

WINES BY THE BOTTLE

SPARKLING

Fratelli Cosmo prosecco italy	42
Poema brut cava, spain	46
Taittinger “Prestige” brut rosé champagne, france	90
Schramsberg “Reserve” brut north coast	140

ROSÉ

Mont Gravet rosé of cinsault pays d'oc, france	42
Stolpman “Love You Bunches” rosé of gsm santa barbara county	46
Scribe “Estate” rosé of pinot noir sonoma county	56

PINOT GRIS/GRIGIO

La Fiera pinot grigio veneto, italy	42
Sokol Blosser pinot gris willamette valley, oregon	46

PINOT NOIR

Banshee sonoma county	50
Alfaro santa cruz mountains	52
A to Z “Essence” oregon	58
Lichen “Moonglow” anderson valley	64
Selby “Calegari” russian river valley	70
Storm “Duvarita” santa barbara county	76
J Davies “Ferrington” anderson valley	95
Cobb “Emmaline Ann” sonoma coast	110
Domaine Serene “Evenstad Reserve” dundee hills, oregon	125

MERLOT

Duckhorn napa valley	75
Paradigm napa valley	78
Plumpjack napa valley	85

MORE WHITES

Bonny Doon Vineyard picpoul arroyo seco	44
Sparkman “Birdie” riesling columbia valley, wa	39
Selbach “Incline” riesling mosel, germany	42
Foxen chenin blanc santa maria valley	44

SAUVIGNON BLANC

Mohua marlborough, new zealand	46
St. Supery napa valley	48
The Ojai Vineyard “McGinley” santa ynez valley	58
Cade napa valley	60
Merry Edwards russian river valley	66

MORE REDS

Giornata “Luna Matta” sangiovese paso robles	56
Altamura sangiovese napa valley	98
K Vintners “Milbrandt” syrah wahluke slope, wa	68
Santa Julia “Organica” malbec mendoza, argentina	42

RED BLENDS

Tablas Creek “Esprit de Tablas” red Rhône blend paso robles	90
Brown “Chaos Theory” proprietary red napa valley	68
Joel Gott “Palisades” red blend california	38
Skinner “Native Red” red blend <i>(served chilled)</i> el dorado	50

ZINFANDEL

Turley “Juvenile” california	56
Rockpile “Rockpile Ridge” sonoma county	68
Macauley “Old Vine” napa valley	75

CHARDONNAY

Sean Minor california	42
The Wonderland Project “White Queen” sonoma county	50
Tyler santa barbara county	58
Chanin “Los Alamos” santa barbara county	62
ZD california	68
Rombauer carneros	70
Plumpjack “Reserve” napa valley	72
Chateau Montelena napa valley	88
Far Niente napa valley	92

CABERNET SAUVIGNON

Cape D’Or western cape, south africa	46
Charles Smith “Substance” columbia valley, washington	52
Daou paso robles	59
Penfold’s “Max’s” south australia	62
Truchard “Estate” carneros	65
AXR napa valley	100
St. Helena Winery st. helena	110
Kathryn Hall napa valley	190
Pride “Reserve” napa-sonoma	220
Spottswoode “Estate” napa valley	260



Sunnyside
RESTAURANT & LODGE

LAKESIDE LIBATIONS

COCKTAILS

Mai Tai tahoe’s version of our classic duke’s mai tai 16 <i>proceeds benefit Tahoe Waterman Association</i>
Barrel Aged Old Fashioned barrel aged for up to four weeks in house with four roses bourbon, complete with dehydrated orange wheel and starlino maraschino cherry 16
Escalade Margarita herradura silver tequila, fresh lime, organic agave nectar skinny 15 spicy mango 16 cadillac 16

Sunnyside Slush our signature frozen slush, made with 100% fresh fruit juice and your choice of spirit, rum, tequila, or vodka 15

Lavender Spiked Lemonade french 1883 lavender syrup, tito’s vodka, fresh lemonade 15
--

Sail Away Sipper our twist on a pimms cup, bombay gin, strawberries, cucumbers, lemon juice & topped with ginger ale 16

Yuzu Summer Spritz yuzu syrup, tito’s vodka, aperol, orange juice, shaken and topped with prosecco 15

Sunnyside Refresh square one cucumber vodka shaken with mint & agave, topped with soda 14

CANNED

Cutwater Canned Cocktails vodka soda grapefruit, grape transfusion, rum mojito	8
Golden State Cider healdsburg, ca mighty dry or mellow green	8
Athletic Brewing “Upside Dawn” Golden Ale (N/A)	8

NON-ALCOHOLIC DRINKS

First Breeze lemonade, strawberry purée, blueberries 7
Cucumber Soda muddled cucumber, organic agave, soda, lime 8
Lil’ Slush our signature frozen slush made with 100% fresh fruit juice 9

WINES BY THE GLASS

Poema brut cava, spain	12
Mont Gravet rosé of cinsault pays d'oc, france	11
Stolpman “Love You Bunches” rosé of gsm santa barbara county	12
Mohua sauvignon blanc marlborough, nz	12
Cade sauvignon blanc napa valley	15
Selbach “Incline” riesling mosel, germany	11
La Fiera pinot grigio veneto, italy	11
Sean Minor chardonnay california	11
Tyler chardonnay santa barbara county	15
Plumpjack “Reserve” chardonnay napa valley	18
Banshee pinot noir sonoma county	13
A to Z “Essence” pinot noir oregon	15
Turley “Juvenile” zinfandel california	14
Santa Julia “Organica” malbec mendoza, argentina	11
Joel Gott “Palisades” red blend california	10
Skinner “Native Red” <i>(served chilled)</i> red blend el dorado	13
Cape D’Or cabernet south africa	12
Penfold’s “Max’s” cabernet south australia	16

DRAFT BEER

Sunnyside Blonde stone brewing, escondido, ca	9
Coors Light golden, co	8
Trumer Pilsner berkeley, ca	9
Pacífico mazatlán, mx	8
Deschutes Tropical Fresh IPA bend, or	9
Stone Delicious IPA escondido, ca	9
Alibi Ale Works Pale Ale incline village, nv	10
Good Wolf Brewing Range of Light IPA truckee, ca	10

In an effort to reduce our environmental footprint, the T S family of restaurants proudly serves beer on tap only. We are working to eliminate single-use plastic and glass products for the health of our oceans and lakes, our favorite places to play.



DINNER

SPECIALTY NIGHTS

Monday - Thursday join us inside at the Mountainside Bar for these fun evenings



BURGER & A BEER MONDAY

Enjoy your choice of our specialty burgers with a select draft beer 25



TACO TUESDAY

Enjoy your choice of our specialty tacos only available on Tuesday!
select draft beers 5
sunnyside margaritas 8
select wines by the glass 8



WINE DOWN WEDNESDAY

Wine & dine with our Wine Wednesday Menu offering select bottles at discounted prices



LOCALS NIGHT THURSDAY

20% off your bill with local ID



LIVE MUSIC FRIDAY | LAKESIDE BAR

Start your weekend with Live Music from 5:30pm - 8:30pm outside at our Lakeside Bar

STARTERS

Fried Zucchini

since 1965, a sunnyside tradition 16

Coconut Crusted Calamari

lemon wasabi cocktail sauce 19

Ceviche Lettuce Cups*

salmon, fresh white fish, avocado, mango chutney, lime crema 17

Crispy Brie*

apricot jam sauce, balsamic reduction, prosciutto crisp 16

Pan Seared Scallops*

crispy polenta, green apple, arugula, cream mustard honey sauce 25

BBQ Smoked Ribs

slow cooked pork baby back ribs, chipotle bbq sauce, cucumbers 19

FROM THE GARDEN

with all natural chicken +8, ahi poke +9, or with salmon +12

Caesar Salad

crisp romaine lettuce, shaved parmesan, garlic herb focaccia croutons 13

Apple & Feta Salad

organic field greens, pickled red onion, bacon, macadamia nut pistou, basil vinaigrette 15

Tahoe Buddha Bowl*

marinated baby tomatoes & artichoke hearts, purple chicory, bell peppers, pickled ginger & red cabbage, avocado, lime sesame dressing 21

 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 undercooked foods may increase your risk of foodborne illness

20% gratuity is requested from all parties of eight or more.

LAKESIDE FAVORITES

Pistachio Crusted Fresh Fish

panko & pistachio crusted, citrus herb baby potato cake, red pepper sauce, fennel jam, dill oil 41

Sunnyside Burger*

8oz. CAB angus blend, aged white cheddar, brioche bun, secret sauce, fries 21
add applewood smoked bacon 3

Furikake Crusted Ahi*

sashimi grade, seared rare, raw salad of chicory, broccolini, bok choy, apple, mandarin, ginger, lime sesame dressing 39

Chicken Duo

pan roasted chicken breast, confit chicken leg, sweet corn & tomato ragu, crispy basil, shaved parmesan 34

Filet Mignon*

dauphinoise potatoes, carrot purée, confit garlic, truffle & shallot dressing, burnt onion powder, blackberries 49

Fresh Fish Tacos

flour tortillas, cabbage, pico de gallo, tomatillo sauce, tortilla chips, salsa roja, choice of cajun or beer battered 21
add avocado 2.5

Sesame Salmon Rice Bowl*

sustainably raised salmon, wild rice, pickled carrots & red cabbage, sesame slaw, kimchi, edamame beans, cucumber, citrus ponzu sauce 29

DESSERT

Kimo's Original Hula Pie®

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

Berry Pavlova

vanilla meringue, berries, chantilly cream 13

