



DRAFT BEER

MODELO | \$9

COORS LIGHT | \$9

REVISION EMERALD BAY IPA | \$10

REVISION ROTATING HAZY IPA | \$12

SOUTH LAKE BREWING PILLOWLINE HAZY PALE ALE | \$12

SOUTH LAKE BREWING MARLETTE SUNRISE | \$10

50/50 TAHOE PILZ | \$10

16oz CANS | \$9

MICHELOB ULTRA

BUDWEISER

BUD LIGHT

50/50 DONNER PARTY PORTER

50/50 CAPA PALE ALE

GOLDEN STATE MIGHTY DRY CIDER

12oz NON-ALCOHOLIC BEER | \$7

DESCHUTES FRESH SQUEEZED NIPA

MOCKTAILS

ECHO SUMMIT

House-made cucumber cordial syrup with soda water and a fresh lime squeeze | \$10

MT. TALLAC

Pineapple juice with soda water, orange juice, and strawberry puree | \$10

JAKE'S PEAK

Ginger beer, mango puree, soda water, and fresh lime | \$10

MT. ROSE

Lemonade, guava puree, soda water, and strawberry puree | \$10

ASK YOUR SERVER ABOUT TODAY'S WINE SELECTIONS



SIGNATURE COCKTAILS

THE RUM RUNNER | \$14

Orange, pineapple, and passionfruit blended with silver and spiced rum topped with Cutwater Bali Hai Dark Rum. Available without alcohol on the rocks

ADDITIONAL FLOAT (\$2):

KRAKEN DARK-SPICED RUM | BLUE CHAIR BAY BANANA RUM | MALIBU COCONUT RUM | CAPTAIN MORGAN RUM | SAILOR JERRY SPICED RUM | CHAMBORD | WHIPPED CREAM VODKA

OR (+\$6):

GRAND MARINER | CARUPANO RUM AGED 21 YEARS

TRES AGAVES ORGANIC MARGARITA | \$15

Add strawberry, strawberry jalapeño, pineapple, or pineapple jalapeño +\$1

BLOODY MARY | \$16

House-made Bloody Mary mix paired with Tito's Vodka

SMOKY MARIA | \$16

Burrito Mezcal Tequila with house-made bloody mary mix

SWEATY BETTY | \$16

Crater Lake Habanero Vodka with house-made bloody mary mix

LAKESIDE COOLER | \$16

Botanist Islay Gin with house-made cucumber simple syrup, soda water, and a splash of Starry

TITO'S LEMONADE | \$16

Tito's and lemonade on the rocks. Available with strawberry, strawberry basil, lavender, and ginger thyme flavors

DONNER PARTY PICNIC | \$15

Redemption Bourbon paired with ginger thyme lemonade

BARREL-AGED WHISTLEPIG PIGGYBACK MAPLE OLD FASHIONED | \$20

Piggyback 100% Rye aged with WhistlePig maple syrup and bitters. Garnished with orange peel and a Luxardo cherry

ORANGE CHOCOLATE MARTINI | \$17

Dorda Chocolate Liqueur with Cointreau and Tito's Vodka. Served shaken and up