

WINES BY THE BOTTLE

SPARKLING

Fratelli Cosmo prosecco italy	42
Poema brut cava, spain	46
Taittinger “Prestige” brut rosé champagne, france	105
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

MORE WHITES

Selbach “Incline” riesling mosel, germany	42
Bonny Doon Vineyard picpoul arroyo seco	44
Foxen chenin blanc santa maria valley	44
Massican “Annia” white blend napa valley	62

SAUVIGNON BLANC

Mohua marlborough, new zealand	46
St. Supery napa valley	48
The Ojai Vineyard “McGinley” santa ynez valley	58
Cade napa valley	60
Pierre Riffault “Les 7 Hommes” sancerre, france	64
Merry Edwards russian river valley	72

CHARDONNAY

Sean Minor california	42
Chamisal san luis obispo coast	46
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
Pride Mountain napa valley	78
Paul Hobbs russian river valley	84
Chateau Montelena napa valley	88
Far Niente napa valley	92
Wayfarer fort ross-seaview, sonoma coast	120

PINOT NOIR

Banshee sonoma county	50
Alfaro santa cruz mountains	52
Lioco mendocino county	64
Lichen “Moonglow” anderson valley	66
Selby “Calegari” russian river valley	70
Storm “Presqu’ile” santa maria valley	76
J Davies “Ferrington” anderson valley	95
Cobb “Emmaline Ann” sonoma coast	110
Tyler “Mae Estate” sta. rita hills	115
Domaine Serene “Evenstad Reserve” dundee hills, oregon	125

MERLOT

Duckhorn napa valley	80
Paradigm napa valley	83
Plumpjack napa valley	89

MORE REDS

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

RED BLENDS

Joel Gott “Palisades” red blend california	38
Mallea red blend santa barbara county	58
Brown “Chaos Theory” proprietary red napa valley	68
Jonata “Todos” red blend ballard canyon	85
Tablas Creek “Esprit de Tablas” red rhône blend paso robles	90
Arietta “Quartet” bordeaux blend napa valley	135

ZINFANDEL

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

CABERNET SAUVIGNON

Cape D’Or western cape, south africa	46
Charles Smith “Substance” columbia valley, washington	52
Truchard “Estate” carneros	65
Daou paso robles	70
AXR napa valley	110
St. Helena Winery st. helena	120
Kathryn Hall napa valley	190
Pride “Reserve” napa-sonoma	220
Mayacamas mt. veeder, napa valley	225
Spottswoode “Estate” napa valley	260
Patrimony adelaida district, paso robles	375



Sunnyside
RESTAURANT & LODGE

LAKESIDE LIBATIONS

COCKTAILS

Mai Tai
tahoe’s version of our classic duke’s mai tai 16

Barrel Aged Old Fashioned
barrel aged for up to four weeks with four roses bourbon, dehydrated orange wheel, 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 Yuzu
tito’s vodka, yuzu sake, lavender syrup, fresh lime juice, topped with soda 17

Coco Martini
ketel one vodka, coffee liqueur, espresso, coconut syrup 17

Sunset Spritz
ketel one vodka, aperol, hibiscus syrup, sparkling water, grapefruit 17

Guava Daquiri
koloa silver rum, elderflower liqueur, guava purée, fresh lime juice 17

Sunnyside Hot Toddy
a festive blend of spiced syrup, lemon wedge, four roses bourbon, clove 15

CANNED

Cutwater Canned Cocktails 8
vodka soda grapefruit, grape transfusion,
rum mojito

Golden State Cider healdsburg, ca 8
mighty dry or mellow green

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

Chamisal chardonnay | san luis obispo coast 12

Tyler chardonnay | santa barbara county 15

Pride Mountain chardonnay | napa valley 20

Banshee pinot noir | sonoma county 13

Lioco pinot noir | mendocino county 17

Turley “Juvenile” zinfandel | california 14

Santa Julia “Organica”
malbec | mendoza, argentina 11

Joel Gott “Palisades” red blend | california 10

Cape D’Or cabernet | south africa 12

Daou cabernet | paso robles 16

DRAFT BEER

Sunnyside Blonde stone brewing, escondido, ca 9

Coors Light golden, co 8

Trumer Pilsner berkeley, ca 9

Farmers Valle Mexican Lager princeton, ca 9

Anderson Valley Brewing Boont Amber
anderson valley, ca 10

Stone Hazy IPA escondido, ca 9

Sierra Nevada Pale Ale chico, ca 9

Deschutes Chasin ‘Freshies IPA’ bend, or 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.



SPECIALTY NIGHTS

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

Start your weekend with live music from 5:00pm - 8:00pm

STARTERS

Fried Zucchini

since 1965, a sunnyside tradition 16

Coconut Crusted Calamari

lemon wasabi cocktail sauce 19

Tomato & Basil Soup

crispy basil, balsamic reduction, garlic focaccia 13

Crispy Brie

red onion jam, compressed apple salsa, garlic focaccia 16

Scallop Tostada*

tomatillo salsa, kohlrabi jicama citrus slaw, crème fraîche, chives 21

Chicken Wings

all natural petaluma farms, cucumbers, buttermilk herb dip. choice of sriracha buffalo or sweet chili 18

FROM THE GARDEN

with all natural chicken +8 or with salmon +12

Caesar Salad

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

Poached Pear & Goat Cheese Salad

toasted almonds, radish, grape vinaigrette 15

Tahoe Buddha Bowl

crispy spiced chickpeas, charred brussels sprouts, pickled carrots & ginger, zucchini, apple fennel chutney, avocado, sweet potato, pumpkin & chia seed 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 will be added to all parties of 8 or more

LAKESIDE FAVORITES

Pistachio Crusted Alaskan Halibut

panko & pistachio crusted, roasted squash, savoy cabbage, piccata sauce 44

Sunnyside Burger*

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

Fresh Fish & Chips

vodka & beer battered fresh fish, fries, pineapple sesame slaw, lemon 27

Pulled Chicken Sandwich

spiced shredded chicken tinga, sundried tomato aioli, arugula, bacon, smoked gouda, raspberry reduction 19
gluten free bread available upon request

Filet Mignon*

USDA prime center cut filet, truffle jus, leek en croute, brussels sprouts 59

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 verlasso salmon, brown jasmine rice, pickled carrots & ginger, kohlrabi jicama poppy seed slaw, kimchi, edamame, cucumber, apple fennel chutney, zucchini, citrus ponzu sauce 29

Yak Bolognese

local sierra valley yak, house made pappardelle pasta, parmesan, aged balsamic reduction, truffle oil 34

Thai Curry Hot Pot

lobster, shrimp, fresh fish, coconut broth, bok choy, broccolini, chard, roasted sweet potato, crispy leeks 38

DESSERT

Kimo's Original Hula Pie®

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

Sticky Toffee Pudding

date sponge cake, salted caramel sauce, cinnamon crumble, vanilla ice cream, macadamia nut praline 13

