

LUNCHTIME APPS & SNACKS SHARE PLATES

milestone's brussels sprouts

parmesan & balsamic - 13
add bacon +3

signature fried green tomatoes

goddess remoulade - 14

mac & cheese

plain jane - 9
ham, onion & jalapeno - 12

carnitas fries

house sauce, crema
pico de gallo, cotija - 12

grilled prawn tacos

lettuce, pico de gallo, house sauce
- 17

roast bone marrow

seasonal relish, grilled bread - 15

summer fruit cocktail

summer melon, cucumber, tajin
strawberry, balsamic reduction - 12

bruschetta

local tomatoes, reduced balsamic,
crostini - 11

crispy wings

tossed in house red chili buffalo
small dressed caesar salad - 16

hummus

lemon, roasted chickpeas, chili oil
pistachio, olive, tomato, spices - 14

LUNCH PLATES

wild caught alaskan cod fish & chips

tempura style tequila battered wild alaskan cod
house seasoned fries, caper dill tartar sauce - 19

bistro steak frites

10oz. angus bistro filet,
fries, chimichurri - 29

scottish salmon

seared salmon cutlets, house salad
lemon caper sauce - 25

fish tacos

wild caught alaskan cod,
pineapple pico, house fixin's, corn tortillas
salad or french fries - 17
(fried or seared a la plancha)

shrimp risotto

seared prawns, lemon risotto
summer vegetables - 25

TARTINES (ON TOAST)

open-faced sourdough toasts served a la carte
(add a house salad or french fries + 2½)

ham & cheese

prosciutto di san daniele, double cream brie,
toasted almonds, apple, fig jam- 15

smoked salmon rillettes

smoked salmon rilette schmear
sliced avocado, red onion - 14

bacon & egg salad

egg salad, cherry wood smoked bacon
tomato, whole grain mustard - 14

COMPOSED SALADS

salads are prepared with baby mixed leaf lettuce
(adds | avocado 2½ | chicken 6 | salmon 10 | prawns 11 | steak 14)

cali-chicken

almonds, carrots, shaved onion, sliced apple
ginger & mandarin dressing - 16

proper cobb

sliced avocado, blue cheese, applewood bacon
shaved onion, carrots, tomato, cucumber
hard egg, goddess dressing - 16

ancient grain

toasted farro, heirloom tomatoes, onion, sunflower sprouts
cucumber, radish, feta, balsamic - 16

caesar salad

classic crisp romaine, shaved reggiano
garlic croutons, parmesan tuile - 12

SANDWICHES

truckee sourdough artisan breads
served with fries or substitute for a house salad + 2½

60 day dry aged grass fed cheeseburger

½ pound dry aged charbroiled patty, brioche butter bun
leaf lettuce, tomato, onion, house pickles, sauce, cheddar - 19½
- add thick slab applewood smoked bacon +3

signature french dip

9 oz. thinly sliced angus tri-tip, melted cheese
horseradish aioli, fresh roll, grilled onions, au jus - 19½

torta carnitas

house carnitas, house california avocado guacamole
crema aioli, brioche roll - 19

chicken clubhouse

grilled chicken, avocado, bacon
lettuce tomato onion, sourdough - 19

EAT DESSERT FIRST

pot de creme

chocolate, coconut
- 9 - (GF)

key lime tart

key lime curd
vanilla tart shell
chantilly cream
- 9 -

lemon blueberry cake

raspberry coulis, chantilly
- 9 - (GF)
add a scoop of vanilla - 3 -

chef's choice

- 9 -

warm chocolate chip cookies

½ dozen - 9
baker's dozen - 15

seasonal gelato

rotating flavor - 7

HAPPY HOUR

3pm to 5pm mon - fri

FOOD

molé chx strips - 7
brie & apple tartine - 7 (v)
carnitas tacos - 6
burnt beef ends - 8
cheese & snacks - 9
house sausage coney island - 9
fancy cheeseburger combo - 15

DRINK

(all day happy hour drink on
monday)
bourbon or titos
highball - 7

cosmo - 7

margarita - 7

draft beers - 4
(lager, ale)
french 75 - 7
wines by the glass - 6
(pinot, chardonnay)

happy hour
bubbly cocktail - 6

Join us for
WEEKLY SPECIALS



monday is taco day

tiki-tuesday

double lobster wednesday

pizza thursday

chef's choice weekends

&

the best

weekend brunch
saturday & sunday

MILESTONE

DAILY LUNCH MENU
COCKTAIL BAR & RESTAURANT