



THE GRILLE

AT THE
CHAMPIONSHIP
COURSE

SMALLS

LOCAL MIXED BREADS - 7

Truckee Sourdough Bread Company with whipped butter

PICKLED VEGETABLES - 5

Assorted seasonal vegetables

SMOKED CHICKEN QUESADILLA - 19

House smoked chicken thighs, street corn slaw, guacamole, guajillo salsa, chipotle cream, cilantro, cheddar and jack cheese blend

TUNA POKE - 23

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

PALE ALE STEAMED MUSSELS - 21

Andouille, garlic, red pepper flakes, herb butter, grilled focaccia

HOUSE SMOKED PORK RIBS - 18

Smoked in house pork ribs, cabbage slaw, house specialty BBQ sauce - Sweet Baby Mae's

SMOTHERED TOTS - 16

Tater tots, Nueske bacon lardons, aged cheddar fondue, crema, scallions

TODAY SOUP

Changes Daily CUP 9 | BOWL 11

GREENS

SUNSET SALAD - 19

Fresh mixed greens, romaine, strawberries, blueberries, candied nuts, mandarin oranges, gorgonzola crumbles

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, focaccia crouton, roasted garlic Caesar dressing
CONTAINS ANCHOVY

ADD

CHICKEN 10 | SALMON 10 | STEAK 12
SEARED AHI 12 | TEMPEH 5

ENTREES

HAZELNUT CRUSTED SALMON - 32

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

12OZ. NEW YORK STRIPLOIN STEAK - 38

Whiskey buttered mushrooms, Grana Padano cheese, fingerling potatoes, chimichurri sauce

MANGO COCONUT CURRY VEGETABLES - 26

Basmati rice, pomegranate seeds, cilantro, slivered almonds, golden raisins, toasted coconut, and seasonal vegetables
ADD TEMPEH 5

SWEETS

SEASONAL SORBET - 10

6 LAYER CHOCOLATE DECADENCE CAKE - 16

Layers of moist chocolate cake sandwiched with smooth chocolate ganache, piled high and topped with chocolate icing.
Perfect For Sharing!

LEMON TIRAMISU - 16

Big enough for the table; with fresh lemon mascarpone cream, limoncello dipped ladyfinger cookies, topped with fresh whipped cream and a summer lemon curd



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



775-832-1178

955 FAIRWAY BOULEVARD
INCLINE VILLAGE, NV 89451

MON - THURS: 11AM - 6PM
FRI - SUN: 11AM - 8PM

HANDHELDS

SERVED WITH YOUR CHOICE OF FRENCH FRY OR SWEET POTATO FRY
SOUP OR SALAD ADD +2

THE BUNKER BURGER - 21

1/3lb. beef patty, leaf lettuce, tomato, onions, pickles, sliced cheddar cheese, secret sauce, on local brioche bun
ADD BACON 3 | EXTRA PATTY 5 | ADD AVOCADO 3

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, shredded leaf lettuce, chipotle crema, flour tortilla

BAJA STYLE FISH TACOS - 18

Battered cod, elote slaw, crema, cilantro, fresh lime wedge, flour tortillas

GLUTEN FREE BUNS AVAILABLE UPON REQUEST

CRAFT COCKTAILS - 15

TITO'S TRANSFUSION

Tito's handmade vodka, concord grape juice, Fever Tree ginger ale, fresh lime juice garnished with 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 salt rim

THE LOCAL REMEDY

Captain Morgan spiced rum, pineapple juice, orange juice, coconut cream topped with nutmeg

BOURBON BASIL SMASH

Bulleit Bourbon, simple syrup, fresh basil, lemon juice

WINE LIST



HOUSE

Hayes Ranch Chardonnay	8	28
Hayes Ranch Cabernet Sauvignon	8	28

SPARKLING

Lunetta Prosecco	8	N/A
Onehope Brut	10	37
Moet Chandon	N/A	125

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
Whitehall Lane Sauvignon Blanc	N/A	60

RED

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

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

DOMESTICS

COORS BANQUET

COORS LIGHT

BUD LIGHT

PREMIUMS

ALIBI ALE WORKS IPA

SIERRA NEVADA PALE ALE

CORONA

MODELO

805 FIRESTONE WALKER

HEINEKEN N/A - 6

ALIBI HOPPY HOUR N/A - 6

CIDERS | SELTZERS | CANNED COCKTAILS

GOLDEN STATE MIGHTY DRY CIDER - 16OZ. 11

WHITE CLAW BLACK CHERRY SELTZER - 16OZ. 9

HIGH NOON PEACH - 12OZ. 9

10-TORR LAVENDER LEMONADE - 12OZ. 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 Special Include

\$7 Cocktail Of The Day

\$7 Daily Draft

\$6 House Wines

\$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 500ML - 5

COFFEE - 3

HOT TEA - 3



SUMMER EVENINGS AT THE GRILLE

Exclusive offerings only on Friday, Saturday and Sundays
5pm - 8pm

Limited reservations available
Inquire with your server or host

START

FRITTO MISTO

Fresh vegetables lightly fried in a thin tempura batter, served with summer basil pesto and romesco dipping sauce **17**

SOUP OF THE DAY

Ask your server for today's availability **Cup 9 | Bowl 11**

PAN SEARED SCALLOPS

Hokkaido Japan scallops, pan seared with roasted corn soubise, blood orange, toasted macadamia nut gremolata, beurre blanc **23**

GRILLED BEEF SOUVLAKI

Tender marinated beef skewers, fresh dill, lemon, tzatziki, grilled pita **20**

SALAD

SUNSET SALAD

Fresh mixed greens, romaine, strawberries, blueberries, candied nuts, mandarin oranges, gorgonzola crumbles **19**

GREENS & GRAINS

Baby kale, red quinoa, mixed greens, watermelon radish, avocado, sweet corn, heirloom cherry tomato, honey balsamic dressing **16**

OUR CAESAR

Crisp romaine, endive, grated Grana Padano cheese, toasted focaccia croutons, toasted breadcrumbs, roasted garlic Caesar dressing **18**
CONTAINS ANCHOVY

ADD

CHICKEN 10 | SALMON 10 | STEAK 12
SEARED AHI 12 | TEMPEH 5

MAIN

OVEN ROASTED ALASKAN HALIBUT

Torpedo onion, fava bean couscous, Calabrian chile oil, roasted tomato, pea shoots, red pepper coulis, salmoriglio **37**

GRILLED ELK STRIPLOIN

Charred spring onions, Nueske bacon lardon, fingerling potato hash, cherry tomato, blackberry cabernet jus **42**

MARY'S ORGANIC ROAST CHICKEN

Lemon herb brine, maple sweet potato mash, tri color carrots, garlic herb butter **32**

MARINATED TEMPEH & VEGETABLES

Spiced tempeh with roasted vegetables over torpedo onion and fava bean couscous with cherry tomatoes, summer basil pesto, red pepper coulis **26**

DESSERT

6 LAYER CHOCOLATE DECADENCE CAKE

Layers of moist chocolate cake sandwiched with smooth chocolate ganache, piled high and topped with chocolate icing **16**
Perfect For Sharing!

LEMON TIRAMISU

Big enough for the table; with fresh lemon mascarpone cream, limoncello dipped ladyfinger cookies, topped with fresh whipped cream and a summer lemon curd **16**

Limited Availability
Menu items and prices are subject to change