

WINES BY THE BOTTLE

SPARKLING

Fratelli Cosmo prosecco italy	48
Cruse Wine Co. pétillant naturel california	68
Schramsberg blanc de blancs north coast	72
Taittinger ‘Prestige’ brut rosé champagne, france	125
Krug ‘Grande Cuvée’ brut champagne, france	299

SAUVIGNON BLANC

Easton sierra foothills	56
The Ojai Vineyard ‘McGinley’ santa ynez valley	58
Cade napa valley	62
Alphonse Mellot ‘Les Romains’ sancerre, france	68
Merry Edwards russian river valley	72

OTHER WHITES

Kings Ridge pinot gris willamette valley, oregon	46
Bonny Doon Vineyard picpoul arroyo seco	44
Alfaro Family gruner veltliner santa cruz mountains	56
Foxen chenin blanc santa maria valley	48
Massican ‘Annia’ white blend napa valley	62
Union Sacré skin-contact pinot blanc monterey	46



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



CHARDONNAY

The White Queen sonoma county	56
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
Rombauer carneros	80
Rhys santa cruz mountains	86
Chateau Montelena napa valley	99
Far Niente napa valley	105
Wayfarer fort ross-seaview, sonoma coast	120
Hyde de Villaine napa valley	135
Aubert ‘UV-SL’ sonoma coast	160

PINOT NOIR

Delmore humboldt county	72
Storm ‘Presqu’île’ santa maria valley	76
Vincent Giradin ‘Cuvée St. Vincent’ bourgogne, france	84
Selby ‘Calegari’ russian river valley	88
Anthill Farms ‘Comptche Ridge’ mendocino	92
J Davies ‘Ferrington’ anderson valley	95
Cobb ‘Emmaline Ann’ sonoma coast	110
Tyler ‘Mae Estate’ sta. rita hills	115
Domaine Faiveley gevrey-chambertin, france	140
Our Lady of Guadalupe sta. rita hills	145
Domaine Serene ‘Evenstad Reserve’ willamette valley, oregon	150
Kosta Browne russian river valley	170

MERLOT

Paradigm napa valley	83
PlumpJack napa valley	89

OTHER REDS

Trail Marker Wine Co. gamay noir sonoma coast	56
Skinner grenache el dorado county	62
Giornata ‘Luna Matta’ sangiovese paso robles	56
Altamura sangiovese napa valley	98
Piedrasassi ‘PS’ syrah santa barbara county	64
K Vintners ‘Milbrandt’ syrah wahluke slope, wa	68

RED BLENDS

Mallea santa barbara county	58
Brown ‘Chaos Theory’ proprietary red napa valley	68
Jonata ‘Todos’ 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
Peter Michael ‘Les Pavots’ cabernet sauvignon blend knights valley	375

ZINFANDEL

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

CABERNET SAUVIGNON

Lava Cap el dorado county	58
Truchard ‘Estate’ carneros	65
Ad Ripa happy canyon of santa barbara	78
AXR napa valley	110
St. Helena Winery st. helena	120
Corison napa valley	190
La Jota howell mountain	205
Pride ‘Reserve’ napa-sonoma	220
Spottswode ‘Estate’ napa valley	260
Patrimony ‘Caves des Lions’ adelaida district, paso robles	375



Sunnyside
RESTAURANT & LODGE

LAKESIDE LIBATIONS

COCKTAILS

Mai Tai

tahoe’s version of our classic duke’s mai tai 17

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

astral silver tequila, fresh lime, organic agave nectar
grand marnier 18

Sunnyside Slush

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

Lilikoi Press

tito’s vodka, lilikoi purée, sparkling water 16

Alpen Glow Spritz

tito’s vodka, chambord, sparkling wine, lemon 18

Lychee Martini

pau vodka, lychee purée, lemon, pineapple juice 17

Sunnyside Refresh

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

West Lake Boulevardier

four roses bourbon, rosemary sweet vermouth, campari 18

CANNED

Golden State Cider ‘Mighty Dry’
healdsburg, ca 8

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

6oz/9oz/BTL

Poema brut cava, spain	13/50
Mont Gravet rosé of cinsault pays d’oc, france	12/18/46
Scribe ‘Estate’ rosé of pinot noir sonoma county	15/22.5/58
Mohua sauvignon blanc marlborough, nz	13/19.5/50
St. Supéry sauvignon blanc napa valley	15/22.5/58
Selbach ‘Incline’ riesling mosel, germany	12/18/46
La Fiera pinot grigio veneto, italy	12/18/46
Chamisal chardonnay san luis obispo coast	13/19.5/50
Tyler chardonnay santa barbara county	16/24/62
Pride Mountain chardonnay napa valley	20/30/78
The Pinot Project pinot noir california	13/19.5/50
BloodRoot pinot noir sonoma county	17/25.5/66
Seghesio zinfandel california	14/21/54
Santa Julia ‘Organica’ malbec mendoza, argentina	12/18/46
Joel Gott ‘Palisades’ red blend california	13/19.5/50
Cape D’Or cabernet south africa	13/19.5/50
Obsidian cabernet red hills lake county, ca	18/27/70

DRAFT BEER

16oz/20oz

Sunnyside Blonde stone brewing escondido, ca	9/12
Coors Light coors brewing golden, co	8/11
King Crispy Pilsner deschutes brewing bend, or	8/11
Pacífico grupo modelo mazatlán, mx	8/11
Tahoe American Lager fiftyfifty brewing truckee, ca	9/12
Sierra Nevada Pale Ale sierra nevada brewing chico, ca	9/12
Hazy IPA stone brewing escondido, ca	9/12
Alibi IPA alibi ale works brewing incline village, nv	9/12

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

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

Start your weekend with live music from 5:30pm - 8:30pm

STARTERS

Fried Zucchini

since 1965, a sunnyside tradition 19

Coconut Crusted Calamari

lemon wasabi cocktail sauce 21

Seafood Chowder

fresh fish, clams, creamy New England style, garlic focaccia 15

Pistachio Hummus

baby carrots, cucumbers, shaved radish, garlic focaccia 17

Chicken Wings

wayne farms all-natural chicken, sriracha buffalo sauce, cucumbers, buttermilk herb dip 21

FROM THE GARDEN

with all natural chicken +9 or with salmon +14

Caesar Salad

crisp romaine lettuce, shaved parmesan, garlic herb focaccia crumbles 15

Spinach Salad*

baby spinach, local strawberries, pickled red onions, humboldt fog goat cheese, balsamic vinaigrette, roasted pistachios 16

Tahoe Buddha Bowl

mixed greens, baby spinach, quinoa, avocado, pickled carrots & ginger, cucumbers, shaved radish, lemon vinaigrette 25

DESSERT

Kimo's Original Hula Pie®

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 15

LAKESIDE FAVORITES

Pistachio Crusted Alaskan Halibut

panko & pistachio crusted, jasmine rice, citrus caper beurre blanc, seasonal vegetables 46

Sunnyside Burger*

1/2 lb. angus chuck & brisket blend, aged white cheddar, brioche bun, secret sauce, fries 23
add applewood smoked bacon 4

Sesame Salmon Rice Bowl*

sustainably raised, edamame, chimichurri zucchini, pickled carrots & ginger, cucumbers, kimchi 31

Thai Curry Hot Pot

lobster, shrimp, fresh fish in a rich coconut broth, roasted sweet potatoes, bok choy, cilantro 44

Huli Huli Hawaiian Chicken

grilled all-natural chicken breast, soy-ginger marinade & glaze, jasmine rice, macaroni salad, bok choy macadamia nut slaw, from the streets of Waikiki 25

Filet Mignon*

greater omaha's corn fed angus beef, roasted fingerling potatoes, chimichurri, seasonal vegetables 59
take your filet surfing, add a lobster tail 31

Fish Tacos

cajun mahi mahi, shredded cabbage, roasted tomatillo cilantro sauce, flour tortillas, salsa roja, chips 25
beer battered mahi mahi 2
add avocado 3

Lobster Tails

sustainably raised & harvested tails, herb glazed, herbed jasmine rice, local vegetables, lemon, butter 69

Fish & Chips

beer battered mahi mahi, meyer lemon remoulade, bok choy macadamia nut slaw, lemon, fries 27

 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

A 5% surcharge will be added to takeout orders