

TEASERS

<i>WOLFDALÉ'S SMOKED TROUT...Aioli</i>	<i>9</i>	<i>AHI POKE CONES (4)...Wasabi Cream *</i>	<i>10</i>
<i>OYSTERS...Cocktail & Horseradish or Mignonette</i>	<i>3.75 ea.</i>	<i>SEARED BAY SCALLOPS (4)...Arame, Aioli</i>	<i>12</i>

APPETIZERS

<i>CHICKEN GYOZA DUMPLINGS (6)...Creamy Ginger Dip +</i>	<i>15</i>
<i>BAKED OYSTERS (4)...Asiago, Sriracha Aioli</i>	<i>16</i>
<i>SOFT SHELL CRAB TEMPURA...Asparagus, Nouc Cham *</i>	<i>19</i>
<i>AHI & HAMACHI SASHIMI...Arame, Shoga Ginger, Wasabi</i>	<i>20</i>

SOUP & SALAD

<i>CURRY ZUCCHINI SOUP...Balsamic, Crispy Basil</i>	<i>Cup 7.50 Bowl 9</i>
<i>ARUGULA SALAD...Spring Roll, Beets, Mint, Asian Persuasion *</i>	<i>13</i>

ENTREES

<i>TAMARIND THAI STEW...Prawns, Scallops, Cod, Crab, Spinach, Mushrooms, Jasmine Rice</i>	<i>39</i>
	<i> Add 1/2 Lobster Tail 12</i>
<i>ALASKAN HALIBUT...Asian Glaze, Wasabi Cream, Asian Slaw, Jasmine Rice *</i>	<i>39</i>
<i>ASIAN BRAISED BUFFALO SHORT RIBS...Spring Garlic Mashed Potatoes, Yam Chips</i>	<i>42</i>
<i>LAMB SHANK TAGINE...Apricots, Tomatoes, Saffron, Pearl Couscous *</i>	<i>43</i>
<i>DURHAM RANCH FILET MIGNON...Wild Mushrooms, Spring Garlic Mashed Potatoes</i>	<i>46</i>
<i>SURF & TURF...Grilled Filet Mignon Entree with Grilled Lobster Tail, Drawn Butter</i>	<i>62</i>
<i>ZEN PLATE...Asparagus, Asian Slaw, BBQ Tofu, Spring Roll, Wild Mushrooms, Jasmine Rice *</i>	<i>36</i>

SIDES

<i>Truffle Fries with Asiago Cheese</i>	<i>12</i>	<i>Asparagus & Aioli</i>	<i>9</i>
<i>Sautéed Wild Mushrooms</i>	<i>9</i>	<i>Spring Garlic Mashed Potatoes</i>	<i>9</i>
<i>Dinner Roll & Butter +</i>	<i>2</i>	<i>Child's Pasta +</i>	<i>14</i>

DESSERTS

~ Please see our DESSERT menu link for *After Dinner Drinks* & more. ~

<i>Chocolate Torte...Raspberries, Chocolate Gelato +</i>	<i>11</i>
<i>Warm Cherry Cobbler...Vanilla Ice Cream +</i>	<i>11</i>
<i>Affogato...Vanilla Ice Cream, Espresso (Brandy 6)</i>	<i>9</i>
<i>Coconut Sorbet...2 Scoops</i>	<i>8</i>

GIVE A MEAL... Our Howling Meals program benefits Sierra Senior Services' Meals on Wheels & Sierra Relief Kitchen {See more info. at wolfdales.com/howlingmeals} **15**

*Our menu is primarily Gluten Free | * needs modification to be GF | + is not GF
Split Salad \$3.00 / Split Entree \$8.00 | Raw foods may increase food borne illness*

WINES BY THE GLASS

Sparkling

Adami Garbel Brut Prosecco, Italy	14
Roederer Estate Brut Sparkling, Anderson Valley, California	16

Whites

Dry Creek 2019 Sauvignon Blanc, California - ON TAP	12
Villa Varda 2019 Pinot Grigio, Italy	12
Hafner Vineyard 2017 Chardonnay, Alexander Valley, Sonoma	16
Domaine de Figueirasse 2020 Gris to Gris Rose, France	12

Reds

Joel Gott 2017 Cabernet Sauvignon, Napa Valley - ON TAP	16
Silk & Spice 2018 Red Blend, Portugal	15
Truckee River 2018 Pinot Noir, Santa Lucia Highlands	16
Wine Cellar Special ~ Seghesio, 2018 Zinfandel, Sonoma, County	18

UNIQUE MARTINIS | 15

Elevation | 6,250 feet

Grey Goose Pear Vodka, sweet & sour with a sugar frosted rim

Thin Air

St. George Gin, fresh squeezed grapefruit & lime with a sugar frosted rim & cucumber slice

Volcano

Cazadores Resposado Tequila, Cointreau, fresh squeezed lime, Grand Marnier & cranberry juice with a volcanic salted rim

Constable | Harry Johanson

Knob Creek Bourbon, Grand Marnier & bitters with a cinnamon stick & dried cherries

Blue J

Tahoe Blue Vodka, St. Germain, fresh squeezed grapefruit, lemon & lime, Roederer Champagne with frozen grapes (\$1 to benefit Keep Memory Alive)

SPECIALTY COCKTAILS | 14

Emerald Bahia

Casamigos Blanco Tequila, St. Germain, agave, fresh squeezed lime, jalapeño & cilantro with a half salted rim

WD43 | Celebrating 43 Years

Lost Republic Rye Whiskey, ginger beer, fresh squeezed lime & ginger syrup with shoga ginger

Dougie Fresh

Hanson Organic Cucumber Vodka, soda water, fresh squeezed lemon & lime with a cucumber slice

BEERS & CIDER | 7

Seasonal Draft Seismic Pilsner, Sonoma	Revision NE Style Hazy Dbl IPA, Sparks	Samuel Smith's Organic Cider, UK
Sierra Nevada Crystal Wheat, Old Chico	Great Basin 39 North Blonde Ale, Reno	Omission Gluten Free Lager, OR
Alibi <i>Contradiction</i> Stout, Truckee	Sapporo Premium Japanese	Clausthaler Non-Alcoholic,
FiftyFifty CA Pale Ale, Truckee	Guinness Nitrogenated Stout, IRL	Chimay Belgium Red Ale
		11

SAKES

<i>Wandering Poet</i> – Rihaku Junmai Ginjo	16
<i>Dreamy Clouds</i> – Tokebetsu Junmai (unfiltered)	14
<i>Sake Flight</i> – <i>Wandering Poet</i> & <i>Dreamy Clouds</i>	9
Filtered vs. Unfiltered	

NON-ALCOHOLIC

<i>Nojito</i> – virgin mojito	10
<i>Fentimans</i> – botanical ginger beer, UK	7
<i>Vignette</i> – chardonnay wine soda	8