

# **APPETIZERS**

# Fully Loaded Nachos | 20 🕸

house fried tortilla chips, chicken tinga, melted cheddar and jack cheese, jalapenos, pico de gallo, guacamole, sour cream

### Pub Pretzel | 14 ✓

pub mustard, cheese sauce, pickle

# Greek Hummus Dip | 15 ✓

labneh tzatziki sauce, cherry tomatoes, kalamata olives, red onion, served with grilled flatbread, carrots and celery

# Smoked Chicken Wings | 21 ®

choice of: Joey's wing sauce or Sandy's original BBQ sauce, served with ranch, carrots and celery

# SOUPS

# Best Chili on the Mountain | 14 @

smoked brisket, cilantro crema, cheddar

# Tomato Bisque | 12 **③** ✓

cream, sherry wine, basil oil

# **CRAFT SALADS**

### Winter Harvest Salad | 16 ✓

mixed greens, pecans, grapes, local goat cheese, dried figs, maple balsamic vinaigrette add smoked chicken 8 | add salmon 12

### Caesar | 16 ✓

romaine, sourdough croutons, parmesan, house caesar dressing add smoked chicken 8 | add salmon 12

### High Country Cobb | 22 ③

smoked chicken, romaine, bacon, avocado, hard-cooked eggs, blue cheese, marinated tomato, buttermilk dill dressing

### Ahi Poke\* | 24

kale, shredded cabbage, carrots, edamame, crispy wontons, avocado, asian pear furikake, almonds, ginger pear vinaigrette

# SIDES | 7

French Fries Sweet Potato Fries Charred Broccolini

Fruit Cup Caesar Salad Side Salad

Mac and Cheese

# **LOCAL FAVORITES**

### Shirley Canyon Salmon\* | 28

sustainably sourced salmon, organic brown rice and quinoa, charred broccolini, pickled onions

### Teriyaki Bowl | 20 **୬**√

brown rice, quinoa, tofu, broccoli, snap peas, onions, red cabbage add smoked chicken 8 | add salmon 12

### California Club | 19

avocado, bacon, shredded iceberg lettuce, tomato, turkey breast, herb aioli, focaccia, served with french fries

# Prime Rib Dip | 26

local brown ale jus, toma truffle cheese, amoroso bun, served with french fries

# **MOUNTAINOUS TREATS**

#### **CLASSIC MILKSHAKES | 10**

choice of chocolate, vanilla, strawberry, caramel or Oreo topped with whipped cream

### BANANA CREAM PIE IN A MUG | 11

with vanilla wafers

#### **MUD PIE | 14**

brownie crust, vanilla & chocolate ice cream, chocolate ganache with whipped cream & berries

#### MAPLE PECAN CHEESE CAKE | 12

with chocolate drizzle and berries

#### ROAST YOUR OWN S'MORES | 15

Hershey's chocolate bars, marshmallows, graham crackes. Enjoy it by our firepit outside

# **PUB FARE**

# Sandy's Signature Burger\* | 22 ✓

1/2lb grass-fed beef patty, cheddar cheese, bacon, secret sauce, shredded lettuce, tomato, brioche bun

\*Beyond vegan patty available

### Build a Burger\* | 27

caramelized onions, sauteed mushrooms, bacon.

**choice of one cheese:** blue cheese, gouda cheese, swiss cheese, cheddar cheese.

### Fish and Chips | 22

Alibi Pale Ale battered cod, malted coleslaw, Nevada Brining Company tartar sauce, served with french fries

#### 5 Piece Tender Basket I 20 ✓

chicken tenders served with french fries and ranch - Beyond vegan tenders available

# Truckee Sourdough Grilled Cheese | 19 ✓

framani ham, pickled onions, gouda, and Holey Cow swiss cheese, served with tomato bisque

### Red Dog Reuben | 24

corned beef, local sauerkraut, Holey Cow swiss cheese, thousand island dressing, thick cut marble rye bread

# BBQ

### St. Louis Ribs | Half 26 | Full 40 ③

house-smoked ribs by Salmon Creek Farms with Sandy's original BBQ sauce and your choice of two sides

### Half Chicken | 25 🅸

house-smoked all natural free range half chicken finished with our snow king white BBQ sauce and your choice of two sides

Parties of 6 or more are subject to an 18% auto-gratuity. Please notify your server if you have any food allergies. \*Item may be cooked to order or contains raw or less than thoroughly cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness. Y Vegetarian Friendly | ③ No Gluten Containing Ingredients



Sandy's Pub is named after "the first lady of Olympic Valley" Sandy Poulsen, a neighbor and friend to all in North Lake Tahoe. Sandy and her husband, Wayne Poulsen, were true pioneers of Olympic Valley. The duo moved to the area with a dream of turning the surrounding mountains into a world-class ski resort, and in 1948, the couple took on Alex Cushing as a business partner in the venture. The Poulsens and Cushing ended up parting ways, with Cushing going on to develop the valley into a ski resort, and the Poulsens starting a successful career in real estate. Sandy and Wayne further developed the Olympic Valley community, building amenities, and roads to access real estate they later sold, and they had eight children, four of whom went on to join the US Ski Team.

When the then Resort at Squaw Creek opened, Sandy and Wayne became quick regulars at the original restaurant, Bullwhackers. When the restaurant went through renovation, it was renamed in Sandy's honor based on her many contributions to the local community and her long-standing friendship with the resort. To this day, Sandy's Pub strives to provide a warm, friendly, and welcoming atmosphere to reflect the kindness that Sandy emanated to everyone she met.

Our Culinary Team sources food from local and sustainable farms and providers and works extensively to develop delicious recipes and procure fresh ingredients every day. Sandy's Pub is a longstanding favorite amongst locals and tourists alike, all of whom are drawn to the pub for its California comfort fare, extensive craft beer collection, and warm "Tahoe" atmosphere. Don't hesitate to start up a conversation at the bar, because you might learn a secret or two about ski terrain from an Olympic Valley local.



POULSEN FAMILY PHOTO. C. 1960