



# THE GRILLE

AT THE  
CHAMPIONSHIP  
COURSE

## SMALLS

### LOCAL MIXED BREADS — 6

With Butter

### PICKLED VEGETABLES — 6

Assorted seasonal vegetables

### SMOKED CHICKEN QUESADILLA — 19

Smoked chicken thighs, street corn slaw, guacamole, guajillo salsa, chipotle crema, cheddar and jack cheese blend

### TUNA POKE — 23

Ahi tuna, scallions, pickled ginger, jalapeño, sesame oil, tamari, toasted sesame seeds, crispy wonton, nori

### PALE ALE STEAMED MUSSELS — 21

Andouille, garlic, herb butter, grilled focaccia

### ST. LOUIS STYLE STICKY BBQ PORK RIBS — 19

TODAYS SOUP Changes daily — CUP 9 | BOWL 11

## GREENS

### SUMMER LETTUCES — 17

Fresh mixed greens, baby spinach, strawberries, goat cheese, toasted almonds, dried cranberries, shaved fennel, sunflower seeds, raspberry vinaigrette

### GREENS AND GRAINS — 16

Baby kale, red quinoa, watermelon radish, avocado, sweet corn, heirloom cherry tomato, honey balsamic dressing

### OUR CAESAR — 18

Shredded little gems lettuce, endive, grated grana padano cheese, toasted breadcrumbs, roasted garlic Caesar dressing

CONTAINS ANCHOVY \*

ADD

CHICKEN 10 — SALMON 10

STEAK 12 — SEARED AHI 12

## HANDHELDS SERVED WITH CHOICE OF FRENCH FRY OR SWEET POTATO FRY — SOUP OR SALAD 2

### THE DOUBLE — 22

Two griddled ¼ lb beef patties, 2 slices cheddar cheese, shredded lettuce, grilled onions, pickles, sauce, potato bun or have it traditional with just cheese, lettuce, tomato and onion

### THE RUEBEN — 21

Corned beef, sauerkraut, Swiss cheese, 1000 island dressing, Truckee Sourdough rye bread

### ITALIAN STALLION — 19

Salami, capicola, provolone, shredded lettuce, shaved red onion, pepperoncini, mayo/mustard, oil and vinegar, oregano, toasted roll

### PROSCIUTTO & BRIE GRILLED CHEESE — 20

Arugula, sundried tomato chili crunch dressing, on sliced brioche

### BUTTERMILK FRIED CHICKEN SANDWICH — 20

Street corn slaw, pickled guajillo salsa, jack cheese, potato bun

### BLACKENED CHICKEN WRAP — 17

Caramelized onion, tomatoes, leaf lettuce, chipotle crema, flour tortilla

### SMASHED AVOCADO TOAST — 18

Tomato basil watercress salad, sesame garlic seasoning, soft egg, local wheat bread, evoo, chive, toasted bread crumbs, radish

## ENTREES

### HAZELNUT CRUSTED SALMON — 30

Shaved fennel, orange supreme, watercress, fresh dill, parsnip puree, saffron yogurt sauce

### MARINATED HANGER STEAK — 36

Whiskey buttered mushrooms, grana padano wedge cut potatoes, chimichurri sauce

### MANGO COCONUT CURRY VEGETABLES — 25

Basmati rice

## SWEETS

### SEASONAL SORBET — 10

### PORT POACHED PEAR — 15

Red wine caramel, vanilla ice cream

### SPICED CHOCOLATE POT DE CRÈME — 13



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

GLUTEN FREE BUNS AVAILABLE UPON REQUEST



775-832-1178

955 FAIRWAY BOULEVARD  
INCLINE VILLAGE, NV 89451

MON-SAT 11AM - 6PM  
SUN 10AM - 6PM

## CRAFT COCKTAILS — 15

### TITO'S TRANSFUSION

Tito's handmade vodka, concord grape juice, fever tree ginger ale, fresh lime juice garnished with frozen grapes and lime wedge

### BLUSH 75

Hendricks gin, raspberry simple syrup, prosecco, lemon twist

### AMIGO VIEJO

Hornitos reposado tequila, pineapple juice, mango puree, soda splash, tajin rim

### FAIRWAY FIZZ

Cruzan coconut rum, Coca-Cola Classic, fresh lime

### BOURBON BASIL SMASH

Bulleit Bourbon, simple syrup, fresh basil, lemon juice

## DRAFT BEER 16oz. — 10

### TAHOE PILZ

Bohemian Pilsner | 5.3% ABV  
FiftyFifty Brewing Co. Truckee, CA

### STELLA ARTOIS

European Pale Lager | 5% ABV  
Brewed in the U.S.A

### BLUE MOON

Belgian White | 5.4% ABV  
Blue Moon Brewing Co. Denver, CO

### ALIBI ROTATIONAL

*Ask your server for today's current selection,  
Alibi Ale Works, Incline Village, NV*

### GARAGE DWELLER HAZY

Hazy India Pale Ale | 7.5% ABV  
Farmer's Brewing Co. Princeton, CA

### REVISION IPA

West Coast Style IPA | 6.5%  
Revision Brewing Company, Reno, NV

## CANNED BEERS 16OZ. DOMESTIC — 9 16OZ. PREMIUM — 11

COORS BANQUET	ALIBI ALE WORKS IPA
COORS LIGHT	SIERRA NEVADA PALE ALE
BUD LIGHT	CORONA
HEINEKEN N/A — 6	MODELO
	FIRESTONE WALKER 805

## WINE LIST



### HOUSE

Hayes Ranch Chardonnay	8	28
Hayes Ranch Cabernet Sauvignon	8	28

### SPARKLING

Lunetta Prosecco	8	N/A
Onehope Brut	10	37

### ROSÉ

French Blue Bordeaux Rose	11	41
Justin Central Coast	12	45

### WHITE

Santa Cristina Pinot Grigio	10	37
Ferrari Carano Fume Blanc	11	41
Kim Crawford Sauvignon Blanc	12	45
Wente "Morning Fog" Chardonnay	11	41

### RED

Meiomi Pinot Noir	11	41
Rodney Strong Merlot	11	41
Daou 'Pessimist' Red Blend	14	51
Z. Alexander Brown Cabernet Sauvignon	12	44

## CIDERS | SELTZERS | CANNED COCKTAILS

GOLDEN STATE MIGHTY DRY CIDER — 11

WHITE CLAW WATERMELON SELTZER — 9

10-TORR LAVENDER LEMONADE — 9

CUTWATER LIME MARGARITA — 11

## HAPPY HOUR SPECIALS

4 PM - 6 PM

Sit inside or on the deck to enjoy the views and happy hour drink specials daily from 4-6 pm.

Daily happy hour specials include a \$7 craft cocktail of the day, a \$7 daily draft, \$6 house wine, and \$6 canned Coors Light beer!

## NON ALCOHOLIC BEVERAGES

FOUNTAIN SODA — 4

FRESH SQUEEZED LEMONADE — 5

FRESH BREWED ICED TEA — 4

ARNOLD PALMER — 5

SAN PELLEGRINO SPARKLING 1L — 7

COFFEE — 3

HOT TEA — 3