

## 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  
bacon & jalapeno - 12

### carnitas fries

house sauce, crema  
pico de gallo, cotija - 12

### chicken artichoke

four cheese, crispy pita - 17

### roast bone marrow

seasonal relish, grilled bread - 15

### meatballs alfredo

dry aged beef meatballs - 15

### walnut shrimp

sweet chili sauce, walnuts - 17

### buffalo wings

tossed in house red chili buffalo  
fries - 16

### hummus

hazelnut, roasted chickpeas,  
apple, cucumber, pita - 14

### soup of the day

seasonal, bread - 9

## 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,  
fluffy chips, chimichurri - 29

### scottish salmon

seared salmon cutlets, vegetables  
piccata 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)

### striploin fettuccine

grilled new york steak, gorgonzola  
alfredo, fettucini - 27

### california burrito

carne asada, rice, fries, avocado  
pico de gallo, cheese, crema - 21

## 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

### bacon & egg salad

egg salad, apple 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

### wild grain

heirloom rice, apples, dried cranberry, honeynut squash, blue cheese,  
sprouts, arugula, balsamic vin - 17

### 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

### mom & pop original

fried chicken, pimento cheese  
lettuce tomato onion, brioche bun - 19

### turkey

roasted turkey, hummus, cranberry, caramelized onion aioli  
dressed arugula shaved red onion - 16

EAT  
DESSERT  
FIRST

chocolate  
decadence  
flourless chocolate cake  
raspberry coulis  
- 9 - (GF)

apple cobbler  
vanilla ice cream  
- 9 -

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  
salmon cakes - 10  
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