

BAR FOOD

(8) OYSTER BAR SHRIMP COCKTAIL* • \$16.95
served chilled

RANGE RATTLERS (5) • 16.95
*jumbo jalapeños, shrimp, jack cheese,
cilantro, ranch dressing*

CHICKEN WINGS • \$19.95
*choose flavor: buffalo, bbq, garlic parmesan,
sweet thai chili or blazing mango habanero
with celery & ranch dressing*

CHICKEN TENDERS • \$16.95
*choice of: ranch, honey mustard,
bbq or buffalo dipping sauce*

QUESO FRESCO • \$12.95
*queso blanco, pico de gallo, cilantro,
scallions, tostada chips*

CHEESE FRIES • \$12.95
*jack & cheddar cheese, bacon, sour cream,
scallions, ranch dressing*

MOZZARELLA STICKS • \$11.95
deep fried mozzarella sticks served with marinara

COMBO PLATE • \$27.95
*chicken tenders, chicken wings,
mozzarella sticks, carrots,
and celery served with ranch and marinara*

CHIPS & SALSA • \$8.95

QUESADILLA • \$15.95
salsa, guacamole, sour cream

MEGA NACHOS • \$21.95
*jalapenos, black beans, cheddar cheese,
sour cream, salsa & guacamole,
choice of chicken or beef*

SOUP & SALAD

DAILY SOUP

CUP \$5.95 / BOWL \$7.95

TURKEY CHILI

CUP \$5.95 / BOWL \$8.95

green onions, cheddar cheese, sour cream & corn bread

CAESAR SALAD • \$14.95

romaine, garlic croutons & Caesar dressing

THE WEDGE • \$16.95

*iceberg lettuce, applewood smoked bacon,
tomatoes, avocado & blue cheese dressing*

TAHOE COBB* • \$19.95

*romaine, chicken, bacon, egg, blue cheese,
tomatoes & avocado*

*Add ons: grilled chicken +\$6, shrimp +\$12,
grilled salmon +\$15*

STEAKS

served with garlic mashed potatoes & seasonal vegetables

12 OZ RIBEYE* • \$35.95

12 OZ NY STRIP* • \$31.95

16 OZ T-BONE* • \$35.95

10 OZ PRIME RIB • \$29.95

add fried shrimp to any steak - \$12

18% gratuity will be added to parties of 8 or more.

*Consuming raw or undercooked meat, poultry, shell stock, seafood or eggs may increase your risk of foodborne illness

GOURMET BURGERS

*Served with French fries, Sweet potato fries or Chips
All Burgers have lettuce, tomatoes, pickle & onion*

THE #1 • \$17.95
*with your choice of american, cheddar,
pepper jack, or swiss cheese*

THE BIG CHEESE • \$21.95
Our #1 Burger piled high with creamy Mac & Cheese

LEGENDARY • \$19.95
*topped with bacon, cheddar cheese
fried onion ring, & BBQ sauce*

BLACK & BLUE • \$18.95
blackening spice, melted blue cheese crumbles, bacon

MUSHROOM AND SWISS • \$19.95
sautéed mushrooms, Swiss cheese

BEYOND BURGER • \$19.95
plant based patty with avocado

SIGNATURE SANDWICHES

Served with French fries, Sweet potato fries or Chips

FRENCH DIP • \$19.95
*shaved ribeye, caramelized onions,
horseradish cream, gruyère & au jus*

BLTA • \$15.95
*bacon, lettuce, tomato, avocado,
green goddess & sourdough toast*

PHILLY CHEESESTEAK • \$21.95
shaved ribeye, onions, peppers & melted white provolone

THE MELT • \$18.95
*hamburger patty, Texas toast,
Swiss and American cheese, caramelized onions*

THE ALPINE CLUB • \$17.95
*shaved ham, & turkey, bacon, lettuce,
tomatoes & cheddar cheese*

GRILLED CHICKEN SANDWICH • \$18.95
*bacon, jack cheese, lettuce, tomato, onions,
pickles, honey mustard*

ENTRÉES

TWISTED MAC N CHEESE • \$16.95
aged cheddar & bacon

CHICKEN OR BEEF TACOS • \$16.95
lettuce, tomatoes & Cheddar cheese, salsa

FRIED SHRIMP • \$24.95
1/2lb crispy fried shrimp, French fries, cocktail and tartar sauce

SALMON • \$29.95
*grilled with cilantro mandarin glaze,
brown rice and seasonal vegetables*

GRILLED CHICKEN OR SHRIMP FETTUCINE • \$21.95
creamy alfredo sauce

ALL DAY BREAKFAST • \$15.95
*2 eggs your way, choice of bacon, pork sausage,
or apple sausage, country potatoes and toast*

LAKE TAHOE, NEVADA

ALPINE UNION

EAT | DRINK | SKI

WINE

	glass	bottle
BUBBLES		
RUFFINO PROSECCO	\$10	\$39

WHITE WINE

SEBASTIANI NORTH COAST CHARDONNAY	\$10	\$39
COPPOLA PINOT GRIGIO	\$12	\$47
KIM CRAWFORD SAUVIGNON BLANC	\$12	\$47
RODNEY STRONG "CHALK HILL" CHARDONNAY	\$15	\$59

RED WINE

GUENOC CALIFORNIA PINOT NOIR	\$10	\$39
MEIOMI PINOT NDIR	\$12	\$47
JOEL GOTT MERLOT	\$10	\$49
GUENOC CABERNET SAUVIGNON	\$10	\$39
RODNEY STRONG CABERNET SAUVIGNON	\$12	\$47
JUSTIN CABERNET SAUVIGNON	\$18	\$71
CAYMUS CABERNET SAUVIGNON		\$175
7 DEADLY ZINS ZINFANDEL	\$11	\$34
FRANK FAMILY ZINFANDEL	\$12	\$47

DESSERT \$11

LARGE CARROT CAKE

six-layer carrot cake with
cream cheese frosting
& topped with pecans & coconut

GIANT CHOCOLATE CAKE

layer upon layer of dark chocolate
cake & chocolate filling

BOTTLED BEER

BUDWEISER / BUD LIGHT	\$5
COORS LIGHT	\$5
CORONA EXTRA/CORONA PREMIER	\$7
STELLA ARTOIS	\$7
BLUE MOON BELGIAN WHITE	\$7
ANGRY ORCHARD CRISP APPLE CIDER	\$7
PACIFICO	\$7
NEGRA MODELO	\$7
SIERRA NEVADA PALE ALE	\$7
FIRESTONE 805	\$7
GREAT BASIN "ICKY IPA"	\$7
BALLAST POINT SEASONAL	\$8
LEAD DOG "THE LOCAL BEER"	\$8
DESCHUTES FRESH SQUEEZED IPA	\$8

DRAFT BEER

MICHELOB ULTRA	\$7
MODELO ESPECIAL	\$8
STELLA ARTOIS	\$9
KONA BIG WAVE GOLDEN ALE	\$8
STONE IPA	\$9
FOUNDERS "ALL DAY" IPA	\$8
SIERRA NEVADA SEASONAL	\$9
GUINNESS STOUT	\$9
ELYSIAN SPACE DUST	\$7
FIRESTONE MIND HAZE IPA	\$8
BREWERS CABINET DIRTY WOOKIE	\$8
BREWERS CABINET TAHOE BLONDE	\$9
ANGRY ORCHARD CRISP APPLE CIDER	\$9
DESCHUTES FRESH SQUEEZED IPA	\$8
ALIBI ROTATE (LOCAL)	\$8

COCKTAILS \$14

TOP OF THE MOUNTAIN MARGARITA

*Patrón Silver Tequila,
Grand Marnier Orange Liqueur,
sweet & sour*

CALL ME OLD FASHIONED

*Maker's Mark Bourbon,
angostura bitters, simple syrup
Make it a Jalisco version with
Casamigos Añejo Tequila*

MOJITO

*Bacardi Superior Rum, mint,
lime, club soda.
Make it flavored with a choice
of Passion Fruit, Watermelon,
Strawberry, Mango*

ESPRESSO MARTINI

*Stoli Vanil Vodka,
Kahlúa Coffee Liqueur, espresso*

CAPTAINS PUNCH

*Captain Morgan Spiced Rum, peach
schnapps, banana liqueur, grenadine,
orange & pineapple juices*

NEGRONI

Hendrick's Gin, Campari, sweet vermouth

THE WATERS BLUE

*Tahoe Blue Vodka, rum, gin,
blue curacao, pineapple juice,
sweet & sour, Sprite*

LIFE ON THE SPICY SIDE

*Don Julio Reposado Tequila, jalapeños,
sweet & sour, tajin*