

# The menu

## **Greek Feta Dip \*V**

Whipped Feta Cheese - Greek Yogurt -  
Tomato Cucumber Relish - Dill  
Pita Bread - Crackers  
12

## **Shrimp Cocktail (5) \*GF \*DF**

House Cocktail - Old Bay - Lemon  
15

## **Lobster Bisque**

Cup 9 - Bowl 13

## **Soup of the Day**

Cup 8 - Bowl 12

## **Cobb Salad \*GF**

Chopped Romaine - Tomato - Onion - Hard Boiled Eggs -  
Bacon Crumbles - Bleu Cheese - House Made Ranch  
15

Add On Shrimp (3) +\$6    Add on Avocado \$2

## **Kale Salad \*V \*GF**

Quinoa Rice - Goat Cheese - Orange Segments - Onion - Pepitas - Apple Vinaigrette  
15

Add On Shrimp (3) \$6    Add on Avocado \$2

## **Hot Cauliflower Mascarpone Dip \*V**

Cauliflower - Mascarpone - Peppers - Chili Oil - Green Onion  
20

## **Brie Grilled Cheese Sandwich \*V**

Blueberry Fig Jam - Apples - Brie Cheese  
18

## **BLT**

Bacon - Lemon Oil Arugula- Heirloom Tomato - Avocado Aioli  
15

## **Bruschetta \*V**

Marinated Tomatoes & Artichokes - Fresh Mozzarella  
Basil - Parmesan - Balsamic Glaze - Crostini  
15

## **Toasted Pesto Burrata Dip \*V**

Herb Focaccia - Tomatoes - Pepitas -  
Sun-dried Tomato Oil - Pesto  
18

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

## The Idle Hour Charcuterie

Imported & Domestic Cheeses - Assortment of Cured Meats - Fresh Fruit -  
Jam - Roasted House Nuts - Stone Ground Mustard - Grilled Pita - Crostini

**2 Meats & 2 Cheeses - 30**

**4 Meats & 4 Cheeses - 40**

## The Idle Hour Pinsa Bread

**Traditional - 12 \*V**

Olive Oil - Herbs - Shaved Parmesan - Garlic

**Italian - 17**

Apple - Prosciutto - Mascarpone - Arugula - Balsamic Glaze

**Autumn - 15 \*V**

Sage Butternut Squash - Onion - Goat Cheese - Cranberries - Hot Honey

## Cheese Fondue

Bread - 40 \*V

Bread & Veggies/Fruit - 43 \*V

Bread & Cured Meats - 50

Bread, Veggies/Fruit & Cured Meats - 53

## Snacks

House Nuts - 6 \*VG \*DF

Marinated Olives - 9 \*VG \*DF

## Desserts

Truffle - 2 \*GF

Cheesecake topped with Fire Roasted Peaches - 10 \*V

Cookie Butter Banana Pie - 15 \*V

**\*GF = Gluten Free**

**\*VG = Vegan**

**\*V = Vegetarian**

**\*DF = Dairy Free**

# Drinks

## Bubbles

<b>Prosecco</b> Pasqua Brut NV Friuli, Italy	13/39
<b>Cava</b> Mont Marcal Brut 2022 Catalunya, Spain	14/43
<b>Cremant</b> Bailly Lapierre Brut NV Burgundy, France	16/48
<b>Sparkling</b> Silt Sparkling Chenin Blanc Clarksburg, CA	16/48
<b>Champagne</b> 375 ML Drappier "Carte D' Or" NV Champagne, France	66

## Whites & Rose

<b>Moscato</b> Saracco 2023 Asti, Italy	14/40
<b>Rose</b> Saint Roch 2023 Roussillon, France	14/40
<b>Grenache Blanc</b> Bella Grace 2024 Sierra Foothills, CA	13/39
<b>Vermentino</b> La Pettegola 2024 Toscana, Italy	15/45
<b>Garganega</b> Pasqua "Romeo & Juliet" Passimento Bianco 2021 Verona, Italy	12/36
<b>Viognier</b> Bella Grace "Cracked Egg" 2023 Sierra Foothills, CA	14/42
<b>Sauvignon Blanc</b> Duckhorn 2024 North Coast, CA	15/45
<b>Chardonnay</b> Joseph Drouhin 2022 Burgundy, France	14/42
<b>Chardonnay</b> Frank Family 2023 Napa Valley, CA	20/60

## Reds

<b>Gamay</b> Trelat 2021 Beaujolais, France	12/36
<b>Pinot Noir</b> Row 503 2023 Willamette Valley, OR	14/42
<b>Pinot Noir</b> E16 2021 Cienega Valley, CA	20/50
<b>Pinot Noir</b> Goldeneye Anderson Valley, CA	25/75
<b>Red Blend</b> "Romeo & Juliet" Veneto 2021 Verona, Italy	12/36
<b>Red Blend</b> Eshcol 2022 Napa Valley, CA	16/48
<b>Red Blend</b> Chateau LaVerriere 2020 Bordeaux, France	12/36
<b>Red Blend</b> Prisoner 2022 Napa Valley, CA	30/80
<b>Barbera</b> Avio 2021 Amador County, CA	14/42
<b>Tempranillo</b> Celeste Crianza 2021 Ribera del Duero, Spain	15/45
<b>Shiraz</b> Torbreck 2022 Barossa Valley, Australia	15/45
<b>Cabernet Franc</b> Silt 2021 Clarksburg, CA	15/44
<b>Malbec</b> Hatcher 2019 Amador, CA	17/51
<b>Cabernet Sauvignon</b> Denner 2023 Paso Robles, CA	20/70
<b>Cabernet Sauvignon</b> Whitehall Lane 2021 Napa Valley, CA	27/81
<b>Cabernet Sauvignon</b> Silver Oak 2020 Napa Valley, CA	70/200

## New World Flight - \$28

### White

**Grenache Blanc** Bella Grace 2024 Sierra Foothills, CA

**Viognier** Bella Grace "Cracked Egg" 2023 Sierra Foothills, CA

**Sauvignon Blanc** Duckhorn 2024 North Coast, CA

**Chardonnay** Frank Family 2023 Napa Valley, CA

### Red

**Pinot Noir** Row 503 2023 Willamette Valley, OR

**Red Blend** Eshcol 2022 Napa Valley, CA

**Shiraz** Torbreck 2022 Barossa Valley, Australia

**Cabernet Franc** Silt 2021 Clarksburg, CA

### Mixed

**Viognier** Bella Grace "Cracked Egg" 2023 Sierra Foothills, CA

**Chardonnay** Frank Family 2023 Napa Valley, CA

**Pinot Noir** Row 503 2023 Willamette Valley, OR

**Red Blend** Eshcol 2022 Napa Valley, CA

## Old World Flight - \$28

### White

**Rose** Saint Roch 2023 Roussillon, France

**Garganega** Pasqua "Romeo & Juliet" Passimento Bianco Verona, Italy

**Vermentino** La Pettegola 2024 Toscana, Italy

**Chardonnay** Joseph Drouhin 2022 Burgundy, France

### Red

**Gamay** Trenal 2021 Beaujolais, France

**Red Blend** "Romeo & Juliet" Veneto 2021 Verona, Italy

**Tempranillo** Celeste Crianza 2021 Ribera del Duero, Spain

**Red Blend** Chateau LaVerriere 2020 Bordeaux, France

### Mixed

**Garganega** Pasqua "Romeo & Juliet" Passimento Bianco Verona, Italy

**Vermentino** La Pettegola 2024 Toscana, Italy

**Gamay** Trenal 2021 Beaujolais, France

**Red Blend** "Romeo & Juliet" Veneto 2021 Verona, Italy

## **Bubbly Flight - \$30**

**Prosecco** Pasqua NV Friuli, Italy

**Cava** Mont Marcal Brut 2022 Catalunya, Spain

**Cremant** Dopff & Iron Blanc de Blanc Brut NV Loire, France

**Sparkling** Silt Sparkling Chenin Blanc Clarksburg, CA

## **Local Flight - \$28**

**Viognier** Bella Grace "Cracked Egg" 2023 Sierra Foothills, CA

**Grenache Blanc** Bella Grace 2024 Sierra Foothills, CA

**Barbera** Avio 2021 Amador County, CA

**Malbec** Hatcher 2019 Amador County, CA

## **Grand Tasting Flight - \$50**

**Viognier** Bella Grace "Cracked Egg" 2023 Sierra Foothills, CA

**Vermentino** La Pettegola 2024 Toscana, Italy

**Rose** Saint Roch 2023 Roussillon, France

**Chardonnay** Frank Family 2023 Napa Valley, CA

**Pinot Noir** E16 2021 Cienega Valley, CA

**Red Blend** "Romeo & Juliet" Veneto 2021 Verona, Italy

**Shiraz** Torbreck 2022 Barossa Valley, Australia

**Cabernet Sauvignon** Denner 2023 Paso Robles, CA

## **Luxury Flight - \$65**

**Pinot Noir** Goldeneye 2022 Mendocino, CA

**Red Blend** The Prisoner 2022 California

**Cabernet Sauvignon** Whitehall Lane 2021 Napa Valley, CA

**Cabernet Sauvignon** Silver Oak 2020 Napa Valley, CA

## **Dessert Flight - \$30**

**Sweet Red** Pasqua

**Chocolate Port** Jeremy Wine Co.

**Ruby Port** Graham's "Six Grapes"

**Tawny Port** Graham's "10 Year"

## Idle Hour Wine

<b>Sauvignon Blanc</b> Shoreline Blanc 2024 Sierra Foothills, CA	28
<b>Red Blend</b> Sunset Serenade Blend 2024 Sierra Foothills, CA	28

*\$50 for both*

## Dessert Wine

<b>Sauternes</b> Chateau Grand- Jauga	13/45
<b>Sweet Red</b> Pasqua	10/35
<b>Chocolate Port</b> Jeremy Wine Co	16/48
<b>Ruby Port</b> Graham's "Six Grapes"	12/54
<b>Tawny Port</b> Graham's "10 Year"	12/81

## Beers & More

South Lake Tahoe Brewing Rotating IPA	10
South Lake Tahoe Brewing Rotating Seasonal	10
Northcoast Brewing Company "Scrimshaw" Pilsner 4.5% ABV	10
Northcoast Brewing Company "Baja Laguna" Mexican Style Lager 5% ABV	10
Northcoast Brewing Company "Old Rasputin" Stout 9% ABV	10
Erdinger NA	10
Mulled Wine	10

## Non-Alcoholic

Coffee	3
Tea	3
Soda	3
Sparkling Water	6
Peppermint Hot Chocolate	6
Caramel Apple Cider	6
French Vanilla Iced Chai with Oat Milk	8
LaLuca Dealcoholized Sparkling Wine	10/25
Sea Monster Dealcoholized White Wine	10/25