



LUNCH & APRES

11 am - close

SHARABLES

- CHILI CHEESE FRIES** \$20
short rib chili, monterey jack cheese, crema, charred lime, pickled onion & jalapeno
- GIANT TRUCKEE SOURDOUGH PRETZEL** \$24
fifty-fifty lager mustard, aged cheddar cheese sauce
vegetarian
- SHAREABLE MEATBALL** \$20
marinara, house-made focaccia, pecorino romano, arugula salad
- BASKET OF FRENCH FRIES, SWEET POTATO FRIES, OR ONION RINGS** \$12
TMC sauce
vegetarian

SOUPS & SALADS

served with house-made focaccia
chicken +10

- WINTER APPLE AND BLUE CHEESE SALAD** \$19
arugula, apple, candied walnuts, point reyes blue cheese, balsamic date vinaigrette
vegetarian
- PUB SALAD** \$15
spring greens, cucumber, red onion, focaccia croutons, house ranch
vegetarian
- SHORT RIB CHILI** \$24
monterey jack, creme, charred lime, pickled onion & jalapeno
- SOUP DU JOUR** \$16
ask server for today's selection

*Item may be cooked to order or contains raw or less than thoroughly cooked ingredients. Consuming raw or undercooked meats, poultry, 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.



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HANDHELDS

served with fries

sweet potato fries +3 | side salad + 3 | onion rings +3
bacon + | avocado +3

\$26

TMC WAGYU BURGER*

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

SHORT RIB REUBEN

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

\$29

FOCACCIA GRILLED CHEESE

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

\$19

CUBANO

smoked turkey, spicy mustard aioli, pickles, gruyere, grilled ciabatta
served with french fries

\$20

KIDS

served with fries or side salad

CHICKEN TENDERS

\$14

GRILLED CHEESE

\$14

KIDS WAGYU BURGER

\$15

DESSERT

WARM BREAD PUDDING

chocolate chips, dulce de leche, cinnamon, sugar
vegetarian

\$14

VANILLA GELATO CHOCOLATE CHIP COOKIE SANDWICH

\$13

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BREAKFAST

8 am - 11 am

FOOD

BREAKFAST BURRITO	\$18
scrambled eggs, bacon, monterey jack, cheddar, roasted red potatoes, salsa roja	
BELGIAN WAFFLE	\$20
butter, real maple syrup <i>vegetarian</i>	
CLASSIC BREAKFAST*	\$18
two eggs any style, roasted red potatoes, bacon, toast	

ESPRESSO

proudly serving espresso from local roastery Pacific Crest Coffee

NITRO COLD BREW	\$7
regular or vanilla	
AMERICANO	\$6
CAPPUCCINO	\$6
LATTÉ	\$7
MOCHA	\$7
SHOT OF ESPRESSO	\$3

COCKTAILS

TMC BLOODY MARY	\$16
tito's vodka, tomato juice, TMC bloody blend	
IRISH COFFEE	\$16
irish whiskey, coffee, simple	
ESPRESSO MARTINI	\$17
vanilla vodka, espresso, kahula, irish whipped cream	

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WARM - UP

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

CHILL OUT

- WHY NOT** \$16
tequila, triple sec, agave, mint, jalapeno, cilantro
- MOUNTAIN-SPICED MARGARITA** \$16
cinnamon infused tequila reposado, lime, peach, grand mariner, simple served hot or cold
- BLOOD ORANGE MARGARITA** \$16
tequila blanco, lime, blood orange, triple sec, agave
- ESPRESSO MARTINI** \$17
vanilla vodka, espresso, kahula, irish whipped cream
- BARREL-AGED OLD FASHIONED** \$17
four roses bourbon, simple, bitters
- PAPER PLANE** \$17
bourbon, aperol, amaro, lemon
- PEAR SPRITZ** \$17
empress gin, pear puree, spiced pear liqueur, prosecco



BEER, WINE, & SOFT DRINKS

DRAFT BEER

BREAKING BUD, KNEE DEEP BREWING CO. auburn, ca	\$8
MODELO ESPECIAL LAGER mexico	\$7
KERNZA LAGER, ALLAGASH & PATAGONIA portland, me	\$8
WEST COAST HAZE, FIFTY-FIFTY BREWING CO. truckee, ca	\$8

CANNED BEER

COORS LIGHT, COORS BREWING CO. golden, co	\$7
ATHLETIC IPA (NA), ATHLETIC BREWING milford, ct	\$7
EXCELSIOR IMPERIAL APPLE, SCHILLING CIDER HOUSE seattle, wa	\$7
HIGH NOON	\$8

WINE

	GLASS	BTL
TIAMO ORGANIC PROSECCO Italy NV	\$11	n/a
SUMMER IN A BOTTLE "WINTER EDITION" provence, france 2023	\$19	\$70
ELIZABETH SPENCER SAUVIGNON BLANC north coast 2023	\$13	\$47
STADT KREMS GRUNER VELTLINER kremstal, austria 2022	\$13	\$47
SEAN MINOR SIGNATURE CHARDONNAY sonoma coast 2022	\$15	\$55
SAINT COSME COTE DU RHONE ORGANIC SYRAH france 2022	\$15	\$55
OLEMA CABERNET SAUVIGNON sonoma coast	\$15	\$55

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