

The
GRANITE
— B I S T R O —

STARTERS

Fries 

classic or topped with garlic, herbs, shaved parmesan

Buffalo Cauliflower  

roasted cauliflower, house made vegan buffalo sauce,
house made vegan blue cheese

Pretzel & Beer Cheese 

fresh baked pretzel, beer cheese, spicy mustard

Roasted Lemon Spinach Artichoke Dip 

served with crostinis

SOUP

French Onion

onion, beef broth, crouton, provolone, gruyere

Soup of the Day

ask your server for today's selection

SALADS

Fall Farmer's  

mixed greens, red onion, cucumber, radish, sun dried tomatoes,
baby heirloom tomatoes, apricot vinaigrette

Tahoe Food Hub  

beets, citrus supremes, baby greens, goat cheese, candied
walnuts, blood orange vinaigrette

Grain & Kale 

farro, roasted seasonal squash, feta, pepitas, raisins, apple
slices,
maple balsamic vinaigrette

Add steak, salmon, chicken, fried egg, avocado

MAINS

Drunken Fish Tacos

chef's choice fish, Asian cabbage slaw, lemon ginger glaze, hoison
sriracha, cilantro, lime, tortilla chips, salsa

Tram Jam Chicken Sandwich

herb marinated chicken, fig jam, brie, arugula, apple slices, white
balsamic reduction, telera roll

High Camp Burger


½ pound CAB patty*, Fiscallini cheddar, lettuce, tomato,
onion, bistro sauce, house made pickles, toasted brioche bun

Bistro Burger

½ pound CAB patty*, habanero aioli, brie, caramelized onion,
roasted wild mushrooms, mixed greens, pretzel bun

Teriyaki Salmon Bowl 

pan seared sesame salmon, served over fried rice, edamame,
matchstick carrots, broccolini, Fresno chiles, crunchy slaw,
house made teriyaki

Teriyaki Vegan Bowl  

teriyaki roasted cauliflower, served over fried rice, edamame,
matchstick carrots, broccolini, Fresno chiles, crunchy slaw,
house made teriyaki

Steak Asado 

grilled butcher steak*, blistered tomatoes, broccolini, smashed
fingerling potatoes, zhug sauce

Add bacon, caramelized onion, wild mushrooms,

fried egg, avocado



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.

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DESSERT

Root Beer Float

fountain style, vanilla bean style, touille

Ice Cream

variety of flavors

HOT DRINKS

Tahoe Toddy

Bullet Whiskey, lemon, honey, hot water

Thin Mint

Peppermint Schnapps, Frangelico, hot cocoa

Real Irish Coffee

Tullamore Dew, sugar, coffee

COLD DRINKS

Mud Slide

Tito's Vodka, Kahlua, Bailey's Irish Cream, heavy cream

Dark Sweet n' Stormy

Kahlua, Kraken rum, ginger beer

Local's Lemonade

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

Miracle Margarita

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

Flight of the Tram

Yellow Red Bull, Herradura Silver Tequila, lime, pineapple

Tahoe Bombin' Bloody

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

Tonic Tower Sixteen

Bombay Gin, St. Germain, grapefruit, tonic water

Aperol Spritz

Aperol, lemon, champagne, soda water

Mountain Mule

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

Mainline Mojito

Don Q Mojito Rum, soda water, lime juice, simple syrup

DRAFT BEER

Sierra Nevada Hazy Li' Thing

Deschutes Fresh Squeezed IPA

Coors Light

CANNED BEER

Firestone Walker 805 Blonde Ale

FiftyFifty Tahoe Pilsner

Golden State Hard Cider

Blue Moon

Sierra Nevada Pale Ale

Modelo Especial



Vegetarian



Vegan



Gluten Free

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WHITE WINE

- Line 39 Chardonnay
- Rutherford Ranch Chardonnay
- Joel Gott Sauvignon Blanc
- Fleurs de Prairie Rose
- Bisol Jeio Prosecco

RED WINE

- Line 39 Cabernet Sauvignon
- Alexander Valley Cabernet
- Sokol Blosser Pinot Noir
- Hess Treo Red Blend

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