Osteria SIERRA

LAKE TAHOE, NV

Healthy Start

MCCANN'S STEEL CUT OATMEAL (VEG) 14
brown sugar, raisins, side of honey
***choice of milk**: whole, nonfat, 2%*
$1: oat, almond, soy,
or coconut

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, DF, GF) 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
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, or pork sausage

EGG WHITE OMELET* (VEG) 23
three cage-free egg whites, baby spinach, onions,
white beech mushrooms, goat 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

CHILAQUILES* (VEG) 23
tortilla chips, two cage-free eggs any style,
tomatillo salsa, queso fresco, black beans,
sour cream, pico de gallo, avocado

add: carne asada* 10

BENEDICT* 23
traditional Canadian bacon, hollandaise sauce,
poached cage-free eggs, sourdough English-
muffin, herb-parmesan smashed potatoes

BISCUITS AND GRAVY* 23
buttermilk biscuits, tasso country gravy, hot honey,
two cage-free eggs any style,
herb-parmesan smashed potatoes

CORNED BEEF HASH* 24
two cage-free eggs any style, potatoes, onions,
peppers, white cheddar cheese 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) 24
marinated tofu, black beans, onions, peppers,
pico de gallo, avocado, tortilla chips

CARNITAS TACOS* 24
braised pork, black beans, scrambled cage-free eggs,
green chili salsa, pico de gallo, avocado,
queso fresco, flour tortillas

Sweet

SEASONAL PANCAKES 21
an ever-changing preparation celebrating peak-season
ingredients

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) 19
fresh strawberries, vanilla whipped cream

GLUTEN-FREE PANCAKES (VEG, GF) 20
fresh strawberries, vanilla whipped cream

(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% service gratuity will be added to parties of 6 or more. A 15% service gratuity is applied to all takeout orders.

SEASONAL BREAKFAST BUFFET

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

Buffet experience includes freshly prepared, made-to-order eggs, any style.

Sides

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

Beverages

10 fresh-squeezed orange juice
10 carrot juice
5 milk: whole, nonfat, 2%, oat, almond, soy, 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
12 Pressed Juice: variety of cold-pressed juices
5.5 freshly brewed coffee
6.5 cappuccino
6.5 café latte
7.5 café mocha
7.5 matcha latte
7.5 chai tea latte
6.5 espresso macchiato
5 single espresso
6 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, or strawberry purée

(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% service gratuity will be added to parties of 6 or more. A 15% service gratuity is applied to all takeout orders.

Cub Menu

available for children 12 & under only

CEREAL 7

choice of cereal: cherrios, frosted flakes, fruit loops, raisin bran, or rice crispies

choice of milk: whole, nonfat, 2%, oat, almond, soy, or 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

(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% service gratuity will be added to parties of 6 or more. A 15% service gratuity is applied to all takeout orders.