

WINES BY THE BOTTLE

SPARKLING

Poema brut cava, spain	46
Fratelli Cosmo prosecco italy	48
Cruse Wine Co. pétillant naturel california	68
Taittinger ‘Prestige’ brut rosé champagne, france	105
Schramsberg ‘Reserve’ brut north coast	140
Krug ‘Grande Cuvée’ brut champagne, france	299

ROSÉ

Mont Gravet rosé of cinsault pays d'oc, france	42
Scribe ‘Estate’ rosé of pinot noir sonoma county	54

PINOT GRIS/GRIGIO

La Fiera pinot grigio veneto, italy	42
Kings Ridge pinot gris willamette valley, oregon	46

PINOT NOIR

The Pinot Project california	50
Alfaro santa cruz mountains	52
BloodRoot sonoma county	66
Lichen ‘Moonglow’ anderson valley	68
Delmore humboldt county	72
Storm ‘Presqu’ile’ santa maria valley	76
Selby ‘Calegari’ russian river valley	82
J Davies ‘Ferrington’ anderson valley	95
Cobb ‘Emmaline Ann’ sonoma coast	110
Tyler ‘Mae Estate’ sta. rita hills	115
Domaine Faiveley gevrety-chambertin, france	140
Domaine Serene ‘Evenstad Reserve’ willamette valley, oregon	150

MERLOT

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

MORE WHITES

Selbach ‘Incline’ riesling mosel, germany	42
Bonny Doon Vineyard picpoul arroyo seco	44
Union Sacré skin-contact pinot blanc monterey	46
Reeve vermentino sonoma county	62
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
Easton  sierra foothills	56
The Ojai Vineyard ‘McGinley’ santa ynez valley	58
Cade napa valley	62
Pierre Riffault ‘Les 7 Hommes’ sancerre, france	64
Merry Edwards russian river valley	72

MORE REDS

Presqu’ile gamay noir santa maria valley	56
Skinner  grenache el dorado county	62
Giornata ‘Luna Matta’ sangiovese paso robles	56
Altamura sangiovese napa valley	98
Santa Julia ‘Organica’ malbec mendoza, argentina	42
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
Gaja Ca’Marcanda ‘Promis’ toscana, italy	115
Tablas Creek ‘Esprit de Tablas’ red rhône blend paso robles	120
Arietta ‘Quartet’ bordeaux blend napa valley	135

 We are honored to feature local mountain wines made by some of our friends.

CHARDONNAY

Chamisal san luis obispo coast	46
The Wonderland Project ‘White Queen’ sonoma county	50
Tyler santa barbara county	58
Domaine Laroche ‘Saint Martin’ chablis, france	68
Ernest Vineyards sonoma coast	72
Chanin ‘Los Alamos’ santa barbara county	74
Olivier Leflaive ‘Les Sétilles’ bourgogne, france	76
Pride Mountain napa valley	78
Rombauer carneros	80
Rhys santa cruz mountains	86
Paul Hobbs russian river valley	92
Chateau Montelena napa valley	95
Far Niente napa valley	99
Wayfarer fort ross-seaview, sonoma coast	120

ZINFANDEL

Seghesio sonoma county	54
Turley ‘Juvenile’ california	65
Macauley ‘Old Vine’ napa valley	75
Rockpile ‘Rockpile Ridge’ sonoma county	82

CABERNET SAUVIGNON

Cape D’Or western cape, south africa	46
Finca Decero mendoza, argentina	55
Lava Cap  el dorado county	58
Charles Smith ‘Substance’ columbia valley, washington	62
Truchard ‘Estate’ carneros	65
AXR napa valley	110
St. Helena Winery st. helena	120
Corison 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 17
proceeds benefit Tahoe Waterman Association

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 16
cadillac 16

Sunnyside Slush
our signature frozen slush, made with 100% fresh fruit juice
and your choice of spirit: rum, tequila, or vodka 16

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

Sunnyside Refresh
square one cucumber vodka shaken with mint & agave, topped with soda 16

CANNED

Golden State Cider healdsburg, ca 8
mighty dry or gingergrass

Athletic Brewing stratford, ct 8
upside dawn golden ale (N/A)

Deschutes bend, or 8
fresh squeezed ipa (N/A)

NON-ALCOHOLIC DRINKS

First Breeze
lemonade, strawberry purée, blueberries 8

Cucumber Soda
muddled cucumber, organic agave, soda, lime 8

Lil’ Slush
our signature frozen slush made with 100% fresh fruit juice 10

WINES BY THE GLASS

Poema brut | cava, spain 12

Mont Gravet rosé of cinsault | pays d'oc, france 11

Scribe ‘Estate’
rosé of pinot noir | sonoma county 14

Mohua sauvignon blanc | marlborough, nz 12

Cade sauvignon blanc | napa valley 16

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

The Pinot Project pinot noir | california 13

BloodRoot pinot noir | sonoma county 17

Seghesio zinfandel | california 14

Santa Julia ‘Organica’
malbec | mendoza, argentina 11

Joel Gott ‘Palisades’ red blend | california 10

Cape D’Or cabernet | south africa 12

Charles Smith ‘Substance’
cabernet | columbia valley, wa 16

DRAFT BEER

Sunnyside Blonde stone brewing, escondido, ca 9

Coors Light golden, co 8

Trumer Pilsner berkeley, ca 9

Pacifico mazatlán, mx 8

Berryessa Brewing “Free Kittens” Rice Lager
berryessa, ca 9

Auburn Ale House American River Pale Ale
auburn, ca 9

Stone Hazy IPA escondido, ca 9

Farmers Brewing “Sun Up ‘til Sun Down”
West Coast IPA princeton, ca 9

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 17

Coconut Crusted Calamari
lemon wasabi cocktail sauce 19

Ceviche Stack
salmon, fresh white fish, watermelon, cucumber, avocado, tortilla chips 18

Crispy Goat Cheese*
cypress grove humbolt fog goat cheese, pickled ribbon salad, blueberry ketchup, pomegranate, garlic focaccia 17

Sundried Tomato & Macadamia Nut Hummus 
crispy chickpeas, baby carrots, cucmbers 16

Chicken Wings
all natural petaluma farms, cucumbers, buttermilk herb dip. choice of sriracha buffalo or sweet chili 19

Mango BBQ Ribs
baby back ribs, cucumber namasu 21

FROM THE GARDEN

with all natural chicken +8, ahi steak +12, or with salmon +12

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

Wedge Salad* 
point reyes blue cheese crumbles & dressing, romaine lettuce, marinated strawberries, tomatoes & artichoke, candied walnuts 15

Tahoe Buddha Bowl 
arugula, lemon vinaigrette, avocado, pickled carrots & ginger, chimichurri zucchini, marinated strawberries, tomatoes, & artichokes, watermelon & cucumber, chicory, pepitas, chia seeds 23

 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, chorizo cannellini & garbanzo bean cassoulet, charred mandarin, roasted broccolini, yuzu blood orange dressing 46

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 ahi, raw salad of pomegranate, baby corn, chicory, jicama, & red cabbage, bamboo shoots, pickled ginger, wasabi crema, crispy wontons, lime sesame dressing 37

Grilled Lamb*
local california lamb, mint pine nut pesto, pearl couscous, crusted pickled chicory, miso yuzu glazed baby carrots, pea shoots, mint gastrique 49

Filet Mignon* 
USDA prime center cut filet, miso yuzu glazed baby carrots, purple potato cake, lyonnaise onions, chive emulsion, lemon thyme vinaigrette, toasted pine nuts 59

Fresh Fish Tacos
flour tortillas, cabbage, pico de gallo, tomatillo sauce, tortilla chips, salsa roja, choice of cajun or beer battered 23
add avocado 2.5

Sesame Salmon Rice Bowl*
sustainably raised verlasso salmon, edamame, chimichurri zucchini, pickled carronts & ginger, watermelon, cucumber namasu, kimchi 29

Seared Scallops*
miso glazed zucchini, herb crispy polenta, pickled zucchini ribbons, apple salsa, mustard cream sauce 47

DESSERT

Kimo's Original Hula Pie®
chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

Summer Berry & Appe Fool 
berry & spiced apple compote, whipped cream, meringue, candied walnuts 13

