

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’ile’ 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 gevrety-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
Paradigm napa valley	83
Plumpjack napa valley	89

MERLOT

OTHER REDS

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

RED BLENDS

ZINFANDEL

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

CABERNET SAUVIGNON



Sunnyside
RESTAURANT & LODGE

LAKE SIDE LIBATIONS

COCKTAILS

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

Barrel Aged Old Fashioned
knob creek bourbon, angostura bitters, starlino maraschino cherry 17

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

Fireside Rye
bulleit rye, cranberry, cinnamon, bitters & lemon 16

Lilikoi Press
tito’s vodka, lilikoi purée, sparkling water 16

Alpen Glow Spritz
tito’s vodka, chambord, sparkling wine, lemon 18

Big Kid Cocoa
maker’s mark, amaretto, mole bitters, cocoa 16

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

Back Country
tanqueray gin, luxardo, carpano antica, orange bitters 18

CANNED

Schilling Cider *rotating flavor* 8
portland, or

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

Alibi Porter (16oz.) 10
incline village, nv

NON-ALCOHOLIC DRINKS

Berry Breeze
lemonade, strawberry purée, blueberries 8

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

First Embers
friendly for all, a non-alcoholic version of the fireside rye 8

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
Patagonia Provisions Organic Lager deschutes brewing bend, or	9/12
Cali Squeeze Citrus Wheat Ale firestone walker brewing paso robles, ca	8/11
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 5:00pm - 8:00pm

STARTERS

Fried Zucchini

since 1965, a sunnyside tradition 19

Crab Cakes

old bay seasoned jumbo lump crab, roasted garlic tomatillo aioli, cabbage, fennel, lemon 27

Seafood Chowder

fresh fish, clams, creamy new england style, garlic focaccia 15

Chicken Wings

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

Pistachio Hummus

baby carrots, cucumbers, shaved radish, garlic focaccia 17

Coconut Crusted Calamari

lemon wasabi cocktail sauce 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

Arugula & Apple Salad

crisp green apples, shaved fennel bulb, dried cranberries, candied pepitas, crumbled queso fresco, apple mustard vinaigrette 16

Tahoe Buddha Bowl

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

DESSERT

Kimo's Original Hula Pie®

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

Baked S'mores

graham cracker crust, shaved chocolate, toasted marshmallows, vanilla ice cream 13

LAKESIDE FAVORITES

Pistachio Crusted Alaskan Halibut *(While It Lasts)*

panko & pistachio crusted, sweet potato mash, braised greens, smoked chili butter sauce 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

Roasted Chicken

all-natural chicken breast, spice rubbed & pan roasted, jasmine rice, fresh green beans, date syrup, crispy chickpeas, tahini sauce 37

12oz. Wagyu New York Steak*

wagyu beef score 8/9, choice of herb chimichurri or truffle butter, with arugula salad & fries 83

Thai Curry Hot Pot

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

Filet Mignon*

greater omaha corn-fed angus beef, roasted fingerling potatoes, blue cheese rosemary butter, seasonal vegetables 59

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

Roasted Vegetable Pasta

house-made & hand rolled cavatelli pasta, roasted tomatoes, cauliflower, mushrooms, delicata squash, chardonnay butter sauce 34

Fish & Chips

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

Heritage Pork Shank

all-natural pork, 24-hour braise, mashed sweet potatoes, green beans, pork demi jus, blackberry gastrique 53

ENHANCEMENTS

ADD TO YOUR ENTREE:

Herb Glazed Roasted Lobster Tail  23

Garlic Butter Shrimp  17

1/2 lb. King Crab Legs, Butter, Lemon  76

FOR THE TABLE:

Wild Mushroom & Truffle Risotto 19

Maple Miso Glazed Delicata Squash  15

Full Pound Crab Legs, Butter, Lemon  149

 Gluten conscious - these items are prepared with gluten-free ingredients. However, our kitchen prepares items with common allergens including wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish. 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