

LUNCHTIME APPS & SNACKS SHARE PLATES

crispy brussels sprouts

parmesan & balsamic - 13
add bacon +3

fried green tomatoes

goddess remoulade - 13

mac & cheese

plain jane - 8
bacon & jalapeno - 12

soup of the day

scratch / house made - 9½

fluffy chips

thick cut chips
loaded potato crema - 11 (gf)

salmon cakes

warm & preserved tomato
parmesan dust. - 17

chipotle mole chicken tenders

goddess & cotija cheese - 15

seared prawns

balsamic-herb
caprese chutney - 17

loco fries

crisp fries, crema
green chili sauce
cotija cheese - 9 (gf)

LUNCH PLATES

wild caught alaskan cod fish & chips

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

prime ribeye cap steak frites

8oz. angus rib-eyecap, cooked medium rare
garlic & shallot butter, fries - 32

scottish salmon

seared salmon cutlets, garlic broccoli
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 alfredo

seared prawns, pasta, onions, alfredo sauce
red & green pepper, garlic bread - 25

TARTINES (ON TOAST)

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

curry chicken salad

almonds, apple, fig jam - 15

crab rangoon

crab, avocado, house spread, miso vin - 19

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

original buffalo chicken sandwich

crispy chicken, blue cheese, buffalo sauce
lettuce, house pickles and house sauce - 16

nick's favorite classic croque madame

sliced ham & gruyere cheese, mornay sauce, sunny egg - 19

bacon & egg salad sandwich

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

EAT DESSERT FIRST

pot de creme

chocolate, coconut
- 9 - (GF)

fruit tart

custard, berry coulis
puff pastry
- 9 - (GF)

brownie

dark and white chocolate
caramel, chantilly
- 9 - (GF)
add a scoop of gelato - 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
- lil blue salad - 7½ (v)
- soup of the day - 7½
- loco fries - 8
- cheese & snacks - 9
- chx salad tartine - 7½
- 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