



SMALL PLATES & SHAREABLES

Chicken Wings – avail GF

\$14

6 Jumbo Chicken Wings cooked to order, choice of House Hot, Thai BBQ, Alibi Porter BBQ Sauce, Oaxacan Dry Rub, Sweet BBQ Dry Rub, served with House Ranch or Gorgonzola Dip, Seasonal Veggie Crudit 

Alibi Mustache Pretzel

Locally made by Truckee Sourdough

With Beer Mustard

\$7

With House Made Beer Cheese

\$8

With Chai Sugar and Salted Carmel Mascarpone Cream

\$8

Mediterranean Vegetable Mezze Board – Vegetarian / avail Vegan **\$14**

Seasonal Vegetables, Olives, Roasted Marinated Tomatoes, Long Stem Artichoke, Asparagus, House Hummus, Tapenade, Tzatziki, Grilled Pita

Cured Salmon Toast

\$13

Wild Caught Pacific Salmon, Grilled Multi-Grain Bread, Herbed

Cream Cheese, Lemon Zest, Micro-Thin Red Onion, Capers, Micro-Greens

Spicy Tuna Crudo – avail GF

\$19

Raw Sashimi Grade Tuna mixed with House Togarashi Oil, Tamari, and Hishiki. Seaweed Salad, Micro-Shredded Veggies, Kaiware Sprouts, Wonton Chip, House Pickled Ginger, Wasabi

Roasted Vegetable Flatbread – Vegetarian

\$14

Roasted Pomodoraccio Tomatoes, Artichoke Hearts, Saut ed Spinach, Grilled Sweet Peppers, Crumbled Goat Cheese, Topped with Arugula Pesto

Contains Seeds: Pepitas

Fries - Vegan / avail GF

\$6

House-Made Deconstructed Beer Seasoning

Sweet Potato Fries – Vegan / GF add \$1 to the above

Beer Mac and Cheese – Vegetarian

\$9

House-Made Beer Cheese, Shredded Cheese Blend, Pasta Shells

***Add Crumbled Gorgonzola \$2.00**

SOUPS & SALADS

Mexican Street Corn Soup – GF / avail Vegan

\$10

Cotija Cheese, Lime, served with Tortilla Strips

Fire Roasted Golden Tomato Gazpacho – Vegan / avail GF

\$8

Roasted Golden Tomatoes, Heirloom Golden Cherry Tomatoes, Roasted Gold Bell Pepper, Cucumber, and Scallion Seasoned and Pureed, served with Micro Greens and Crostini

Spicy Thai Coconut Shrimp Soup – avail GF

\$14

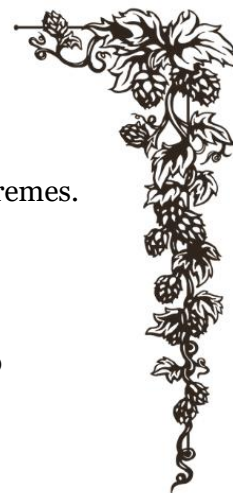
Saut ed Shrimp in a Aromatic Coconut Broth infused with, Ginger, Lemongrass, Garlic, Shallots, Dried Chili, Onion, Celery, Carrots, and Sweet Peppers. Topped with Scallion and Cilantro. Served with a few Won Ton Chips.

Mr. Tartacular's Tickled Pink Beet Salad – Vegetarian/ GF

\$12

Organic Golden Beets Pickled in our Forbidden Fruit Threesome, Goat Cheese,





Heirloom Cherry Tomatoes, Shaved Fennel, Baby Spinach, Pistachio, and Orange Supremes.
Served with our Tartacular-Tickled Pink Vinaigrette.

Contains Nuts: Pistachio

SANDOS & SAUSAGES

Wagyu Beef Cheeseburger **\$20**
Half Pound Ground Wagyu Beef Patty Seasoned with our House-Made Deconstructed Beer Seasoning, Sharp White Cheddar, Baby Lettuce Leaf, Sliced Vine Ripe Tomato, Micro Thin Onion, and our House Burger Sauce on a Toasted Bianco Bun, served with Small Side of Fries

Elk Burger **\$18**
Third Pound Ground Elk Seasoned with our Sea Salt and Cracked Black Pepper Seasoning, Havarti, Blackberry Stout Braised Onions, Baby Arugula, and Roasted Garlic Aioli on a Toasted Stout Wheat Bun, served with Small Side of Sweet Potato Fries

BBQ Bison Bacon Burger **\$18**
Third Pound Ground Bison Patty Seasoned with our Carafa Malt Seasoning, Applewood Smoked Bacon, House Made Porter BBQ Sauce, Smoked Mozzarella, Baby Arugula, and Crispy Onion Straws on a Toasted Pretzel Bun, served with Small Side of Fries

IPH Pulled Pork Sandwich “Vietnamese Style” **\$16**
***Available Vegetarian with Marinated Grilled Tofu
Slow Roasted Pulled Pork, Pickled Daikon and Carrot, Sliced Fresh Cucumber, Fresh Cilantro Leaves, Sliced Fresh Jalapeno, Micro Greens, and Maggi Lime Aioli on a French Roll, served with Green Papaya Slaw and House Made Sambal

Beer Braised Bratwurst **\$12**
Locally Made Bratwurst, House Made Dill-Caraway Sauerkraut, Pickled Red Cabbage, on a Pretzel Roll, with Choice of Beer Mustard or Creamed Horseradish

Charcuterie Flatbread Melt **\$12**
Soppressata, Coppa, Smoked Ham, Mozzarella, Parmesan, Fresh Herbs, served with Charred Tomato Marinara

House Hot Chicken Meltdown Sandwich **\$14**
Chicken Tenders, House Hot Sauce, Pepperjack Cheese on an Italian Roll, with Choice of Ranch Slaw or Gorgonzola Slaw, served with Small Side of Fries

The Veggie Monster – Vegan **\$13**
Whole Wheat Hoagie Served Open Face, Stacked with Sliced Avocado, Roasted Tomatoes, Grilled Bell Peppers, Artichoke Hearts, Grilled Squashes, Sliced Cucumber, Micro Greens, and Olive Tapenade, served with Our Tickled Pink Vinaigrette

KIDS ZONE

No Substitutions Please

Kids Pita Pizzas
House Tomato Sauce, Mozzarella, Parmesan **\$7**
Veggie Style; Spinach, Tomato **\$8**
Meat Style; with Smoked Ham, Salami, Coppa **\$9**

Chicken Tenders and Fries **\$7**

Grilled Cheddar Cheese on Whole Grain with a couple fries **\$6**

Fresh Veggie Bowl - GF **\$5**
Organic Carrots, Celery, Snap Peas, side of House Made Ranch or Hummus

