

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 on Avocado \$2

Add On Shrimp (3) +\$6

Add on Ahi* (4 oz) \$7

Add on Grilled Chicken (4 oz) \$6

Gazpacho VG DF

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

Prosecco Pasqua Brut Rose 2023 Friuli, Italy	13/39
Cremant Moillard Brut Rose 2023 Burgundy, France	14/42
Sparkling June's Rose NV Austria	16/50
Sparkling Tapiz Sparkling Malbec NV Mendoza, Argentina	12/36
Sparkling Almacita Sparkling Pinot Noir NV Mendoza, Argentina	12/36
Cremant 375 ML Bailly Lapierre Brut NV Burgundy, France	30
Champagne 375 ML Drappier "Carte D' Or" NV Champagne, France	66

Whites & Rose

Moscato Saracco 2023 Asti, Italy	14/40
Orange Wine Krasno 2022 Goriška brda, Slovenia	12/36
Vinho Verde Escudo Real Rose 2025 Minho, Portugal	12/36
Rose Flamant 2025 Languedoc-Roussillon, France	13/39
Vermentino La Pettegola 2024 Toscana, Italy	15/45
Gruner Veltliner Weingut Brundlmayer 2024 Kamptal, Austria	15/45
Viognier Bella Grace "Cracked Egg" 2023 Sierra Foothills, CA	14/42
Sauvignon Blanc Greg Norman 2024 Marlborough, New Zealand	13/39
Sauvignon Blanc Shadow Ranch 2025 Sierra Foothills, CA	15/45
Sauvignon Blanc Chateau de Sancerre 2024 Loire Valley, France	24/72
Chardonnay Giralan 2024 Alto Adige, Italy	13/39
Chardonnay Stags' Leap 2023 Napa Valley, CA	20/60

Reds

Gamay Château de La Chaize 2023 Fleurie, Beaujolais, France	15/45
Pinot Noir Row 503 2023 Willamette Valley, OR	14/42
Pinot Noir Etude 2022 Napa Valley, CA	20/60
Pinot Noir Goldeneye 2022 Anderson Valley, CA	25/75
Mourvèdre Starfield 2023 Sierra Foothills, CA	15/45
Red Blend La Solitude 2023 Rhone Valley, France	12/36
Red Blend Tanito "Uvaggio" 2024 Mendoza, Argentina	13/39
Red Blend Masi "Campo Fiorin" Baby Amorone 2022 Verona, Italy	15/45
Red Blend Prisoner 2022 Napa Valley, CA	30/80
Red Blend Ursa "Major Red" Sierra Foothills, CA	12/36
Tempranillo Torres "Altos Ibericos" Crianza 2021 Rioja, Spain	12/36
Cabernet Franc Garzón 2024 Maldonado, Uruguay	14/40
Cabernet Sauvignon Roto 2023 Maule Valley, Chile	12/36
Cabernet Sauvignon Grounded 2024 CA	12/36
Cabernet Sauvignon 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
Moudèvre Starfield Sierra Foothills, CA
Red Blend Ursa Sierra Foothills, 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 Adige, 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

¡Un Brindis por Sudamérica! - \$30

Cheers to South America

Sparkling Almacita Sparkling Pinot Noir NV Mendoza, Argentina

Cabernet Franc Garzón 2024 Maldonado, Uruguay

Red Blend Tanito “Uvaggio” 2024 Mendoza, Argentina

Cabernet Sauvignon Roto 2023 Maule Valley, Chile

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 Tapiz Sparkling Malbec Mendoza Argentina

Local Flight - \$28

Viognier Bella Grace “Cracked Egg” Sierra Foothills, CA

Sauvignon Blanc Shadow Ranch Sierra Foothills, CA

Moudèvre 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

Tempranillo Torres “Altos Ibericos” Crianza 2021 Rioja, Spain

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 Granada 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