

APPS & SNACKS SHARE PLATES

crispy brussels sprouts

parmesan & balsamic - 13
add bacon +3

milestone's mac & cheese

plain jane - 8
bacon & jalapeno - 12

steak chili

new york steak chili - 9/12

spinach falafel

crisp chickpea falafel
tzatziki - 14 (gf)

chorizo sope

homemade sope
jalapeno cilantro aioli
pico de gallo, lettuce - 15

chile verde ribs

slow cooked ribs, fluffy chips - 19

shrimp tacos

grilled prawns, cabbage, carrots
jalapeno cilantro aioli, pickled
onion - 21

house pumpkin hummus

roasted pumpkin maple hummus
pepitas, pita chips - 15 (v)

LUNCH PLATES

wild caught alaskan cod fish & chips

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

new york strip steak frites

9oz. angus new york strip, cooked medium rare
garlic & shallot butter, fries - 29

salmon picatta

seared salmon "cutlets", chile caper cream sauce
dressed green salad - 19

fish tacos

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

steak & gorgonzola fettuccine

new york strip, alfredo, spinach, gorgonzola cream, fettuccine - 21

TARTINES (ON TOAST)

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

ol' fashioned chicken salad

toasted walnuts and dried cranberry - 15

avocado toast

Apple, pomegranate, onion, chickpea, walnut - 14

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

salmon niçoise

seared salmon, baby greens, tomato, green beans
potato, egg, olives, boquerones, radish, vinaigrette - 19

big blue

blue cheese, blueberries, beets, onion
almonds, croutons, blue cheese dressing 17 (v)

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

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

mom & pop's original fried chicken sandwich

crispy chicken, pimento cheese
lettuce, house pickles and house sauce - 16

warm roasted & sliced turkey

lettuce, tomato, jalapeno, crema, grilled brioche - 16

bacon & egg salad sandwich

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

**EAT
DESSERT
FIRST**

pot de creme

pumpkin custard
chantilly cream
- 9 - (GF)

**snickerdoodle
creme brulee**

cinnamon custard &
caramelized sugar
- 9 - (GF)

**chocolate
ganache cake**

raspberry ganache
house whipped cream
- 9 - (GF)

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 - 6

brie & apple tartine - 7 (v)

carnitas tacos - 5

choucroute garnie - 9

french onion fries - 8

cheese & snacks - 9

DRINK

(all day happy hour drink on
monday)

bourbon or titos
highball - 7

cosmo - 7

margarita - 7

draft beers - 2 off
(lager, ale)

wines by the glass - 6
(pinot, chardonnay, rose)

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**