

CUTTHROAT'S SALOON

Est. 2000

— Starters & Shareables —

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

Charred Poblano, Zucchini & Corn Soup (V, GF) 14

smoky poblano & zucchini, roasted corn, cilantro, vegan lime crema

French Onion Soup 17

country bread croutons, emmental cheese

Smoked Brisket Chili* 17

cheddar cheese, pico de gallo, jalapeño cornbread

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

Tahoe Chopped Salad (V) 19

romaine, baby kale, cherry tomato, cucumber, pickled peppers, avocado, roasted corn, sunflower seeds, tortilla strips, avocado-lime vinaigrette

Homemade Baked Pretzel (VEG) 15

spicy white cheddar cheese, honey dijon sauce

add kasekrainer sausage +5

Chicken Wings* 23

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

Cutthroat's Signature Calamari* 21

crispy strips of calamari steaks, chipotle aioli, marinara sauce

Loaded Saloon Nachos* 27

choice of: *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

Green Falafel (V) 21

herbed chickpea croquette, charred lemon tahini, shaved red cabbage slaw, warm flatbread

— 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, honey dijon sauce, shredded iceberg, tomato, sweet pickle, 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, shredded iceberg, tomato, red onion, pickles, natural uncured bacon, cheddar cheese, secret burger sauce, brioche bun

substitute plant-based impossible burger (V)

add avocado +5

— Sides —

Broccoli (VEG) 7

French Fries (VEG) 7

Sweet Potato Fries (VEG) 8

Seasonal Fruit Cup (V) 7

House Side Salad (VEG) 8.5

romaine lettuce, cherry tomato, cucumber, pepperoncini, cheddar, focaccia crouton

choice of dressing: *ranch, blue cheese, balsamic or italian*

— 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

Spicy Penne Arrabbiata (V) 29

house-made spicy tomato sauce, calabrian chili, marinated tomato, blistered shishito peppers, toasted focaccia crumbs

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

grilled 10oz. striploin, charcoal smoked chimichurri, lemon broccolini, sweet potato fries

— 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

Shaved Ham & Artichoke* 28

shaved ham, artichoke hearts, tomato garlic sauce, cornichon, caper, four-cheese blend, oregano

— Desserts —

Chocolate Brownie Sundae (VEG) 16

warm chocolate fudge brownie, house-made madagascar vanilla ice cream, hot fudge sauce

Meyer Lemon Pie (VEG) 16

graham cracker crust, raspberry coulis, white chocolate

Fried Banana Bread Pudding (VEG) 15

house-made madagascar vanilla 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

Tito's Handmade Vodka,
Pomegranate Liqueur, Lemonade

High West Spritz 17

High West Double Rye, Aperol, Prosecco,
Lemon Juice, Simple Syrup

Coal Miner's Daughter 17

Grey Goose Vodka, Lemonade, Lavender Syrup,
Tarragon Sprig

Peach Bourbon Buzz 17

Maker's Mark Bourbon, Lemon Juice, Orange Bitters,
Reâl Peach Purée, Fever-Tree Ginger Beer

Basil Lime Breeze 17

Beefeater Gin, Lime Juice, Reâl Coconut Purée,
Basil Leaves

Ancho Chile Paloma 17

Maestro Dobel Reposado, Ancho Chile Liqueur,
Lime Juice, Fever-Tree Grapefruit Soda, Tajín

Dos Fashioned 17

Dos Hombres Mezcal, Angostura Bitters, Agave Syrup,
Orange Wedge, Luxardo Cherry

Blackberry Bramble 17

Tanqueray Gin, Blackberry Brandy, Lime Juice,
Sage Syrup, Fever-Tree Club Soda

Fresca Margarita 17

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

Caribbean Dream (N) 17

Diplomático Reserva Exclusiva Rum,
Orgeat Almond Liqueur, Crème de Cassis, Club Soda

— 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

Dos Hombres Mezcal, Elderberry Syrup,
Fee Foam, Lime Juice, Bitters

Sierra Paloma 18

Maestro Dobel Reposado, Sage Syrup,
Grapefruit Juice, Lime Juice

Lucid Lavender 18

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

— Alcohol-Free Cocktails —

Snappy Shirley 10

Grenadine, Fever-Tree
Ginger Beer, Cherry

Cos-NO-politan 10

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

Liberty Colada 10

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

Mocktail Club

Capri Spritz 8

Alcohol-Free Canned Cocktail
Made with Pomegranate Cranberry
Shrub and Lemongrass

Mocktail Club

Bali Breeze 8

Alcohol-Free Canned Cocktail
Made with Coconut,
Lychee and Lemongrass

— Draft —

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

Golden Road Brewery Mango Cart Wheat, CA | 4.0% 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 & Bottles —

Revision Blonde Ale 8

Bud Light 8

Coors Light 8

Corona Extra 8

Stella Artois 8

Sierra Nevada Pale Ale 8

Lone Eagle Legacy 8

High Noon Hard Seltzer 8

White Claw

Hard Seltzer 8

Angry Orchard Cider 8

Heineken 8

Owl's Brew Arnold Palmer 8

**Owl's Brew Black Tea &
Raspberry 8**

**Owl's Brew Green Tea
& Passion Fruit 8**

Heineken 0.0 8

— Non-Alcoholic —

Pepsi 7

Diet Pepsi 7

Mountain Dew 7

Starry 7

Lemonade 7

Red Bull 8

Freshly Brewed Iced Tea 7

— Barrel-Aged Cocktails —

Aged in-house for 30 days in American oak barrels,
imparting rich depth and complexity.

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 | Napa, CA 17 | 68

KENDALL-JACKSON Chardonnay | CA 16 | 64

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 | 64

BENZIGER Sauvignon Blanc | North Coast, CA 16 | 64

AVALINE Rosé | Provence, FRA 16 | 64

MASCHIO ZERO Alcohol-Free White Sparkling 15 | 60

— Red Wines —

by the glass/by the bottle

CANVAS Cabernet Sauvignon | CA 15 | 60

MARTIN RAY VINEYARDS Cabernet Sauvignon | Napa, CA 16 | 64

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

CONCHA Y TORO Malbec | Colchagua Valley, CHL 16 | 64

CANVAS Pinot Noir | CA 15 | 60

NIELSON Pinot Noir | Santa Barbara, CA 16 | 64

DECOY BY DUCKHORN Red Blend | CA 17 | 68

INTERCEPT Red Blend | Paso Robles, CA 17 | 68

PAYDIRT Zinfandel | Paso Robles, CA 17 | 68