

WINES BY THE BOTTLE

SPARKLING

Fratelli Cosmo prosecco italy	52
Cruise 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	65
Merry Edwards russian river valley	72
Alphonse Mellot ‘La Moussière’ sancerre, france	88

OTHER WHITES & ROSÉ

Kings Ridge pinot gris willamette valley, oregon	46
Bonny Doon Vineyard picpoul arroyo seco	44
Alfaro Family grüner 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
Entourage rosé côtes de provence, france	54



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	78
Rhys santa cruz mountains	86
Rombauer carneros	88
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	78
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 gevre-y-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

Trail Marker Wine Co. gamay noir sonoma coast	56
Skinner  grenache el dorado county	62
Giornata ‘Luna Matta’ sangiovese paso robles	68
Lieu Dit cabernet franc santa barbara county	58
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

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	72
Levendi ‘Sweetwater’ napa valley	75
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
Spottswode ‘Estate’ napa valley	285



Sunnyside
RESTAURANT & LODGE

LAKESIDE LIBATIONS

COCKTAILS

Mai Tai tahoe’s version of our classic duke’s mai tai 18
Spicy Cucumber Margarita astral silver tequila, fresh lime, fresh lemon, cucumbers, jalapeños, tajín rim 17
Escalade Margarita astral silver tequila, fresh lime, organic agave nectar, grand marnier 18
Lilikoi Press tito’s vodka, lilikoi purée, sparkling water 17
Alpen Glow Spritz tito’s vodka, chambord, sparkling wine, lemon 18

Sunnyside Refresh hanson cucumber vodka shaken with mint & agave, topped with soda 17
Sierra Blue tito’s vodka, st-germain, blueberries, fresh lemon, topped with soda 17

Barrel Aged Old Fashioned sunnyside’s private barrel knob creek bourbon, angostura bitters, starlino maraschino cherry 19

Sunnyside Slush our signature frozen slush, made with 100% fresh fruit juice and your choice of spirit: rum, tequila, or vodka 17

CANNED

Schilling Cider <i>rotating flavor</i> 8 portland, or
Athletic Brewing upside dawn golden ale (N/A) 8 stratford, ct <0.5% abv
High Noon Seltzer 9 seasonal flavors 4.5% abv
Sun Cruiser 10 vodka iced tea 4.5% abv

NON-ALCOHOLIC DRINKS

Berry 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 11

WINES BY THE GLASS 6oz/9oz/BTL

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

Join us inside at the Mountainside Bar
for these fun evenings



BURGER & A BEER MONDAY

4:00pm - Close

Enjoy your choice of our
specialty burgers with a
select draft beer 25



TACO TUESDAY

4:00pm - Close

Enjoy your choice of our
specialty tacos only
available on Tuesday!
select draft beers 5
sunnyside margaritas 8
select wines by the glass 8



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,
fresh herb salad 27

Seafood Chowder

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

Burrata Toast

sourdough, roasted tomato chutney, pistachio pesto,
arugula, balsamic 19

Halibut Ceviche*

alaskan halibut, avocado, cilantro, tomato, onion, lime, jalapeño,
tortilla chips 22

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

Asian Chopped

frisée, arugula, red cabbage, pickled carrot, mandarin orange, wonton strips,
green onion, sesame ginger vinaigrette 23

Tahoe Buddha Bowl

arugula, couscous, roasted sweet potato, black beans, pickled carrots,
cucumber, mandarin orange vinaigrette 25

LAKESIDE FAVORITES

Pistachio Crusted Fresh Fish *(While It Lasts)*

panko & pistachio crusted, coconut couscous,
asparagus, beurre blanc 46

Steak Frites*

denver steak, arugula salad, fries,
bourbon peppercorn sauce 35

Lodge Burger*

bourbon onion jam, bacon, gruyère,
truffle aioli, arugula 27

Roasted Half Chicken

white cheddar polenta, carrots, salsa verde, jus 33

Wagyu Filet*

mushrooms, broccolini, golden yukon mash,
red wine demi 74

Sweet Corn Scallops*

sweet corn velouté, summer vegetable succotash,
frisée, pickled red onions, salsa macha 44

Truffle Mushroom Cavatelli

house-made pasta, mixed mushrooms, roasted
tomatoes, truffle cream, pecorino, gremolata 35

ENHANCEMENTS

ADD TO YOUR ENTREE:

Lobster Tails With Herb Butter  23

Garlic Butter Shrimp  17

FOR THE TABLE:

**Grilled Broccolini With Blue Cheese
Fondue And Bacon Crumble**  14

**Bourbon Glazed Carrots with
Candied Hazelnuts**  13

DESSERT

Kimo's Original Hula Pie®

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

Piña Colada Crème Brûlée

toasted coconut, caramelized pineapple 14

 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