

TERRACE

RESTAURANT & BAR

Featuring Suggested Beer & Wine Pairings

APPETIZERS

Chef's Soup  18
ask your server about today's soup

Warm Pretzel  17
warm beer cheese and honey dijon mustard
Almanac Bunny Hill IPA

Crispy Brussel Sprouts  18
roasted brussel sprouts, whipped feta, fried garlic, sumac,
za'atar, hot honey
Twomey Sauvignon Blanc

Pork Belly Bao Buns 18
soy-braised pork belly, radish, cucumbers, cilantro, hoisin,
fried bao bun
Chandon Rose

Roasted Winter Vegetables    15
cauliflower puree, salsa macha
Sierra Nevada Pale Ale

Frites 12
served with ketchup and aioli
buttery herbed garlic parmesan+5

House made sauces +1
*aioli, ranch, *black garlic aioli, signature
sauce, honey dijon mustard, *bearnaise

HOT PLATES

Pork Belly 28
soy braised pork belly, cauliflower puree, salsa macha, pickled
cucumbers & cabbage leaves
Hahn Pinot Noir

Roasted Glazed Japanese Eggplant    25
spiced honey yogurt, *black garlic aioli, blistered cherry tomatoes,
toasted pinenuts
Modelo

Chicken Confit Lyonnaise 30
roasted potatoes, frisee, bacon lardons, *perfect poached egg,
crouton crumble, lyonnaise dressing
Trefethan chardonnay

***Black Angus Steak Frites** 36
frites and bearnaise
Oberon Cabernet

SANDWICHES

served with frites or sub a side salad for +2

ABC Smashed Burger 27
double smashed patties, applewood smoked bacon, caramelized onions,
american cheese, signature sauce, toasted brioche bun
Deschutes Fresh Squeezed or Seghesio Zinfandel

Demi Glaze Smashed Burger  28
double-smashed patties, gruyere cheese, caramelized onion, *black garlic
aioli, demi glaze, arugula, toasted brioche bun
add bacon+3
Palisades Tahoe Kick Turn Blonde

Karaage Fried Chicken Sandwich 26
fried chicken, miso kale coleslaw, applewood smoked bacon,
pickles toasted brioche bun
Chandon Brut

SALAD

Grilled Green Goddess   20
little gems, watermelon radish, green beans, pomegranate seeds,
green goddess dressing
FiftyFifty Tahoe Pils

Winter Beet Salad     20
wild arugula, red and golden beets, orange segments, feta, white
balsamic dressing
Twomey Sauvignon Blanc

add grilled chicken+10 or steak+12



Vegetarian



Vegan



Gluten friendly



Chef's Favorite

**AUTO-GRATUITY OF 18% WILL BE APPLIED TO PARTIES OF 6 OR MORE.

THERE IS A 1% NORTH LAKE TAHOE TBID FEE ADDED TO ALL TRANSACTIONS.

*THESE ITEMS ARE SERVED RAW OR MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Major food allergens are used as ingredients. Please notify your cook if you have food allergies or dietary restrictions.

Draft Beer

Coors Light	10
4.2% ABV / 10 IBU American Lager, Golden, CO	
Deschutes Fresh Squeezed	12
6.4% ABV / 60 IBU American IPA, Bend, OR	
Sierra Nevada Hazy Little thing	12
6.7% ABV / 35 IBU Hazy IPA, Chico, CA	

Craft Canned Beer 12

FiftyFifty Tahoe Pilsner	
5.3% ABV / 25 IBU Pilsner, Truckee, CA	
Sincere Dry Cider	
5.9% ABV Cider, Napa, CA	
Alvarado Street Mai TaiPA	
6.5% ABV / 45 IBU American IPA, Salinas, CA	
Modelo Especial	
4.4% ABV / 18 IBU Lager, Tacuba, Mexico	
Sierra Nevada Pale Ale	
5.6% ABV / 38 IBU American Pale Ale, Chico, CA	
Palisades Tahoe Kick Turn	
4.2% ABV / 20 IBU Blonde Ale, Truckee, CA	
White Claw Mango	14
5.0% ABV Seltzer	
Almanac Bunny Hill IPA	14
6.1% ABV / 30 IBU New England IPA, Alameda, CA	

Light & NA Canned Beer 10

Coors Light	
4.2% ABV / 10 IBU American Lager, Golden, CO	
Athletic Brewing Run Wild	
Non-Alcoholic / 35 IBU IPA, San Diego, CA	
Athletic Brewing Free Wave Hazy	
Non-Alcoholic / 55 IBU Hazy IPA, San Diego, CA	
Athletic Brewing Upside Down	
Non-Alcoholic / 15 IBU Hazy IPA, San Diego, CA	

Spirit Free 12

Elderflower Spritz	
Elderflower syrup, NA sparkling wine or club soda & lemon	
NA Margarita	
Lime juice, orange juice, simple syrup, agave syrup & soda water	
NA Spritz	
NA Apertivo syrup & NA sparkling wine or club soda	

Craft Cocktails

Mezcal Old Fashioned	20
Illegal Mezcal, Angostura bitters, agave syrup, on the rocks	
Rye Paper Plane	20
Woodenville rye whiskey, Aperol, amaro, lemon juice	
Gin Cucumber Mint Cooler	19
Hornbrook Gin, lime juice, simple syrup, club soda, fresh mint and cucumber	
Mezcal Negroni	19
Union Mezcal, sweet vermouth, Campari	
Patron Margarita	21
Patrón Reposado, agave syrup, lemon juice, lime juice, Grand Marnier	
Aperol Spritz	16
Aperol, Prosecco, soda water, orange slice	

Hot Cocktails

Hot Toddy	17
Bulleit bourbon, honey, lemon	
Irish Coffee	17
Tullamore Dew whiskey, La Colombe coffee, sugar, whipped cream	
Thin Mint	18
Ghirardelli hot chocolate, Rumplemintz, Frangelico, whipped cream	

White Wine

Twomey Sauvignon Blanc	20/78
Sonoma County	
Trefethen Chardonnay	16/55
Napa Valley	

Sparkling Wine

Chandon Rosé Split	20
Napa Valley	
Chandon Brut	12/46
Napa Valley	
Veueve Cliquot	98
Reims, France	

Red Wine

CA Locations Red Blend	12/46
California Blend	
Seghesio Zinfandel	16/55
Sonoma County	
Hahn Arroyo Seco Pinot Noir	14/42
Monterey County	
Belleruche Côtes-du-Rhône	12/46
Rhône Valley	
Oberon Cabernet Sauvignon	17/55
Napa Valley	