



Lookout Lodge



Early Summer Lunch

Starters

- Ⓢ HARISSA SHRIMP / tiger shrimp, harissa, garlic, cilantro \$16
- HOT WINGS / house made hot sauce, celery, carrots, ranch dressing \$10
- STUFFED MUSHROOMS / parmesan, spinach, cream cheese, panko bread crumbs \$8
- FRIED ZUCCHINI / cucumber yogurt ranch \$8
- GOLDEN RINGS / ranch, bbq sauce \$8
- HUMMUS / smoked paprika, fine herbs, naan \$8
- CHIPS & SALSA / \$4 add guacamole \$6

Mains

- Ⓢ ARUGULA SALAD / stone fruit, burrata, spiced marcona almond, minus 8 vinaigrette \$16
- Ⓢ SPINACH SALAD / blue cheese, bacon, raisins, hazelnuts, pickled onion, charred lemon vinaigrette \$14
- DAILY PIZZA / seasonally inspired (gluten free crust available upon request) \$Ask Your Server
- LOOKOUT RIBS / fall off the bone, house made bbq sauce, served with fries \$16/\$22

Sandwiches

all sandwiches come with your choice of fries or side salad

- THE CUBAN / achiote mojo pork loin, prosciutto, smoked gouda, dijon, pickles, ciabatta \$16
- HIGH ALTITUDE B.L.T. / cherry wood bacon, bibb lettuce, tomato, turkey, avocado, mayo, sourdough \$16
- CAPRESE DIP / heirloom tomato, fresh burrata, basil, brioche roll, balsamic jus \$12
- LOBSTER ROLL / maine lobster claw meat, avocado, cucumber, baby lettuce, lemon, frankfurter roll \$18
- SEASONAL FISH / tamarind-citrus slaw, cilantro, wasabi mayo, sesame, brioche \$MP
- LOOKOUT BURGER / pepper jack, guacamole, tomato, lettuce, grilled onion, chipotle mayo, brioche \$18

Spice It Up!

- CHOOSE FROM / spicy barbeque, habanero mayo, house made sriracha or speecy spicy \$2

Lil' Campers

served with your choice of fries, fruit, salad or broccoli

- TREETOP PB & J / sourdough or wheat bread \$8
- TRUCKEE RIVER CHEESEBURGER / served plain \$8
- COYOTE QUESADILLA / wheat or flour tortilla \$8
- CALIFORNIA CHICKEN TENDERS / ranch \$8

Executive Chef • Brett Moseley

Chef de Cuisine • Hilary Banard

Cocktails, Beer & Wine

Summer Specialties \$15

FLEUR DU LAC LEMONADE

REYKA VODKA, RASPBERRY LAVENDER, LEMON

EASTSIDE

HENDRICK'S GIN, LIME, SIMPLE SYRUP, CUCUMBER, MINT

LA CUBANA

MOUNT GAY EXTRA OLD RUM, COINTREAU,
PINEAPPLE, ANGOSTURA, PROSECCO

TEQUILA SUNRISE

HERRADURA TEQUILA BLANCO, CHAMBORD,
LIME, GRENADINE, SODA

HOPS 'N RYE

BULLEIT RYE, APEROL, LEMON, AGAVE, IPA

BROWN DERBY

WOODFORD RESERVE BOURBON, GRAPEFRUIT, HONEY

Wines By The Glass

SPARKLING

SORELLE BRONCA PROSECCO, ITALY, NV \$12

WHITE

ROSÉ

DOMAINE TRIENNES, PROVENCE, FRANCE, 2014 \$12

PINOT GRIGIO

BENVOLIO, ITALY, 2014 \$9

SAUVIGNON BLANC

Craggy Range, New Zealand, 2015 \$13

CHARDONNAY

FRANK FAMILY, NAPA VALLEY, 2013 \$16

RED

TEMPRANILLO

PENCINA, RIOJA, SPAIN, 2010 \$13

PINOT NOIR

TEN ACRE, SONOMA COAST, 2013 \$16

MERLOT

WHITEHALL LANE, NAPA VALLEY, 2013 \$14

ZINFANDEL

EASTON, AMADOR COUNTY, 2013 \$13

CABERNET SAUVIGNON

CHAPPELLET, NAPA VALLEY, 2014 \$16

Beer

DRAFT

ANDERSON VALLEY BOONT AMBER ALE, CALIFORNIA \$7

EEL RIVER BLONDE, CALIFORNIA \$7

GUINNESS STOUT, IRELAND \$9

ANDERSON VALLEY HOP OTTIN' IPA, CALIFORNIA \$7

LAGUNITAS PILSNER, CALIFORNIA \$7

DESCHUTES BLACK BUTTE PORTER, OREGON \$7

LOST COAST GREAT WHITE, CALIFORNIA \$7

SPRECHER ROOT BEER, WISCONSIN \$5

BOTTLE

AMSTEL LIGHT, HOLLAND \$6

BUDWEISER, MISSOURI \$4

BUDWEISER LIGHT, MISSOURI \$4

COORS LITE, COLORADO \$4

CORONA, MEXICO \$5

GREEN FLASH STOUT, CALIFORNIA \$7

HEINEKEN, HOLLAND \$7

MAGNER'S CIDER, IRELAND \$6

MOOSE DROOL BROWN ALE, MONTANA \$7

NEGRA MODELO, MEXICO \$6

RACER 5, IPA, CALIFORNIA \$6

SCRIMSHAW PILSNER, CALIFORNIA \$7

SCULPIN IPA, CALIFORNIA \$7

STELLA ARTOIS, BELGIUM \$6

ST. PAULI GIRL N/A, GERMANY \$5