

## LUNCHTIME APPS & SNACKS SHARE PLATES

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### crispy brussels sprouts

parmesan & balsamic - 13  
add bacon +3

### fried green tomatoes

goddess remoulade - 13

### mac & cheese

plain jane - 8  
bacon & jalapeno - 12

### pasture raised chicken dumplings

scratch / house made - 9½

### spinach falafel

crisp chickpea falafel  
tzatziki - 14 (gf)

### salmon cakes

warm & preserved tomato  
parmesan dust. - 17

### chipotle mole chicken tenders

goddess & cotija cheese - 15

### seared prawns

balsamic-herb  
caprese chutney - 17

### pumpkin hummus

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

## LUNCH PLATES

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### 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 florentine

seared salmon cutlets, spinach & sauce mornay  
dressed green salad - 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 fra diavola

capellini pasta, seared prawns  
fra diavola sauce, garlic bread - 25

## TARTINES (ON TOAST)

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

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### curry chicken salad

almonds, apple, fig jam- 15

### avocado toast

bacon jam, hard egg, tomato- 14

## SALADS

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

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### 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

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### 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

### 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)

**spiced  
semifreddo**

warming spices, white  
chocolate, fruit  
- 9 - (GF)

**blondie**

dark and white chocolate  
caramel, chantilly  
- 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 - 7

brie & apple tartine - 7 (v)

carnitas tacos - 6

lil blue salad - 7½ (v)

steak chili - 7½

apple & miso salad 7½

french onion dirty fries - 8

cheese & snacks - 9

pumpkin hummus - 8 (v)

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**

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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**