



THE GRILLE

AT THE CHAMPIONSHIP COURSE

SMALLS

GRILLED CHICKEN QUESADILLA - 19

Grilled chicken breast with melty cheddar and jack cheese, street corn style slaw in a flour tortilla, served with guajillo salsa, guacamole, chipotle crema and fresh lime

TUNA POKE - 23

Ahi tuna, avocado, jalapeno, scallions, tamari, sesame oil, toasted sesame seeds, served on crispy wonton

SMOTHERED TOTS - 16

Fried potato puffs, crispy bacon, aged cheddar fondue, crème fraiche, scallions

SOUP OF THE DAY - CUP 9 | BOWL 11

HANDHELDS

HANDHELDS SERVED WITH FRENCH FRIES OR SWEET POTATO FRIES SUBSTITUTE WITH SIDE SALAD OR CUP OF SOUP +2

THE BUNKER BURGER - 21

1/3lb Certified Angus Beef patty, lettuce, tomato, onion, cheddar, pickles, secret sauce, on toasted potato bun
ADD BACON OR AVOCADO +3 | MAKE IT A DOUBLE+5
SUB BLACK BEAN PATTY

THE RUEBEN - 21

House corned beef, sauerkraut, Truckee Sourdough Marbled Rye, Swiss cheese and 1000 Island dressing

ITALIAN STALLION - 19

Thin sliced salami, capicola, provolone, lettuce, onion, pepperoncini, oregano, mayo mustard aioli, red wine vinegar, extra virgin olive oil, served on a French roll

BUTTERMILK FRIED CHICKEN SANDWICH - 20

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

BLACKENED CHICKEN WRAP - 18

Flour tortillas, lettuce, tomato, caramelized onions, chipotle crema

BAJA FISH TACOS - 21

Fresh crispy battered cod, street corn slaw, crema, fresh cilantro, limes, flour tortillas

GLUTEN FREE BUN IS AVAILABLE UPON REQUEST



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

BOWLS & GREENS

SUNSET SALAD - 19

Mixed greens, seasonal berries, mandarin oranges, gorgonzola bleu cheese, candied nuts

OUR CAESAR - 19

Romaine lettuce, grated grana padano, focaccia croutons and roasted garlic Caesar dressing
ADD ANCHOVY +4

GREENS AND GRAINS - 18

Baby kale, red quinoa, avocado, fresh corn, cherry tomatoes, radish, honey balsamic vinaigrette

DRESSING:

CAESAR DRESSING | HONEY BALSAMIC VINAIGRETTE BUTTERMILK RANCH | ITALIAN DRESSING | 1000 ISLAND DRESSING CREAMY BLEU CHEESE

PROTEIN:

GRILLED CHICKEN 9 | SALMON 10 | STEAK 6oz 19
MARINATED TEMPEH 5

SIGNATURE KNIFE & FORK

HAZELNUT CRUSTED SALMON - 36

Parsnip puree, saffron yogurt, orange supremes, shaved fennel, dill, watercress

NEW YORK STRIP LOIN 12oz. - 48

Roasted fingerling potatoes, fresh chimichurri, whiskey braised mushrooms, watercress

MANGO CURRY - 26

Seasonal veggies, basmati rice, pomegranate seeds, cilantro, lime

DESSERTS

SEASONAL SORBET - 9

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 summer lemon curd



775-832-1178

955 FAIRWAY BOULEVARD
INCLINE VILLAGE, NV
89451

M - TH 11-6PM
FRI - SUN 11-7PM

CRAFT COCKTAILS - 15

TITO'S TRANSFUSION

Tito's handmade vodka, concord grape juice, 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

KULEANA MAI TAI

Kuleana Rum, orgeat, Curacao, fresh lime, bitters

BOURBON BASIL SMASH

72 Mile Blended 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

DOMESTICS

COORS BANQUET

COORS LIGHT

MICHELOB ULTRA

BUD LIGHT

PREMIUMS

ALIBI ALE WORKS IPA

SIERRA NEVADA PALE ALE

CORONA

MODELO

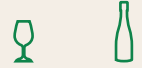
805 FIRESTONE WALKER

MICHELOB ULTRA ZERO N/A - 6

HEINEKEN N/A - 6

ALIBI HOPPY HOUR N/A - 6

WINE LIST



HOUSE

Hayes Ranch Chardonnay	8	28
Hayes Ranch Cabernet Sauvignon	8	28

SPARKLING

Lunetta Prosecco	8	N/A
Segura Viudas Cava 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

CIDERS | SELTZERS | CANNED COCKTAILS

SURFSIDE TEA & LEMONADES - 10

Lemonade+Vodka | Blackberry Tea+Vodka
Raspberry Tea+Vodka | Mango Tea+Vodka
Classic Tea+Lemonade+Vodka

CUTWATER CANNED COCKTAILS - 12

Lime Margarita | Tiki Rum Mai Tai | Espresso Martini

GOLDEN STATE MIGHTY DRY CIDER - 16oz. 11

HAPPY HOUR

4 PM - 6 PM

Sit Inside or on the Deck To Enjoy the Views

DAILY HAPPY HOUR SPECIALS 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