



THE
**BEAR
 MOON**
 BAR AND GRILL

JUST GETTIN' STARTED

PESTO STUFFED FOCACCIA

Garlic, Parmesan and Warm Marinara

CHICKEN WINGS

1/2 LB.

1 LB.

Buffalo, Dry Rub, Housemade Teriyaki or Hickory BBQ
 Served with Crudité and Blue Cheese Dip

HOUSEMADE CRAB CAKES

Sriracha Remoulade, Field Greens and Shaved Golden Beets

BBQ PIGGY WINGS

Pair of Pork Shanks, Coleslaw, Crudité and Blue Cheese Dip

SHRIMP RISOTTO

Parmesan, Caramelized Lemon and Fried Tarragon

SOUP & SALAD

SHERRY LOBSTER BISQUE

Argentine Red Shrimp, Crème Fraîche and Crostini

WATERHOUSE WEDGE SALAD

SIDE

FULL

Marinated Cherry Tomato, Cucumber, Applewood Smoked Bacon,
 Point Reyes Blue Cheese, Green Onion and Ranch Dressing

GOLDEN BEET SALAD

SIDE

FULL

Mixed Greens, Orange Segments, Chevre Cheese and Red Onion
 Tossed in Honey Citrus Vinaigrette

KALE CAESAR SALAD

SIDE

FULL

Fresh Parmesan, Polenta Croutons and Lemon Zest

RISING SUN SALAD

SIDE

FULL

Mixed Greens, Cabbage, Red Peppers, Red Onion, Matchstick Carrots
 and Crispy Chow Mein. Tossed in Our Signature Sesame Vinaigrette

ADD CHICKEN

ADD SESAME CRUSTED AHI

CHEF'S SPECIALTIES

CRAB STUFFED CHICKEN

Panko Crusted, Cheesy Polenta, Sautéed Garlic Broccolini and Americana Sauce

BRAISED PORK SHANKS

Caramelized Dry Rub, Orange Cognac Gastrique, Pan Roasted
 Fingerling Potatoes and Sautéed Garlic Broccolini

SOUTH SHORE SCAMPI

Argentine Red Shrimp, White Wine Beurre Blanc, Fresh Tomato,
 Garlic, Basil, Creamy Polenta and an Asiago Cheese Tuille

12 OZ. NEW YORK STRIP

Garlic Herb Compound Butter, Pan Roasted Fingerling
 Potatoes and Sautéed Garlic Broccolini

BRICK OVEN PIZZAS

CARNIVORE

Applewood Smoked Bacon, Italian Sausage and Pepperoni

MARGARITA

Hot House Tomato, Basil, Garlic and Fresh Mozzarella

FALLEN LEAF

Pesto, Goat Cheese, Marinated Tomato, Roasted Red Pepper and Red Onion

ADD CHICKEN OR BACON

BEAR MOON FAVORITES

TUSCAN CHICKEN SANDO

Tomato, Pesto, Mozzarella, Mixed Greens and Garlic Aioli on Toasted Focaccia
 Served with Fries

TAHOE BLUE BURGER

1/2 Pound Hand Crafted Patty, Blue Cheese Crumbles, Crispy Onions,
 Lettuce, Tomato and Sriracha Aioli on a Golden Bun. Served with Fries

AHI WONTON TACOS

2 FOR

4 FOR

Sesame Crusted and Seared Rare, Kim Chee, Sriracha Aioli, Orange Ginger
 Ponzu and Green Onion. Served with Wasabi and Pickled Ginger

CAPRESE BLT

Applewood Smoked Bacon, Fresh Mozzarella, Tomato, Mesclun Greens, Garlic
 Aioli, Basil and Balsamic Drizzle on Grilled Sourdough. Served with Fries

COD FISHIN' CHIPS

Pacific Cod, Lemon Wedge, Tartar Sauce, Battered Fries and Coleslaw

PASTA OF THE DAY

Ask Server about Our Daily Pasta Special. Served with Garlic Bread

CHUCK SLIDERS

Applewood Smoked Bacon, Cheddar, Lettuce, Tomato, and
 Garlic Aioli. Served with Fries

KOREAN PORK SLIDERS

Slow Braised, Garlic Teriyaki, Sriracha Aioli and Pineapple Relish. Served with Fries

TRY WITH OUR WASABI FURIKAKI FRIES

MUNCHIES

POLENTA FRIES

Served with Warm Marinara

STREET TACOS (2)

Achiote Pork, Diced Onion, Cilantro and Jalapeno Crema on Corn Tortillas

HAOLE CHICKEN SKEWERS

Pineapple Salsa and Citrus Soy Drizzle

BRAISED KALE

Blue Cheese Crumbles, Shallots, Fresh Grape Tomatoes and Crushed Walnuts

ARANCINI

Panko Crusted, Parmesan Risotto, Housemade Marinara and Balsamic Drizzle

BUFFALO TOTS

Frank's Red Hot and Blue Cheese Crumbles

CHEESY FLATBREAD

Served with Ranch Dressing

BEER BATTERED COD TACOS (2)

Slaw, Diced Onion, Cilantro and Jalapeno Crema on Warm Corn Tortillas

BRUSCHETTA

Hot House Tomato, Basil, Fresh Mozzarella, Asiago Cheese and Balsamic Drizzle

CHICKEN TENDERS

Buffalo, BBQ Sauce, or Ranch Dressing. Served with Fries

SPECIALTY FRIES

Garlic Parmesan, Emerald Bay Fries or Wasabi Furikaki

DESSERTS

INFAMOUS PEACH COBBLER

Vanilla Ice Cream and Caramel Drizzle

BEAR MOON BEIGNETS

Tossed in Cinnamon and Sugar. Served with Vanilla
 Ice Cream, Chocolate and Caramel Sauce

S'MORE LAVA CAKE

Graham Cracker Cake, Smoked Chocolate Ganache and Toasted Marshmallow

WHITE WINES

CHARDONNAY

Sycamore Lane, Napa

PINOT GRIGIO

Sycamore Lane, Napa

WHITE ZINFANDEL

Sycamore Lane, Napa

BRUT SPARKLING

J. Roget, California — Try with our Peach Bellini

SAUVIGNON BLANC

CK Mondavi, Kern County

LAKE TAHOE CHARDONNAY

Madroña, Camino — Locally Grown Organic and Bottled

RED WINES

CABERNET SAUVIGNON

Sycamore Lane, Napa

MERLOT

Sycamore Lane, Napa

BARBERA/ZINFANDEL

El Tinto-Madroña, Camino — Locally Grown Organic and Bottled

LAKE TAHOE RED ZINFANDEL

Madroña, Camino — Locally Grown Organic and Bottled

CABERNET SAUVIGNON

Montevina, Plymouth — Locally Grown and Sustainably Farmed

PINOT NOIR

Noble Vines 667, Monterey

BEER & CIDER

COORS LIGHT DRAFT

Golden, Colorado

ROTATING SEASONAL DRAFT

See server for details

DOMESTIC BOTTLES

Budweiser, Bud Light and St. Pauli Girl (non-alcoholic)

IMPORTED BOTTLES

Heineken, Stella Artois, Corona, Blue Moon, Sierra Nevada Pale Ale, Great Basin Icky IPA, 805 Blonde Ale, Boont Amber Ale, Guinness, Deschutes Black Butte Porter and Crispin Cider

NON-ALCOHOLIC BEVERAGES

REFRESHMENTS

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, MUG Root Beer, Orange Crush, Mountain Dew, Unsweetened Iced Tea, Lemonade and Milk

JUICE

Orange, Apple, Cranberry, Grapefruit, Pineapple

HOT SIPS

Local Blind Dog Coffee, Hot Chocolate, Assorted Hot Teas

RETAIL

TOTE BAG

T-SHIRT

SHORT SLEEVE

LONG SLEEVE

HOODIE

GIFT CERTIFICATES

See server for available denominations

HOUSE SPECIALTIES

TAHOE TESSIE

Blended Rum, Coconut, Blue Curacao and Pineapple Juice

SOUTHBOUND GREYHOUND

Deep Eddy Grapefruit Infused Vodka, Soda and Lime

TAHOE BLUE BLOODY MARY

Tahoe Blue Vodka and Our Signature Mix

SUNSET SIPPER

Rum, Raspberry Liqueur, Pineapple Juice and Splash of Cranberry

CREAMSICLE

Vanilla Vodka, Orange Juice and Splash of Cream

MOTT CANYON MULE

Tahoe Blue Vodka, Fresh Peach Puree, Lime and Ginger Beer

PEACH MARGARITA BLENDED OR ON THE ROCKS

Tequila, Fresh Peach, Triple Sec, Lime Juice and Splash of Sour Mix

TENNESSEE MULE

Jack Daniel's, Lime Juice and Ginger Beer

JOHN DALY

Sweet Tea Infused Vodka and Lemonade

EMERALD BAY PUNCH

Vodka, Rum, Blue Curacao, Peach Schnapps, Lemonade and Orange Juice

WINTER WARMERS

SIERRA SNUGLER

Peppermint Schnapps and Hot Cocoa

FIREBREAK

Hot Apple Cider and Jack Daniel's Fire Whiskey

BUTTERFINGER

Bailey's Irish Cream, Butterscotch Schnapps and Hot Cocoa

TAHOE TOTTI

Jack Daniel's Honey Whiskey, Wildflower Honey and Lemon

KILLEBREW KISS

Bailey's Irish Cream, Raspberry Schnapps and Local Blind Dog Coffee

HEAVENLY HOT BUTTERED RUM

Spiced Rum, Homemade Sweet Cream Butter and Brown Sugar

HAPPY HOUR

JOIN US EACH DAY FROM 2-6 P.M.

DAILY SPECIALS

SUNDAY BLOODY SUNDAY

MARGARITA MONDAY

TAHOE BLUE TUESDAY

WINE THERAPY WEDNESDAY

SURF & TURF THURSDAY

FISH TACO FRIDAY

