

# MENU

## Dips

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

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

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

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

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

Sun-dried Tomatoes - Pesto - Crostini  
16

## Appetizers

### **Bruschetta** \*V

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

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

House Cocktail - Old Bay - Lemon  
15

### **Shrimp Ceviche** \*GF \*DF

Shrimp - Pickled Onion - Cucumber - Bell Pepper -  
Jalapeno - Mango - Cilantro - Green Onion - Lime  
20

### **Ahi Bite (3)**

Ahi - Cucumber - Avocado Puree -  
Red Pepper Ponzu- Jalapeno  
15

## Soups & Salads

Add ons

Add On Shrimp (3) +\$6 Add on Avocado \$2  
Add on Ahi (4 oz) \$7

### **Gazpacho** \*GF \*VG \*DF

Red Bell Pepper - Tomato - Cucumbers - Basil  
Oil  
\$10

### **Cobb Salad** \*GF

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

### **Pineapple Salad** \*V

Spring Mix - Radish- Pineapple - Feta -  
Dried Cranberries - Ginger Soy Vinaigrette -  
Toasted Sesame Seeds  
15

### **Caesar Salad**

Caesar Dressing - Romaine - Croutons -  
Parmesan Cheese  
13

## Sandwiches

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

Brie Cheese - Carmelized Onion - Hot  
Honey  
18

### **BLT**

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

\*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 \*V**

Olive Oil - Herbs - Shaved Parmesan - Garlic

12

**Lakeview Pesto Pinsa \*V**

Pesto - Mozzarella - Onion - Red Bell Pepper - Tomato

15

**Italian**

Carmelized Onion - Prosciutto - Mascarpone - Arugula - Balsamic Glaze

18

## Cheese Fondue

Bread - 42 \*V

Bread & Veggies/Fruit - 45 \*V

Bread & Cured Meats - 52

Bread, Veggies/Fruit & Cured Meats - 55

## Snacks

**House Bar Mix - 6 \*VG \*DF**

**Marinated Olives - 9 \*VG \*DF**

## Desserts

Truffle - 2 \*GF

Lemon Raspberry Cake - 15 \*V

Dubai Style Chocolate Torte - 15 \*V

**\*GF = Gluten Free**

**\*VG = Vegan**

**\*V = Vegetarian**

**\*DF = Dairy Free**

# DRINKS

## Bubbles

<b>Prosecco</b> Pasqua Brut Rose 2023 Friuli, Italy	13/39
<b>Cremant</b> Moillard Brut Rose 2023 Burgundy, France	14/42
<b>Sparkling</b> June's Rose NV Austria	16/50
<b>Sparkling</b> Fellow Sparkling Rose NV Sonoma County, CA	12/36
<b>Sparkling</b> Iron Horse "Wedding Cuvee" Sonoma County, CA	20/60
<b>Cremant</b> 375 ML Bailly Lapierre Brut NV Burgundy, France	30
<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> Flamant 2025 Bordeaux, France	13/39
<b>Rose</b> Squealing Pig 2023 CA	12/36
<b>Vermentino</b> La Pettegola 2024 Toscana, Italy	15/45
<b>Gruner Veltliner</b> Weingut Brundlmayer 2024 Kamptal, Austria	15/45
<b>Viognier</b> Bella Grace "Cracked Egg" 2023 Sierra Foothills, CA	14/42
<b>Sauvignon Blanc</b> Greg Norman 2024 Marlborough, New Zealand	13/39
<b>Sauvignon Blanc</b> Shadow Ranch 2025 Sierra Foothills, CA	15/45
<b>Sauvignon Blanc</b> Chateau de Sancerre 2024 Loire Valley, France	24/72
<b>Chardonnay</b> Girlan 2024 Alto Adige, Italy	13/39
<b>Chardonnay</b> La Crema 2023 Sonoma Coast, CA	15/45
<b>Chardonnay</b> Stags' Leap 2023 Napa Valley, CA	20/60

## Reds

<b>Gamay</b> Château de La Chaize 2022 Beaujolais, France	15/45
<b>Pinot Noir</b> Row 503 2023 Willamette Valley, OR	14/42
<b>Pinot Noir</b> Macrostie Sonoma County, CA	20/60
<b>Pinot Noir</b> Etude 2022 Napa Valley, CA	20/60
<b>Pinot Noir</b> Goldeneye 2022 Anderson Valley, CA	25/75
<b>Mourvedre</b> Starfield 2023 Sierra Foothills, CA	15/45
<b>Red Blend</b> La Solitude 2023 Rhone Valley, France	12/36
<b>Red Blend</b> Masi "Campo Fiorin" Baby Amorone 2022 Verona, Italy	15/45
<b>Red Blend</b> Prisoner 2022 Napa Valley, CA	30/80
<b>Red Blend</b> Ursa "Major Red" Sierra Foothills, CA	12/36
<b>Shiraz</b> Torbreck "Woodcutter's" 2023 Barossa Valley, Australia	15/45
<b>Tempranillo</b> Torres "Altos Ibericos" Crianza 2021 Rioja, Spain	12/36
<b>Cabernet Franc</b> Silt 2021 Clarksburg, CA	15/44
<b>Cabernet Sauvignon</b> Grounded 2024 CA	12/36
<b>Cabernet Sauvignon</b> Black Stallion 2023 North Coast, CA	17/51

## New World Flight - \$28

### White

- Viognier** Bella Grace "Cracked Egg" 2023 Sierra Foothills, CA
- Sauvignon Blanc** Greg Norman 2024 Marlborough, New Zealand
- Sauvignon Blanc** Shadow Ranch 2025 Sierra Foothills, CA
- Chardonnay** Stags' Leap 2023 Napa Valley, CA

### Red

- Pinot Noir** Row 503 2023 Willamette Valley, OR
- Shiraz** Torbreck 2022 Barossa Valley, Australia
- Cabernet Franc** Silt 2021 Clarksburg, CA
- Cabernet Sauvignon** Grounded 2024 CA

### Mixed

- Viognier** Bella Grace "Cracked Egg" 2023 Sierra Foothills, CA
- Chardonnay** Stags' Leap 2023 Napa Valley, CA
- Pinot Noir** Row 503 2023 Willamette Valley, OR
- Cabernet Sauvignon** Grounded 2024 CA

## Old World Flight - \$28

### White

- Rose** Flamant 2025 Bordeaux, France
- Gruner Veltliner** Weingut Brundlmayer 2024 Kamptal, Austria
- Vermentino** La Pettegola 2024 Toscana, Italy
- Chardonnay** Giralan 2024 Alto Adigo, Italy

### Red

- Gamay** Château de La Chaize 2022 Beaujolais, France
- Red Blend** La Solitude 2023 Rhone Valley, France
- Red Blend** Masi "Campo Fiorin" Baby Amorone 2022 Verona, Italy
- Tempranillo** Torres "Altos Ibericos" Crianza 2021 Rioja, Spain

### Mixed

- Vermentino** La Pettegola 2024 Toscana, Italy
- Gruner Veltliner** Weingut Brundlmayer 2024 Kamptal, Austria
- Gamay** Château de La Chaize 2022 Beaujolais, France
- Red Blend** Masi "Campo Fiorin" Baby Amorone 2022 Verona, Italy

## Pride Flight \$30

**Sparkling** Iron Horse "Wedding Cuvee" Sonoma County, CA

**Rose** Squealing Pig 2023 CA

**Chardonnay** La Crema 2023 Sonoma Coast, CA

**Pinot Noir** Macrostie Sonoma County, CA

## Pink Bubbly Flight - \$30

**Prosecco** Pasqua Brut Rose 2023 Friuli, Italy

**Cremant** Moillard Brut Rose 2023 Burgundy, France

**Sparkling** June's Rose NV Austria

**Sparkling** Fellow Sparkling Chenin Blanc Clarksburg, CA

## Local Flight - \$28

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

**Sauvignon Blanc** Shadow Ranch Sierra Foothills, CA

**Moudevre** Starfield Sierra Foothills, CA

**Red Blend** Ursa Sierra Foothills, CA

## Grand Tasting Flight - \$50

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

**Vermentino** La Pettegola 2024 Toscana, Italy

**Rose** Flamant 2025 Bordeaux, France

**Chardonnay** Stags' Leap 2023 Napa Valley, CA

**Pinot Noir** Etude 2022 Napa Valley, CA

**Red Blend** Masi "Campo Fiorin" Baby Amorone 2022 Verona, Italy

**Shiraz** Torbreck 2022 Barossa Valley, Australia

**Cabernet Sauvignon** Black Stallion 2023 North Coast, CA

## Non-Alcoholic Flight \$25

*Please note: Non-alcoholic selections may contain up to 0.5% ABV*

**Sparkling** La Luca Brut NV Italy

**Sparkling** Mas Fi NV Saraccoca, Spain

**Sparkling** Domaine E de M "N.0" Rose NV La Mancha, Spain

**Sparkling** Wolffer Estate "Spring in a Bottle" Rose Germany

## The Idle Hour Wine

**Sauvignon Blanc** "Shoreline Blanc" NV Amador County, CA 28

**Red Blend** "Sunset Serenade Blend" NV Amador County, CA 28

*Buy Both for \$50*

## Dessert Wine

**Riesling** J Lohr

**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

Sincere Ginger Agave Cider 10

Sangria 12

Erdinger NA 10

## Non-Alcoholic

Coffee 3

Tea 3

Soda 3

Lemonade 4

Iced Tea 4

Sparkling Water 6

Hot Chocolate 4

French Vanilla Iced Chai with Oat Milk 8

## De-Alcoholized Wine

**Sparkling** La Luca Brut NV Italy 10/30

**Sparkling** Mas Fi NV Saraccoca, Spain 10/30

**Sparkling** Domaine E de M "N.O" Rose NV La Mancha, Spain 13/39

**Sparkling** Wolffer Estate "Spring in a Bottle" Rose Germany 14/42