

LUNCH STYLE TAPAS & SHARE

CRISPY BRUSSELS SPROUTS

parmesan & balsamic - 12 (v)
-or-
with slab bacon lardons - 15

MILESTONE'S MAC & CHEESE

plain jane - 8
bacon & jalapeno - 12

BUTTERMILK FRIED GREEN TOMATOES

green goddess remoulade - 10½

BLISTERED SHISHITOS

seared a la plancha
summertime aioli - 14

AGUACHILES CAMARONES VERDES

shrimp ceviche, cucumber, onion
avocado, chilies - 17

CHILLED MAC SALAD

blackened spicy chicken - 12

SUMMER FALAFEL & HOUSE HUMMUS

house hummus, heirloom tomato
sliced cucumber, olives
pickled & fresh onion, peppers
warm pita - 18 (v)

LUNCH PLATES

WILD CAUGHT FISH & CHIPS

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

STEAK FRITES 9oz. NEW YORK STRIP

cooked medium rare
garlic & shallot butter, fries - 29

SALMON PICATTA

seared salmon "cutlets"
chile caper cream sauce
dressed green salad - 18

WILD CAUGHT FISH TACOS

wild alaskan cod, pineapple pico
house fixin's, corn tortillas
salad or french fries - 16
(fried or seared a la plancha)

PRAWNS & PENNE FRESH SUMMER PESTO

prawns, cherry tomatoes
creamy basil & garlic pesto
fresh garlic & cheese bread - 21

TARTINES (on toast)

open-faced sourdough toasts served a la carte
(add a house salad or french fries + 2 1/2)

GRILLED VEGETABLE & MELTED PROVOLONE (v) - 13

SUMMER FRUIT & PROSCIUTTO CAMBOZOLA & HOUSE MARMALADE - 15

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

SUMMER NICOISE

marinated tuna, greens and kale, tomato, green beans
potato, egg, olives, boquerones, radish, vinaigrette - 16

SANDWICHES

all sandwiches are served on
truckee sourdough artisan breads available at lunch- served with fries
substitute for a house salad + 2 ½

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 house cheese
horseradish aioli, fresh roll, grilled onions, au jus - 19½

MOM & POP ORIGINAL

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

CARNITAS PULLED PORK TORTA

pulled pork, onion, jalapeno, cilantro
southwestern aioli on soft roll - 17

MILESTONE MAINE LOBSTA' ROLL

chilled & dressed, house relish with side salad - 31

BACON & EGG SALAD SANDWICH

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

EAT
DESSERT
FIRST

POT DÈ CREME
chocolate custard
chantilly cream - 9

CREME
BRULEE
vanilla custard
smoked salt - 9

MIXED BERRY
SHORTCAKE
guava curd, mixed berries
pound cake
house whipped cream- 9

CHEF'S INSPIRATION
- 9 -

WARM
CHOCOLATE CHIP
COOKIES
½ dozen - 9
baker's dozen - 15

GELATO
A LA MODE
seasonal flavor - 9

HAPPY
HOUR
LIVES

3pm to 5pm mon - fri

FOOD

molé chx strips - 6

brie & apple
tartine - 7

carnitas tacos - 5

crispy falafel &
hummus - 8

steak brochette - 9

cheese & snacks - 9

DRINKS

(all day happy hour drink on
monday)

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
SUNDAY SPAGHETTI
MONDAY TACOS
TIKI TUESDAY
LOBSTER WEDNESDAY
PIZZA THURSDAY
CHEF'S WEEKENDS
&
WEEKEND BRUNCH

Thank you for voting for us to
win the following restaurant
categories over the years

- "region's best brunch"
- "best overall restaurant"
- "best cocktail bar"
- "best bartender"
- "best happy hour"
- "best patio / outdoor dining"
- "best family dining"
- "best service"
- "best salads"
- "best burger"