

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
Merry Edwards russian river valley	72
Alphonse Mellot 'La Moussiere' sancerre, france	88

OTHER WHITES & ROSÉ

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
Scribe 'Estate' rosé of pinot noir sonoma county	58

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

CHARDONNAY

The White Queen sonoma county	56
Tyler santa barbara county	62
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	125
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 Girardin 'Cuvée St. Vincent' bourgogne, france	84
Selby 'Calegari' russian river valley	88
Anthill Farms 'Comptche Ridge' mendocino	92
Cobb 'Emmaline Ann' sonoma coast	110
Tyler 'Mae Estate' sta. rita hills	115
J Davies 'Ferrington' anderson valley	125
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

MERLOT

Paradigm napa valley	95
PlumpJack napa valley	115

OTHER REDS

Santa Julia 'Organica' malbec mendoza, argentina	46
Trail Marker Wine Co. gamay noir sonoma coast	56
Skinner grenache el dorado county	62
Giornata 'Luna Matta' sangiovese paso robles	68
Piedrasassi 'PS' syrah santa barbara county	64
K Vintners 'Milbrandt' syrah wahlukeloope, 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

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
St. Helena Winery st. helena	135
AXR napa valley	145
Corison napa valley	190
La Jota howell mountain	205
Pride 'Reserve' napa-sonoma	220
Spottswoode 'Estate' napa valley	285



Sunnyside
RESTAURANT & LODGE

LAKESIDE 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 <i>rotating flavor</i>	8
portland, or	
Athletic Brewing upside dawn golden ale (N/A)	8
stratford, ct <0.5% abv	
Alibi Porter (16oz.)	10
incline village, nv 6% abv	

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 pays d'oc, france	12/18/46
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
Pride Mountain chardonnay napa valley	20/30/78
BloodRoot pinot noir sonoma county	17/25.5/66
Seghesio zinfandel california	14/21/54
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 5% abv	9/12
Coors Light coors brewing golden, co 4.2% abv	8/11
Estrella Jalisco grupo modelo jalisco 4.5% abv	9/12
King Crispy Pilsner deschutes brewing bend, or 4.8% abv	8/11
Patagonia Provisions Organic Lager deschutes brewing bend, or 4.7% abv	9/12
Cali Squeeze Citrus Wheat Ale firestone walker brewing paso robles, ca 5% abv	8/11
Hazy IPA stone brewing escondido, ca 6.7% abv	9/12
Alibi IPA alibi ale works brewing incline village, nv 6.2% abv	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 Fresh Fish (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, charred green onion gremolata, with arugula salad & fries 83

Seafood 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, chimichurri, 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