

STARTERS

Fried Zucchini

since 1965, a sunnyside tradition 12

Chicken Wings

all natural petaluma farms, sriracha buffalo sauce, cucumbers, buttermilk herb dip 13.5

Coconut Crusted Calamari

lemon wasabi cocktail sauce 16

Ahi Poke*

raw yellowfin tuna, onions, avocado, soy citrus dressing, furikake tortilla chips 17

FROM THE GARDEN

Caesar Salad

crisp romaine lettuce, asiago cheese, garlic herb focaccia croutons 9
with all natural chicken 17 | with salmon 19

Strawberry & Summer Greens* ©

golden beets, hazelnuts, goat cheese, basil balsamic vinaigrette 11 with all natural chicken 19 | with salmon 21

OFF THE HOOK

Fresh Fish Tacos

flour tortillas, cabbage, pico de gallo, tomatillo sauce, tortilla chips, salsa roja, choice of cajun or beer battered 16.5 add avocado 2.5

Sesame Salmon Rice Bowl

sustainably raised verlasso salmon, brown jasmine rice, pickled carrots, kimchi, edamame beans, citrus ponzu sauce 21

LAKESIDE FAVORITE

Pistachio Crusted Fresh Fish

asiago herb panko crust, lemon caper butter, brown jasmine rice, pineapple jicima slaw 29

FROM THE FARM

Steak & Fries*

dijon rubbed filet mignon, charred green onion gremolata, arugula salad, garlic herb fries 36

Grilled Chicken Sandwich

fire grilled chicken breast, applewood smoked bacon, white cheddar, arugula, vine ripened tomatoes, basil pesto aioli, balsamic drizzle, brioche bun, fries 16

Sunnyside Burger*

8oz. wagyu angus blend, aged white cheddar, brioche bun, secret sauce, fries 16.5 add applewood smoked bacon 3

Wild Mushroom & Spinach Ravioli

vegan ravioli, fire roasted tomatoes, golden beets, basil, macadamia nuts, garlic chardonnay broth 23

KIDS

Crispy Chicken

crunchy battered all natural chicken breast, ranch, fruit or fries 11

Macaroni & Cheese

pasta shells, house made cheddar cheese sauce 9

Teriyaki Salmon Rice Bowl

sustainably raised salmon, steamed jasmine rice, teriyaki glaze 15

Cheeseburger*

USDA fresh beef, cheddar cheese, fries 10

Teriyaki Chicken Bowl

all natural chicken breast, steamed jasmine rice, teriyaki glaze 11

DESSERT

Kimo's Original Hula Pie® chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 11

© Gluten conscious - item is prepared with gluten free ingredients; however our kitchen is not gluten free. Please inform your server of any allergies. * Consuming raw or uncooked food may increase your risk of food borne illness. An 18% gratuity is requested from parties of eight or more.

BEVERAGES

Tahoe's version of our classic Duke's Mai Tai for one $or\ two$, made with aloha, fresh hawaiian juices & two types of rum			13/20
BEER 16 OZ. CAN			
Alibi Ale Works Kolsch			6
Alibi Ale Works Pale Ale			6
Alibi Ale Works IPA			6
Alibi Ale Works Mr. Tartacular's			6
WINE 8.5 oz. can			
Chardonnay			6
Rosé			6
Petite Syrah			6
SELTZER 12 OZ. CAN			
Maui Brewing Co Citrus Hard Seltzer			5
HARD CIDER 16 OZ. CAN			
Golden State Cider			6
		LED WINE	
	ick of Govind	o stemless wine glasses for \$20 Reds	
Bubbles, Rosé, Whites			
Chandon Brut	20	Sean Minor	10
Sparkling Wine, Napa Triennes	20	Pinot Noir, California Scribe "Estate"	18
Rose, Provenance, France	19	Pinot Noir, Sonoma	29
St. Supery		Bonny Doon "Le Cigare Volant"	
Sauvignon Blanc, Napa	18	Grenache & Syrah, Central Coast	24
Cade		Seghesio	
Sauvignon Blanc, Napa	25	Zinfandel, Sonoma County	19
Sean Minor Chardonnay, California	16	Wines of Substance Cabernet Sauvignon,	
Mer Soleil "Reserve"	. •	Columbia Valley, WA	18
Chardonnay, Santa Lucia		Austin Hope	
Highlands	25	Cabernet Sauvignon, Paso Robles	34
Rombauer		Adaptations	
Chardonnay, Carneros	39	Cabernet, Sauvignon, Napa	60
NON-ALCOHOLIC			
Fresh Lemonade			4
- al:			
Topo Chico 12 oz. BOTTLE Carbonated Mineral Water			4