

Osteria
S I E R R A
L A K E T A H O E , N V

Healthy Start

MCCANN'S STEEL CUT OATMEAL (V) 14

brown sugar, raisins, side of honey
choice of milk: skim, 2%, whole, almond, soy, oat

VANILLA OVERNIGHT OATS (V, GF, N) 15

almond milk, blueberries, sunflower seeds,
wild dried cherries, bananas, agave syrup

GREEK YOGURT AND SEASONAL FRUIT
(VEG, N) 17

house-made granola, wildflower honey

SEASON'S BEST (V, G, DF) 18

fresh, local, seasonal fruits

AVOCADO TOAST (VEG, DF) 18

cage-free hard-boiled eggs, tomatoes, microgreens,
extra virgin olive oil, nine-grain toast

SMOKED ATLANTIC SALMON* 22

smoked Atlantic salmon, fried capers,
pickled onion, tomatoes, herb cream cheese,
house-made everything bagel

Eggs

served with signature herb-parmesan smashed potatoes or
sliced tomatoes, and choice of toast

TWO EGGS ANY STYLE* 22

two cage-free eggs
choice of meat: natural uncured bacon,
chicken sausage, pork sausage

EGG WHITE OMELET* 23

three cage-free egg whites, caramelized onions,
natural uncured bacon, swiss cheese

OMELET* 23

three cage-free eggs, onions, peppers, ham,
tomatoes, cheddar cheese

STEAK AND EGGS* 32

New York striploin, two cage-free eggs any style,
hollandaise sauce

Regional

BENEDICT* 23

traditional Canadian bacon, hollandaise sauce,
poached cage-free eggs, sourdough English muffin,
herb-parmesan smashed potatoes

VILLAGE BENEDICT* 24

natural uncured bacon, poached cage-free eggs,
tasso country gravy, hot honey, buttermilk biscuits

CORNED BEEF HASH* (DF) 24

two cage-free eggs any style, potatoes, onions,
peppers, green chili sauce

TAHOE BENEDICT* 24

smoked Atlantic salmon, poached cage-free eggs,
baby kale, hollandaise sauce, sweet jalapeño
reduction, whole-wheat English muffin,
herb-parmesan smashed potatoes

SOYRIZO SCRAMBLE (V, GF) 24

marinated tofu, black beans, onions, peppers,
pico de gallo, avocado, tortilla chips

BRAISED PORK CARNITAS TACOS* 24

black beans, scrambled cage-free eggs, green
chili salsa, pico de gallo, avocado, queso fresco,
flour tortillas

Sweet

BLUEBERRY CREAM CHEESE PANCAKES
(VEG) 21

fresh blueberries, whipped lemon mascarpone

S'MORES WAFFLE (VEG) 21

chocolate chips, marshmallow fluff,
graham cracker crumble, chocolate-maple syrup

FRENCH TOAST (VEG) 21

Texas toast, blueberry compote,
vanilla whipped cream

BUTTERMILK PANCAKES (VEG) 18

fresh strawberries, vanilla whipped cream

GLUTEN-FREE PANCAKES (VEG, GF) 20

fresh strawberries, vanilla whipped cream

SEASONAL BREAKFAST BUFFET

\$38 per adult | \$19 per child (5-12 years) | children under 5 pay their age

Start your morning with mountain views and fresh flavors, including cage-free eggs, artisanal cheeses, action station and more.

(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 food borne illness. Please notify your server if you have food allergies.
A \$5 charge will be added to all split food items. Automatic 20% gratuity will be added to parties of 6 or more.

Sides

- 7 **toast:** white, wheat, sourdough, rye, English muffin
- 7 **bagel:** plain, everything, cinnamon raisin, jalapeño cheddar
- 7 gluten-free toast
- 7 **croissant** (VEG): butter or chocolate
- 8 two cage-free eggs any style
- 9 natural, uncured bacon
- 9 pork sausage (DF, GF)
- 9 chicken sausage (GF)
- 5 crispy hashbrowns
- 5 herb-parmesan smashed potatoes
- 5 seasonal fruit cup
- 5 sliced avocado

Beverages

- 10 fresh-squeezed orange juice
- 10 fresh-squeezed carrot juice
- 4 **milk:** skim, 2%, whole, almond, soy, oat, coconut
- 5 chocolate milk
- 5 hot chocolate
- 7 **juice:** orange, pineapple, cranberry, apple, grapefruit
- 7 **soft drink:** Pepsi, Diet Pepsi, Starry Lemon-Lime, Mountain Dew, Root Beer, Dr.Pepper
- 7 lemonade
- 7 freshly brewed iced tea
- 10 **bolthouse farms protein smoothie:** chocolate or vanilla
- 7.5 **bolthouse farms smoothie:** strawberry banana, green goodness, mocha cappuccino
- 4.5 freshly brewed coffee
- 6.5 cappuccino
- 6.5 café latte
- 6.5 café mocha
- 7 matcha latte
- 7 chai tea latte
- 6 espresso macchiato
- 4.5 single espresso
- 6.5 double espresso
- 5.5 premium hot tea
- 1 **syrups:** vanilla, sugar free vanilla, caramel, hazelnut, peppermint

Morning Cocktails

- 16 **Bloody Mary:** vodka, bloody mary mix
- 16 **Mimosa:** sparkling wine, orange juice
- 16 **Bellini:** prosecco, choice of white peach, blood orange, strawberry purée



Cub Menu

available for children 12 & under only

CEREAL 7

choice of cereal and choice of milk: whole, nonfat, 2%, oat, almond, soy, coconut

KID'S MOUNTAIN BREAKFAST* 11

two cage-free scrambled eggs and two chicken sausages

PANCAKES 11

buttermilk short stack, maple syrup, fresh seasonal berries, whipped cream

WAFFLES 11

half Belgian waffle, maple syrup, fresh seasonal berries, whipped cream

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