



## Appetizers

**Jack's Buffalo Wings \$9.95**  
Original Buffalo, N.Y. Style  
Carrot & Celery Sticks, Bleu Cheese Dressing

**Fried Zucchini \$8.95**  
Parmesan Cheese and Ranch Dressing

**The Mother Lode \$14.95**  
Onion Rings, Fried Zucchini, Chicken Strips  
Spicy Buffalo Wings, Ranch Dressing

**Firecracker Asian Shrimp \$15.95**  
Spicy Sautéed Sustainable Shrimp  
Cabbage Mango Slaw, Chili Lime Dressing

**Onion Rings \$10.95**  
Parmesan Cheese and Ranch Dressing

**Roasted Garlic Brie Cheese \$9.95**  
Tomato Chutney and Herbed Crostini

**Jorge's Nachos \$13.95**  
Melted Fresh Cheddar Cheese, Chorizo  
Diced Chicken, Refried Beans, Jalapenos, Olives  
Guacamole, Pico de Gallo, Sour Cream

## Soups

*Soups are House-Made and Served Fresh*

**Classic French Onion Soup \$8.95**  
Gruyere and Parmesan cheese

**Chicken Noodle Soup \$7.95**  
Carrots, Celery, Onion, Egg Noodle

**Clam Chowder \$7.95**  
Roasted Corn, Clams, Potato, Thyme

**Mulligatawny \$7.95**  
Madras Curry, Root Vegetables  
Coconut Milk

## Salads

**Bistro Steak Salad \$16.95**  
Grilled, Certified Angus Beef Flank Steak  
Tomato, Mushrooms, Bleu Cheese, Onions  
Red Wine Herb Vinaigrette

**Chopped Salad \$15.95**  
Chipotle BBQ Chicken over Iceberg and  
Romaine Lettuce, Fresh Basil, Black Beans, Cilantro  
Sweet Corn, Tomato, Roasted Peppers  
Jack Cheese, Green Onion, Crispy Tortilla Strips  
Tossed in Creamy Ranch Dressing

**Cobb Salad \$14.95**  
Crisp Romaine, Avocado, Tomato  
Chopped Bacon, Grilled Diced Chicken  
Hard Boiled Egg, Bleu Cheese Crumbles  
Choice of Dressing

**Mountain Melon Salad \$12.95**  
Organic Greens, Watermelon  
Blackberries, Raspberries, Blueberries  
Passion Fruit-Lime Dressing

**House Green Salad \$7.95**  
Organic Field Greens, Cherry Tomatoes  
Cucumber Croutons, Choice of Dressing

**Caesar Salad \$7.95**  
Romaine, House-Made Croutons, Parmesan Crisp

## Cold Sandwiches

*Includes your choice of:  
Hot French Fries, House-Made Potato Salad or Garden  
Salad with Vinaigrette*

**Jackalopes Soup and Sandwich \$12.95**  
Choice of House-Made Soups and  
Half Turkey & Brie or Roasted Beef & Cheddar  
Wheat Baguette

**Classic Club \$11.95**  
Turkey, Bacon, Lettuce, Tomato  
Toasted White Bread

**Roasted Turkey & Brie Cheese \$12.95**  
Pesto Mayonnaise, Wheat Baguette

**Vegetarian Wrap \$10.95**  
Tomato, Alfalfa Sprouts, Avocado, Cucumber  
Dill Havarti Cheese, Organic Greens, Flour Tortilla  
Balsamic Dressing

**Roast Beef & Cheddar \$11.95**  
Whole Grain Dijonaise, Wheat Baguette

## Entrées

*Includes your choice of:  
Hot French Fries, House-Made Potato Salad or Garden  
Salad with Vinaigrette*

**Fish and Chips \$16.95**  
Pacific Halibut Dipped in Sierra Nevada Beer Batter  
Tartar Sauce

**French Dip \$12.95**  
Fresh Sliced Beef, Ciabatta Bread  
Au Jus

**Chicken Bacon Cheddar Melt \$13.95**  
Chicken Breast, Crisp Bacon  
Melted Cheddar Cheese, Ranch Dressing  
Wheat Baguette

**Buffalo, N.Y. Wrap \$13.95**  
Spicy Chicken Tenders  
Bleu Cheese Crumbles Tomato  
Organic Greens Tossed with Caesar Dressing

## Burgers

*All Burgers Are Full 1/3-lb Certified Angus Beef®  
Veggie or Turkey Patty Available Upon Request*

*Includes your choice of:  
Hot French Fries, House-Made Potato Salad or Garden  
Salad with Vinaigrette*

**Mushroom Swiss Burger \$12.95**  
Sautéed Mushrooms, Swiss Cheese

**California Burger \$13.95**  
Avocado, Bacon, Bleu Cheese

**Jackalope Burger \$13.95**  
Bacon, Mushrooms  
Grilled Onions, Cheddar Cheese  
Ranch Dressing

**B.B.Q. Burger \$12.95**  
Cheddar Cheese, Fried Onions, BBQ Sauce

## WINES BY THE GLASS

### HOUSE WINE 7.00

We Proudly Feature Canyon Road  
Chardonnay, Cabernet Sauvignon, and Merlot  
*Sonoma, California*

### PREMIUM WHITE WINE

Beringer "Napa Valley" Chardonnay **\$11.00**  
Kenwood Sauvignon Blanc **\$11.00**  
St. Francis Chardonnay **\$10.00**  
Robert Mondavi "Private Selection"  
Chardonnay **\$9.00**  
Ecco Domani Pinot Grigio **\$7.00**

### PREMIUM RED WINE

Wild Horse Cabernet Sauvignon **\$15.00**  
Kenwood Pinot Noir **\$14.00**  
Clos Du Bois Merlot **\$13.00**  
Greg Norman Pinot Noir **\$11.00**  
Rancho Zabaco "Heritage" Zinfandel **\$10.00**  
Robert Mondavi "Private Selection"  
Cabernet Sauvignon **\$9.00**  
Estancia Meritage Pinot Noir **\$9.00**  
Columbia Crest "Grand Estates" Merlot **\$9.00**  
Santa Christina Sangiovese **\$9.00**  
Rosemount Estate Diamond Shiraz **\$7.00**

## BEER

**DOMESTIC DRAUGHT (16 oz. Pint) \$5.00**  
Bud Light, Miller Lite

**SPECIALTY DRAUGHT (16 oz. Pint) \$6.00**  
Sierra Nevada Pale Ale  
Samuel Adams Boston Lager

**DOMESTIC BOTTLED \$4.50**  
Budweiser, Bud Light, Coors Light, Miller Lite  
Miller Genuine Draft, Michelob Ultra

**SPECIALTY BOTTLED \$5.00**  
Anchor Steam, Blue Moon  
Corona Extra, Corona Light, Fat Tire Amber Ale  
Firestone, Heineken, Heineken Light, Hoegaarden  
Michelob Amber Bock, O'Douls, Samuel Adams Samuel  
Adams Light, Samuel Adams Seasonal Ale Shock Top, Sierra  
Nevada Pale Ale, Stella Artois

**PREMIUM BOTTLED**  
Ayinger Brau-Weisse **\$7.00**  
Celebrator Double Bock **\$7.00**  
Sam Smith Pale Ale, Nut Brown Ale or  
Oatmeal Stout **\$7.00**  
Guinness Stout **\$6.00**  
Newcastle Nut Brown Ale **\$5.00**

## REFRESHING BEVERAGES

Fountain Drinks **\$2.25**  
Freshly Brewed Iced Tea **\$2.25**  
Bottle Water **\$1.95**  
Red Bull Energy Drink **\$4.50**  
Coffee, Hot Tea or Hot Chocolate **\$2.25**  
Mocha, Latte or Cappuccino **\$3.25**  
San Pellegrino Sparkling Water  
Large **\$5.95**, Small **\$2.95**

## SIGNATURE COCKTAILS

### Tenaya Lodge High Sierra Bloody Mary 13.00

Tenaya Signature BOLD and Spicy House-Made  
Bloody Mary Mix, Grey Goose Vodka and Ice  
Garnished with Celery, Carrot, Green Onion  
Pickled Asparagus, Lemon, Lime  
Yellow Pepper, Pearl Onion and Green Olive

**Tenaya Long Island Iced Tea \$11.00**  
A West Coast Blend of Smirnoff Vodka  
Beefeater Gin, BACARDI Superior Rum  
Triple Sec Sweet, SAUZA Silver Tequila  
Sour and a Splash of Cola

**Kiwi Lemon Drop \$10.00**  
A Tropical Twist on This Favorite with ABSOLUT  
Citron Vodka, Lemon Juice and a Fresh Kiwi Wheel

**Prickly Pear \$10.00**  
Melon Liqueur, Malibu Rum, ABSOLUT Pear Vodka  
Pineapple Juice and a Splash of Sprite

**Peach Lemonade \$9.00**  
ABSOLUT Peach Vodka  
DeKuyper Peach Schnapps and Lemonade

**Pomegranate Cocktail \$9.00**  
Pomegranate Liqueur, Float of Champagne

**Fuzzy Charlie \$9.00**  
Captain Morgan Spice Rum, Pina Colada Mix  
DeKuyper Peach Schnapps  
Orange Juice with Pineapple and Mint Garnish

**Mojito \$8.50**  
The Havana Classic with BACARDI Superior Rum  
Fresh Lime Juice, Mint Leaves, Simple Syrup  
a Splash of Club Soda and a Lime Wheel

## DESSERTS

**Big Apple Pie \$8.95**  
Fresh Crisp Apples, Crunchy Granola Crumbs  
Cinnamon Apple Cider Sauce

**Tiramisu in the Round \$8.95**  
Coffee-Rum Soaked Sponge Cake  
Light Mascarpone Cream  
Finished with Imported Cocoa

**Chocolate Chip Cookie Pizza \$8.95**  
Served Warm with Vanilla Ice Cream  
Hot Fudge and Caramel Sauce

**Dark Chocolate  
Pot de Crème \$8.95**  
Fresh Cream, Seasonal Berries

**Tenaya Brownie Sundae \$7.95**  
Vanilla Ice Cream, Whipped Cream  
Candied Walnut Pieces, Chocolate Sauce

**Mile High Carrot Cake \$7.95**  
Four Layers of Moist Carrot Cake, Studded with Raisins,  
Walnuts, Pineapple, Cream Cheese Icing  
White Chocolate Ganache

**Orange Creamsicle Cheese Cake \$7.95**  
Orange-Infused White Chocolate Cheese Cheesecake  
Tangy Orange Swirl

**"French Fries" \$7.95**  
Cinnamon-Sugar Dusted Tempura Pound Cake  
Strawberry Dipping Sauce