



THE PAVILION LUNCH MENU

APPS & SHARES

- FRIED ARTICHOKE** **V** **12**
Meyer Lemon Caper Aioli
- KOREAN CHICKEN WINGS (6)** **GF** **14**
Kimchi Ranch, Celery, Carrots
- POKE CONES (6)** **GF** **R** **18**
Marinated Ahi Tuna, Avocado Yuzu Crema, Sesame Cone
- HOUSE SALAD** **V** **14**
Field Greens, Heirloom Cherry Tomatoes, Cucumber, Shaved Red Onion, Sherry Vinaigrette
ADD CHICKEN: \$7 | ADD SEARED RARE AHI TUNA **R** : \$14

SANDWICHES & MAINS

SANDWICHES ARE SERVED WITH CHOICE OF FRIES, KETTLE CHIPS OR SIDE HOUSE SALAD

- BUDDHA BOWL** **V** **GF** **16**
Basmati Rice, Cherry Tomatoes, Watermelon Radish, Edamame, Daikon Sprouts, Yuzu Vinaigrette
ADD CHICKEN: \$7 | ADD SEARED RARE AHI TUNA **R** : \$14
- AHI SANDWICH** **R** **22**
Seared Rare Ahi Tuna, Pickled Ginger Slaw, Wasabi Aioli, Brioche Bun or Bed of Greens
- GRILLED ANGUS BURGER** **20**
1/3 Pound Patty, Lettuce, Onion, Tomato, Smoke Sauce, Choice of Cheddar or Swiss Cheese
SUBSTITUTE FOR BLACK BEAN VEGGIE BURGER **V**
\$2 EACH: BACON, AVOCADO, CARAMELIZED ONIONS
- T.D. GRINDER** **19**
Capicola, Salami, Prosciutto, Coppa, Shredded Lettuce, Tomato, Onion, Pickle, Pepperoncini, Black Olives, Provolone Cheese, Dijonnaise, Hoagie Roll
- SESAME CHICKEN SALAD** **GF** **17**
Asian Cabbage Slaw, Candied Cashew, Mandarin Orange, Wonton, Sweet Miso Vinaigrette
- FALAFEL SANDWICH** **V** **17**
Naan Bread, Tzatziki Sauce, Shredded Lettuce, Tomato, Cucumber, Pepperoncini
- TRI-TIP STEAK SANDWICH** **22**
Caramelized Onion, Arugula, Tomato, Gruyère Cheese, Horseradish Cream, Toasted Hoagie Roll
- THE MULLIGAN** **18**
Grilled Ham, Fontina, Arugula, Sliced Tomato, Basil Mayo, Grilled Truckee Sourdough
- CHICKEN CAESAR WRAP OR SALAD** **R** **16**
Chicken, Chopped Romaine, Caesar Dressing, Spinach Tortilla
- ALL BEEF 1/4 POUND HOT DOG** **10**
- TURKEY CLUB SANDWICH OR WRAP** **18**
Turkey, Bacon, Avocado, Lettuce, Tomato, Pickle, Onion, Basil Mayo
- CHICKEN TENDERS (2)** **12**
Served with Fries, Kettle Chips or Side House Salad

GF Gluten-Free

V Vegetarian

VG Vegan

R Contains raw or undercooked food products



DRINKS

BEER

DRAFT

FIRESTONE WALKER 805 CERVEZA	10
DESCHUTES FRESH SQUEEZED IPA	10

CANS

MICHELOB ULTRA	6
COORS LIGHT	6
CORONA	8
REVISION BREWING CO. IPA	8
SIERRA NEVADA PALE ALE	8
FIRESTONE WALKER MIND HAZE IPA	8

ASSORTED CANS

GOLDEN STATE CIDER	10
HIGH NOON	10
LONG DRINK	10
CANNED COCKTAILS	10

NON-ALCOHOLIC

ATHLETIC BREWING CO. IPA	6
ATHLETIC BREWING CO. GOLDEN STYLE	6
GOLDEN STATE CIDER	6

SPECIALTY COCKTAILS

APEROL SPRITZ	16
Prosecco, Aperol, Soda Water	
MOUNTAINTOP MARGARITA	16
DeLeón Blanco, Cointreau, Fresh Lime, Organic Agave Nectar, Grand Marnier Float, Rocks, Salt	
PURPLE RAIN	16
Aviation Gin, St. Germain, Lavander Syrup, Fresh Lemon, Lavander Bitters, Soda Water	
GRAPEFRUIT HIBISCUS PALOMA	16
21 Seeds Grapefruit-Hibiscus Tequila, Grapefruit Juice, Soda, Lime	
MEZCAL NEGRONI	16
Yuu Baal Mezcal, Campari, Sweet Vermouth, Orange Wheel	
TAHOE BLUE LEMONADE	16
Tahoe Blue Vodka, Cointreau, Lemon Juice, Soda	

WINES BY THE GLASS

DOMAIN CHANDON GARDEN SPRITZ	12
VALDO PROSECCO	12
Italy	
WHISPERING ANGEL "PALM" ROSÉ	14
Provence, France	
HONIG SAUVIGNON BLANC	15
Napa and Lake County	
CARMEL ROAD CHARDONNAY	10
Monterey, California	
ZD CHARDONNAY	19
California	
TERRAZAS MALBEC	10
Mendoza, Argentina	
SCHUG PINOT NOIR	15
Sonoma Coast	
ANCIENT PEAKS CABERNET SAUVIGNON	15
Paso Robles	