



[cheese]

6 each | 20 for all four
served with crackers

- truffle chevre** sonoma, ca
pure goat milk infused with white truffle
- sharp white cheddar** new york
cow milk – aged 6 weeks
- mt tam** cowgirl creamery, ca
cow milk – aged 3 weeks
- mimolette** france
cow milk – aged 2 years

[charcuterie]

6 each | 20 for all four
served with mustard

- basque chorizo**
paprika & garlic spiced pork sausage
- prosciutto**
heirloom american organic pork air cured
- wild alaskan salmon**
alderwood smoked wild salmon
- salametto piccante**
spicy dry pork chorizo

[shareables]

- marcona almonds** olive oil, sea salt 4
- olives** wine cured california harvest medley 4
- bread & olive oil** squaw bread, extra virgin olive oil, cheese shavings 4
- smoked wild alaskan salmon plate** served with mt. tam triple cream cheese, capers, mustard, crackers 18
- petra special pressed sandwich** our special of the season served on grilled sourdough bread 10

[french press tea]

serves two 4
tahoe teas – black/green/red

we support local growers, ranchers
and artisan producers

[product sources] truckee sourdough- truckee

habeger produce- king's beach / cowgirl creamery- pt.reyes olive ranch- oroville / jack's gourmet- reno
sonoma poultry, Petaluma/tony's fine foods, sacramento/ sierra meats/reno

wines by the glass

grab your glass of wine and check out our retail section
enjoy a bottle here, corkage 10

ENJOY OUR PATIO WITH SOME
MIMOSAS & BELLINIS
6 glass

[taste three]

flight of any three wines below 2 oz each 12

[sparkling]

prosecco, sorelle bronco, valdobbiadene, italy 10

bright & lean stone fruit with scents of white flower, orange blossom

cava pinot noir rose brut, aria, torrelavit, spain 7

cherry, berry aromas, toasty edges, full in the mouth, freshness with a finish of cherry & chocolate

[white]

sauvignon blanc, mason 2009, napa 7

elegant, floral, fruity nose with flavors of grapefruit, fig & peaches

chardonnay, bouchaine 2009, carneros 14

lovely fruit with heavy oak, buttery richness that identifies the classic french style

chardonnay, wrath 2010, monterrey 12

aromas of citron, pineapple & guava, bright stone fruit with mouth-watering acidity & mineral finish

vin de terroir, abraxas 2010, sonoma 12

scents of apples, citrus, and stone fruit; all backed by flowers, herbs, toast and minerality

riesling, dr. heyden 2009, germany 8

peach & mango flavors, rich texture, snappy acidity, orange & mineral accents on the finish

[red]

pinot noir, cazar 2010, sonoma 12

orange peel, roses, cranberries and strawberries notes, balanced and silky

tempranillo, volver 2009, la mancha spain 8

aromatics of candied dark plums, damp earth & ripe black fruit, layered notes of tobacco, soft tannins on the palate

sangiovese, pazzo 2008 napa valley 11

strawberry, blueberry and a hint of red raspberry, sweet berry fruit with an underlying acidity

barbera d'asti, blina 2009, piedmont, italy 9

bright acidity and berry flavor, stainless steel fermentation, delicate medium body

cabernet sauvignon, milbrant 2009, columbia valley 9

ripe bing cherries, currants, blackberries and vanilla oak, gentle tannins

[sticky]

smith woodhouse 10yr tawny, portugal 9

sweet flavors of almond and toasted walnuts, clean butterscotch finish

[beer] 5 each

stella artois / sierra nevada / shock top

