

LUNCHTIME APPS & SNACKS SHARE PLATES

crispy brussels sprouts

parmesan & balsamic - 13
add bacon +3

fried green tomatoes

goddess remoulade - 13

mac & cheese

lobster, jalapeno, onion - 31
plain jane - 8
bacon & jalapeno - 12

soup of the day

scratch / house made - 9½

calamari

crisp, marinara sauce - 11

crispy prawns

panko prawns, fries - 17

roast bone marrow

seasonal relish, grilled bread - 15

prawns ceviche tostada

mango ceviche, cotija - 17 (gf)

esquites

roasted mexican street corn salad
- 9 (gf)

wings

choice of buffalo, mango
habanero, salt & pepper- 16

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 green beans, chimichurri - 32

scottish salmon

seared salmon cutlets, parmesan asparagus
balsamic reduction, 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 pesto

seared prawns, GF penne pasta, cherry tomatoes
pesto cream, garlic bread - 25

chicken caesar

grilled marinated chicken, romaine
croutons, parmesan - 21

TARTINES (ON TOAST)

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

ham & cheese

prosciutto, brie, almonds, apple, fig jam- 15

asparagus artichoke

asparagus, spinach artichoke spread, peas - 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

ancient grain

toasted farro, peas, microgreens artichoke, tomato, olive, cucumber, onion
broccolini, parmesan, lemon vin - 16

spring fling

asparagus, beans, roasted carrot cucumber, tomato, broccoli, olives pea
shoots, radish, goat feta, balsamic - 18

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

original buffalo chicken

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

roasted pork

onions, broccolini, peppers, provolone, dijon aioli, olive relish - 19

bacon & egg salad

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

EAT DESSERT FIRST

pot de creme

chocolate, coconut
- 9 - (GF)

p.b. cup

chocolate shell,
peanut butter fluff
, chocolate, almonds
- 9 - (GF)

lemon blueberry cake

Raspberry coulis, chantilly
- 9 - (GF)
add a scoop of vanilla - 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
soup of the day - 7½
cheese & snacks - 9
house sausage & kraut - 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