Alpine Club

LUNCH & DINNER

EARLY SEASON MENU

SHARABLES

\$16 **POUTINE** french fries, cheese curds, brown gravy short ribs + 10 JUMBO TRUCKEE SOURDOUGH PRETZEL \$24 fifty-fifty lager mustard, aged cheddar cheese sauce vegetarian ROASTED BEET BRUSCHETTA served hot \$19 hazelnut granola, goat cheese, herbed focaccia vegetarian BASKET OF FRENCH FRIES, SWEET POTATO FRIES, OR ONION RINGS \$12 TMC sauce vegetarian

SOUP & SALAD

served with house-made focaccia

WINTER APPLE AND BLUE CHEESE SALAD

arugula, apple, candied walnuts, point reyes blue cheese, balsamic date vinaigrette vegetarian, gluten-free

SOUP DU JOUR

ask server for selection

RACLETTE HAPPY HOUR

COMING SOON

SATURDAY & SUNDAY 2-4 PM

melted cheese scraped over your choice of accoutrements

sides include red potatoes, pickled vegetables, roasted mushrooms, charcuterie. warm baguettes, apples, grilled sausage

WIFI:

Network: Alpine Club Password: acwireless

*Item may be cooked to order or contains raw or less than thoroughly cooked ingredients. Consuming raw or undercooked meats, poulty, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Tahoe Mountain Club has removed service charge at all dining locations. Please tip your server according to the service you receive.

\$19

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EARLY SEASON MENU

HANDHELDS

bacon +2

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1/3 lb. wagyu beef, white cheddar, TMC special sauce, LTOP	\$26
served with french fries	

SHORT RIB REUBEN \$29

house-made fennel kraut, paprika aioli, gruyere, grilled rye served with french fries

FOCACCIA GRILLED CHEESE \$19

fromage blanc, gruyere, dry jack cheese served with house-pickled vegetables vegetarian

KIDS

served with fries or side salad

GRILLED CHEESE \$14

KIDS WAGYU BURGER \$15

DESSERT

VANILLA GELATO CHOCOLATE CHIP COOKIE SANDWICH \$13

BREAKFAST

BREAKFAST BURRITO \$16

scrambled eggs, bacon, monterey jack, cheddar, roasted red potatoes, salsa roja

BELGIAN WAFFLE \$20

butter, real maple syrup vegetarian

CLASSIC BREAKFAST* \$16

two eggs any style, roasted red potatoes, bacon, toast

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COCKTAILS



WARM-UP

DRIFTER SNOWMAN vodka, bailey's, kahlua, hot chocolate	\$16
IRISH COFFEE irish whiskey, coffee, simple	\$16
ALPINE TODDY bourbon, lemon, house-made winter-spiced simple syrup	\$16

CHILL OUT

WHY NOT tequila, triple sec, agave, mint, jalapeno, cilantro	\$16
MOUNTAIN-SPICED MARGARITA cinnamon infused tequila reposado, lime, peach, grand mariner, simple served hot or cold	\$16
BLOOD ORANGE MARGARITA tequila blanco, lime, blood orange, triple sec, agave	\$16
CHAI MARTINI vanilla vodka, chai concentrate, vanilla syrup, milk or substitute espresso +4	\$16
BARREL-AGED OLD FASHIONED four roses bourbon, simple, bitters	\$17
PAPER PLANE bourbon, aperol, amaro, lemon	\$17



BEER, WINE, & SOFT DRINKS

DRAFT BEER			
BREAKING BUD, KNEE DEEP BREWING CO. auburn, ca	\$8		
MODELO ESPECIAL LAGER mexico KERNZA LAGER, ALLAGASH & PATAGONIA portland, me WEST COAST HAZE, FIFTY-FIFTY BREWING CO. truckee, ca			
		CANNED BEER	
		COORS LIGHT, COORS BREWING CO. golden, co	\$7
ATHLETIC IPA (NA), ATHLETIC BREWING milford, ct EXCELSIOR IMPERIAL APPLE, SCHILLING CIDER HOUSE seattle, wa			
		HIGH NOON	\$8
WINE			
TIAMO ORGANIC PROSECCO Italy NV	GLASS \$11		
ELIZABETH SPENCER SAUVIGNON BLANC north coast 2023	\$13		
STADT KREMS GRUNER VELTLINER kremstal, austria 2022	\$13		
SEAN MINOR SIGNATURE CHARDONNAY sonoma coast 2022	\$15		
SAINT COSME COTE DU RHONE ORGANIC SYRAH france 2022	\$15		
OLEMA CABERNET SAUVIGNON sonoma coast	\$15		
NON-ALCOHOLIC			
SODA pepsi, diet pepsi, starry, mug root beer, dr. pepper	\$4		
JUICE orange, pineapple, grapefruit, apple, cranberry	\$4		
GATORADE fruit punch, orange, lemon-lime	\$4		
ICED TEA	\$4		
LEMONADE	\$4		
ARNOLD PALMER	\$4		
MILK, CHOCOLATE MILK	\$4		
PELEGRINO	\$4		
COFFEE	\$4		
HOT CHOCOLATE, HOT APPLE CIDER	\$4		
TEA	\$3		
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