

APPETIZERS

add grilled chicken* 10, blackened shrimp* 12, grilled salmon* 15 or grilled filet mignon* 25 to any salad

Roasted Red Pepper
and Tomato Bisque (VEG) 14

asiago cheese, parsley

French Onion Soup 17

country bread croutons, emmental cheese

Cutthroat's Creamy
Clam Chowder 15

natural uncured bacon, chives,
served in a sourdough bread bowl

Wedge Salad (GF) 19

baby iceberg, cherry tomato,
pickled red onion, candied bacon,
blue cheese dressing,
blue cheese crumbles

Caesar Salad 19

romaine lettuce, marinated tomato,
focaccia crouton, caesar dressing,
shaved asiago cheese

Charred Corn and Farro Salad
(V, GF, N) 19

baby greens, charred fresh corn,
ancient grain farro, cucumber,
cherry tomato, shaved red onion,
blueberries, toasted almond, fresh mint,
lemon & tahini dressing

Homemade Baked Pretzel (VEG) 15

spicy white cheddar cheese,
honey dijon sauce

add käsekrainer sausage +5

Chicken Wings* 23

celery, ranch, blue cheese
choice of: spicy buffalo, bbq dry rub
or sweet & spicy gochujang

Cutthroat's Signature Calamari* 21

crispy strips of calamari steaks,
chipotle aioli, marinara sauce

Loaded Saloon Nachos* 27

braised chipotle chicken or slow cooked
beef machaca, spicy white cheddar sauce,
pepper jack cheese, chorizo,
pickled red onion, bell pepper,
pico de gallo, black beans, jalapeño,
lime crema, guacamole

Quesadilla* 21

choice of: braised chipotle chicken or
slow cooked beef machaca,
caramelized onions, pepper jack cheese

Soyrizo Quesadilla (V) 21

vegan mozzarella cheese, soyrizo,
caramelized onions, black beans,
charred corn, vegan cilantro lime crema,
pico de gallo, guacamole

BURGERS
& SANDWICHES

served with choice of french fries or side salad

Sierra Cheesesteak Sandwich* 25

shaved smoked tri-tip, horseradish aioli, pickled red onion,
grilled peppers, sierra jack cheese, spicy white cheddar dip,
pickles, steak roll

Fried Chicken Sandwich* 24

spicy breaded chicken, corn & poblano relish, tomato,
avocado ranch, pickles, brioche bun

Blackened Shrimp Tacos* 28

cilantro-lime red cabbage slaw, chipotle crema,
flour tortillas, pico de gallo, lime

Grilled Angus Burger* 26

1/2 pound angus, butter lettuce, tomato, red onion,
natural uncured bacon, cheddar cheese,
secret burger sauce, brioche bun

substitute plant-based impossible patty (v)

SIDES

Broccolini (VEG) 7

French Fries (VEG) 7

Seasonal Fruit Cup (V) 7

House Side Salad (VEG) 8.5

romaine lettuce, roma tomato, cucumber, pepperoncini,
cheddar, focaccia crouton, choice of dressing:
ranch, blue cheese, balsamic or italian

Macaroni and Cheese (VEG) 12.5

elbow pasta, white cheddar sauce, parmesan crumbs

KIDS'

Macaroni and Cheese (VEG) 12.5

elbow pasta, white cheddar sauce, parmesan crumbs

Cheeseburger* 14 dill pickles, french fries

Crispy Chicken Tenders* 17 french fries

ENTRÉES

Mediterranean Chicken Pasta* (N) 29

herb-infused natural chicken breast, mushrooms, artichokes,
dried tomatoes, kalamata olives, toasted pine nuts,
asiago cheese, pesto

Primavera Pasta (V, DF) 29

penne pasta, pomodoro sauce, mushroom, artichoke,
dried tomato, kalamata olive, vegan mozzarella, crisp capers

Cutthroat's Famous Fish & Chips* 32

beer-battered alaskan cod, lemon-herb tartar sauce,
malt vinegar slaw, old bay fries

Simply Grilled Salmon* (DF, GF) 32

organic brown calrose rice, broccolini, charred lemon,
pickled peppers

Steak Frites* 43

filet mignon, manchego & garlic fries,
arugula, balsamic vinaigrette, pickled peppers,
demi-glace, fine herb compound butter

PIZZA

Margherita (VEG) 26

tomato & garlic sauce, roasted tomatoes, basil,
four-cheese blend, glazed balsamic

Meat Lover's* 30

tomato & garlic sauce, natural uncured bacon,
prosciutto, chorizo sausage, pepperoni, four-cheese blend

Chicken Wild Mushroom* 28

garlic white sauce, grilled chicken, wild mushrooms,
oregano, italian seasoning

Smoked Salmon* 28

dill white sauce, house-smoked salmon, capers,
red onion, four-cheese blend, arugula

DESSERTS

Classic New York Cheesecake (VEG) 15

strawberry coulis, fresh strawberries

Meyer Lemon Pie (VEG) 16

graham cracker crust, raspberry coulis, white chocolate

Fried Banana Bread Pudding (VEG) 15

vanilla bean ice cream, bananas foster sauce

v - vegan veg - vegetarian df - dairy-free gf - gluten-free n - contains nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Kindly note that a 15% service fee will be applied to all takeout orders. A \$5 charge will be added to all split food items.
Automatic 20% gratuity will be added to parties of 6 or more.

CRAFTED COCKTAILS

Lakeside Lemonade 17

Grey Goose, Pomegranate Liqueur,
Lemonade

Limoncello Spritz 17

Limoncello, Prosecco,
Fever-Tree Soda Water

Pomegranate & Proper 17

Ketel One Vodka, St~Germain,
Pama Pomegranate Liqueur,
Lemon Juice

Bear Hug 17

Maker's Mark Bourbon,
Blackberry Brandy, Apple Purée,
Soda Water

Citrus Smash Mule 17

Tito's Handmade Vodka, Pineapple Juice,
Lime Juice, Lavender Syrup, Ginger Beer

Burning Passion 17

Corazon Reposado, Lime Juice,
Pineapple Juice, Passion Fruit Purée,
Jalapeño

Spa Day 17

Hendrick's Gin, Chateau Aloe Liqueur,
Elderberry Syrup, Lemon Juice, Bitters

Fresca Margarita 17

Patrón Silver Tequila, Strawberry Purée,
Lime Juice, Lemon Juice

Bittersweet Breeze 17

Diplomático Rum, Aperol,
Luxardo Liqueur, Lemon Juice

THE TASTE OF THE SIERRAS

Featuring Ingredients from the Sierra Nevada Mountains

Sacred Cypress 18

Bombay Gin, Juniper Berry Syrup,
Lime Juice

Elder Mother 18

Vida Mezcal, Elderberry Syrup, Fee Foam,
Lime Juice, Bitters

Sierra Paloma 18

Cazadores Reposado Tequila, Sage Syrup,
Grapefruit Juice, Lime Juice

Lucid Lavender 18

Tito's Handmade Vodka, Lavender Syrup,
Lemon Juice, Soda Water

ALCOHOL - FREE

Snappy Shirley 8

Grenadine, Fever-Tree Ginger Beer, Cherry

Cos-NO-politan 9

Cranberry Juice, Apple Purée, Splash of Fever-Tree Tonic

Liberty Colada 10

Coconut Purée, Pineapple Juice, Whipped Cream,
Sprinkle of Nutmeg, Cherry

DRAFT

Guinness (Stout) Dublin, Ireland | 4.2% ABV 10

805 Blonde Ale Paso Robles, CA | 4.7% ABV 10

Fresh Squeezed IPA Bend, OR | 6.4% ABV 10

Revision Disco Ninja Hazy IPA Sparks, NV | 7.0% ABV 10

Lone Eagle Legacy Incline Village, NV | 5.0% ABV 10

Modelo Especial, Mexico | 4.4% ABV 10

Coors Light Golden, CO | 4.2% ABV 10

Stella Artois Pilsner, Belgium | 5.2% ABV 10

CANS
AND BOTTLES

Revision Blonde Ale 8

High Noon Hard Seltzer 8

Bud Light 8

White Claw
Hard Seltzer 8

Coors Light 8

Angry Orchard Cider 8

Corona Extra 8

Heineken 8

Stella Artois 8

Heineken

Sierra Nevada Pale Ale 8

Non-Alcoholic 8

Lone Eagle Legacy
Pale Ale 8

Athletic Brewing
Alcohol-Free 8

NON - ALCOHOLIC

Pepsi 6

Red Bull 7

Diet Pepsi 6

Sugarfree Red Bull 7

Mountain Dew 6

The Yellow Edition

Starry 6

Red Bull 7

Lemonade 6

Fever-Tree 7

BARREL - AGED
COCKTAILS

Barrel-Aged In-House for 30 days in American Oak

Boulevardier 19

High West Double Rye Whiskey, Dry Vermouth, Montenegro, Campari

Old-Fashioned 19

Frey Ranch Bourbon, Rosemary Syrup, Bitters

SPARKLING, WHITE
& ROSÉ WINES

by the glass/by the bottle

CANVAS Blanc De Blancs Spumante Brut | Veneto, ITA 15 | 60

DRUSIAN VALDOBBIADENE Prosecco | Veneto, ITA 17 | 68

CANVAS Chardonnay | CA 15 | 60

HESS Chardonnay | Monterey, CA 15 | 60

KENDALL-JACKSON Chardonnay | CA 15 | 60

MER SOLEIL 'RESERVE' Chardonnay | Monterey County, CA 17 | 68

ROMBAUER Chardonnay | Carneros, Napa Valley, CA 29 | 119

CANVAS Pinot Grigio | Veneto, ITA 15 | 60

CHÂTEAU STE. MICHELLE Riesling | Columbia Valley, WA 16 | 65

RONGOPAI Sauvignon Blanc | Marlborough, NZL 17 | 68

STUDIO BY MIRAVAL Rosé | Côtes de Provence, FRA 16 | 65

RED WINES

by the glass/by the bottle

CANVAS Cabernet Sauvignon | CA 15 | 60

CLINE SEVEN RANGLANDS

Cabernet Sauvignon | North Coast, CA 17 | 68

PASO D'ORO Cabernet Sauvignon | Paso Robles, CA 17 | 68

CATENA VISTA FLORES Malbec | Mendoza, ARG 17 | 68

CANVAS Pinot Noir | CA 15 | 60

ELOUAN Pinot Noir | Willamette Valley, OR 17 | 68

DECOY BY DUCKHORN Red Blend | CA 17 | 68

INTERCEPT Red Blend | Paso Robles, CA 17 | 68

PAYDIRT Zinfandel | Paso Robles, CA 17 | 68