

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 -
Dried Cranberries - 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 - 42 *V

Bread & Veggies/Fruit - 45 *V

Bread & Cured Meats - 52

Bread, Veggies/Fruit & Cured Meats - 55

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

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

Whites & Rose

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

Reds

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

Dessert Wine

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

Non-Alcoholic

Coffee	3
Tea	3
Soda	3
Sparkling Water	6
Hot Chocolate	4
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