, Andouille Sausage, Onion, Bell Pepper,  
Tomato, Garlic, Parsley & Garlic Bread

**Add 2 Mixed Vegetable Skewers To Any Entree 10**

# Taco Plate

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**Select Any 2 Tacos 23**

Served with Corn Tortillas, Chips & Salsa

**Spiced Barbacoa (Gf) (Df)**

Slow Braised Sirloin, House Slaw,  
Roasted Red Salsa & Micro-Cilantro

**Roasted Carnitas (Gf) (Df)**

Slow Roasted Carnitas, Pineapple Pico De Gallo,  
Roasted Red Salsa & Micro-Cilantro

**Blackened Shrimp (Gf) (Df)**

Shrimp, House Slaw, Mango Pico De Gallo,  
Chipotle Aioli & Micro-Cilantro

**Grilled Chicken (Gf) (Df)**

Achiote Grilled Chicken, House Slaw,  
Pineapple Pico De Gallo & Micro-Cilantro

**ALL DAY Taco Tuesday Specials**

All Tacos \$5

\$5 Patron Shots & \$10 Don Julio Shots

\$6 Agave Margarita & \$10 Cadillac Margaritas

Free Chips & Salsa

# Desserts

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**Seasonal Petit Fours 12**

**Salted Caramel Brownie 12**

Vanilla Ice Cream, Chocolate & Caramel Sauce  
Topped with Whipped Cream

**French Vanilla Ice Cream 9**

**Chocolate Decadence (Gf) 12**

Dark, Rich & Deliciously Moist  
Flourless Chocolate Cake

**Cotton Candy 5**

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# Liquor List

## Whiskey

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Buffalo Trace 13  
Bulleit Bourbon 13  
Bulleit Rye 13  
Crown Royal 11  
Eagle Rare 16 \*\*  
E.H. Taylor Single Batch 35 \*\*  
Elijah Craig 11  
Fireball 10  
Heaven Hill 7yr Bonded 16 \*  
High West Campfire 17 \*  
High West Double Rye 14  
High West Midwinter's Night Dram Act 10 30 \*\*  
High West Rendezvous 17 \*  
Jack Daniels 13  
Jameson 12  
Kaiyo Mizunara Oak 15  
Knob Creek Rye 13  
Maker's 46 12  
Whistlepig 12 Yr 35  
Whistlepig 10yr 20  
Whistlepig Piggyback 6yr 14  
Woodford Reserve 14

## Scotch

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The Dalmore 14 yr 15  
Glenlivet 14 yr 15  
Glenfiddich 15yr 14  
Johnny Walker Black Label 15  
Macallan 12yr 17  
Talisker 10yr 14

## Brandy / Cognac

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Argonaut Saloon Strength Brandy 12  
Bisquit & Dubouche VSOP 18  
Remy Martin Cognac 1738 19  
Hennessy VSOP 20

## Rum

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Bacardi 11  
Captain Morgan 11  
Diplomatico 12  
Malibu 11  
Plantation 3 Star 10  
Plantation Dark 10

## Vodka

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Absolute Watermelon 11  
Absolut Pear 11  
Belvedere 14  
Burnett's Raspberry 10  
Burnett's Vanilla 10  
Grey Goose 14  
Kettle One 12  
Titos 12

## Gin

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Bombay Sapphire 13  
Empress 13  
Hendricks 13  
Tanqueray 10  
Monkey 47 18

## Tequila

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Casamigos Blanco 13  
Casamigos Repo 14  
Casa Noble Anejo 20  
Clase Azul Blanco 25  
Clase Azul Reposado 30  
Don Julio Blanco 14  
Don Julio Repo 16  
Don Julio Anejo 18  
Don Julio 1942 30  
El Tesoro Reposado 16 \*\*  
Fortaleza Anejo 24 \*\*  
Fortaleza Blanco 14 \*  
Fortaleza Still Strength 17 \*  
Fortaleza Reposado 20 \*  
Mijenta Anejo 30 \*\*  
Mijenta Blanco 14  
Mijenta Reposado 17  
Patrón 14  
Tequila Ocho Blanco 15  
Tequila Ocho Reposado 17

## Mezcal

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Del Maguey Vida 12  
Madre Ensemble 15  
Madre Espadin 12

\* = Limited Availability

\*\* = Extremely Rare & Limited Availability

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