

The
GRANITE
— B I S T R O —

STARTERS

Pretzel and Beer Cheese 14 

Traditional pretzel with a warm beer cheese finished with butter and sea salt

Salted Cod Potato Fritters 21

With romesco sauce, blue cheese

Warm Honey Burrata 19 

Warm burrata, compound honey, toast points, orange segments, sumac

SOUP

Tomato Bisque 15 

Creamy tomato bisque, herb oil, sour cream

Soup De' jour 13  

Ask your server

SALAD

Pickled Beet Salad 19  

Pickled beets, goat cheese fondant, candied pistachios, apricot gastric, frisee lettuce

Classical Caesar 15

Romaine lettuce, parmesan cheese, butter focaccia croutons

*add chicken 10

*add Halibut 12

*add tofu 8


MAINS

Chorizo Crusted Halibut 29

With a potato shishito pepper hash, creamy Sherry glaze and herb oil

Braised Pot Roast with Black Winter Truffle Puree 27 

Potato mash, blanched chayote's, romesco and demi glaze

Vegan Hash 24  

Herb roasted potatoes, shishito peppers, baby sweet peppers, yellow onions, with turmeric soft tofu garnished with chimichurri

House Made Ruben 24

House made corn beef & thousand Island, sauer-kraut, on toasted marble rye

Fried Chicken Sandwich 23

Coleslaw, hard wood bacon, cayenne, honey, Swiss cheese, and house made pickles, on a toasted brioche bun

Bistro Burger 23


1/2lbs CAB patty*, lettuce, tomato, onion, pickles, on a toasted brioche bun

add **bacon** +2, add **cheese** +2, sub **salad** +4, cup of **soup** +6

DESSERT

Warm Triple Chocolate Brownie 13 

Cinnamon ice cream, warm chocolate sauce

Xango Cheese Cake 13 

Deep fried Xango cheese cake, on a bed of whipped cream and Oreo crumbles, topped with a strawberry coolie

 Vegetarian  Vegan  Gluten Free

*These items are served raw or undercooked or made with raw or made with raw or undercooked ingredients *Consuming raw or undercooked meats, shellfish, and seafood may increase your risk of foodborne illness. Auto-gratuity of 18% will be applied to parties of six or more. Split Plate Charge \$3

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HOT DRINKS

Tahoe Toddy 14

Bullet Whiskey, lemon, honey, hot water

Thin Mint 15

Peppermint Schnapps, Frangelico, hot cocoa

Real Irish Coffee 15

Tullamore Dew, sugar, coffee

COLD DRINKS

Dark Sweet n' Stormy 14

Kahlua, Kraken rum, ginger beer

Local's Lemonade 15

Tahoe Blue Vodka, St. Germain, lemon, soda water

Miracle Margarita 16

Herradura Silver Tequila, Cointreau-Noir, agave, lime, lemon

Tahoe Bombin' Bloody 16

Tito's Vodka, Ancho Reyes liqueur, house bloody mix,

Tonic Tower Sixteen 15

Bombay Gin, St. Germain, grapefruit, tonic water

Aperol Spritz 15

Aperol, lemon, champagne, soda water

Mountain Mule 15

Tito's Vodka or Bullet Bourbon, ginger beer, lime

Mai Tai 15

Don Q Rum, Orgeat, orange juice, pineapple juice, grenadine

DRAFT BEER

Sierra Nevada Hazy Lil' Thing 12

Deschutes Fresh Squeezed IPA 12

Coors Light 10

CANNED BEER

Firestone Walker 805 Blonde Ale 12

Fifty-Fifty Tahoe Pilsner 12

Golden State Hard Cider 12

Sierra Nevada Pale Ale 12

Modelo Especial 12

Elysian Space Dust 12

WHITE WINE

Line 39 Chardonnay 10/36

Rutherford Ranch Chardonnay 12/42

Joel Gott Sauvignon Blanc 12/42

Fleurs de Prairie Rose 12/42

Zonin Prosecco 14/56

RED WINE

Line 39 Cabernet Sauvignon 10/36

Alexander Valley Cabernet 15/54

Hess Treo Red Blend 12/42



All menu items can be made gluten free upon request. Consuming raw or undercooked meats, shellfish, and seafood may increase your risk of foodborne illness. Auto-gratuity of 18% will be applied to parties of six or more.