STARTERS

SWEET & SPICY CAULIFLOWER 14
Fried cauliflower florets, green onions, sesame seeds, spicy Korean chili sauce, ranch dipping sauce

TRUFFLE FRIES 11
Truffle oil, parmesan, parsley

TRUFFLE ONION RINGS 15
Craft beer battered, parmesan, truffle oil, sage, paprika tartar sauce

GARLIC BREAD 7.25
Garlic butter, parmesan, pecorino romano, oregano on sour French bread

CHICKEN WINGS 15
Crispy chicken wings, honey lemon garlic sauce, ranch dipping sauce

TOMATO BASIL SOUP ..... CUP 7/ BOWL 10
Croutons, basil

the red grape

JANET'S CHICKEN POZOLE SOUP ..... CUP 9/ BOWL 12
Tomatillo, poblano pepper, radish, avocado, cilantro, tortilla strips

RED PIZZAS

Red pizzas start with a layer of our house-made plum tomato sauce

Our thin, crispy crust pizzas are 12" pies cut into 8 slices

Organic Whole Wheat Crust | Add $2

Gluten Free Crust | Add $4
(Prepared on dedicated clean equipment, cooked in pizza oven. Trace amount of gluten on finished pizza)

CHEESE 21
Mozzarella, parmesan, gouda, fresh herbs

FOUR ON FOUR 26
Sweet fennel sausage, bacon, salami and Zoe's pepperoni, mozzarella, Pecorino Romano, parmesan, gouda

FIVE CHEESE 22
Parmesan, Pecorino Romano, mozzarella, gouda, gorgonzola

MARGHERITA 21
House stretched fresh mozzarella, basil, parmesan

SAUSAGE & MUSHROOM 25
Our house-made sweet fennel sausage, sautéed mushrooms, parmesan, mozzarella, oregano

PEPPERONI 24
Zoe's Pepperoni, mozzarella, parmesan

SONOMA 26
Zoe's Pepperoni, fennel sausage, sautéed mushrooms, red onion, pepper jack, mozzarella, parmesan

TUSCAN SUN 24
Roasted garlic, fresh spinach, sun-dried tomatoes, artichoke hearts, black olives, mozzarella, feta cheese

WHITE PIZZAS

White pizzas are extra virgin olive oil and garlic base unless otherwise specified

BBQ CHICKEN 25
Chicken breast, bacon, bbq sauce, red onion, mozzarella, gouda

BUFFALO CHICKEN 25
Grilled chicken breast, Frank's Red Hot buffalo sauce, jalapeño, applewood smoked bacon, gorgonzola

PEARS AND GORGONZOLA 25
Bacon, sliced pears, gorgonzola, mozzarella, chopped hazelnuts

PESTO CHICKEN 25
Pesto base, chicken breast, tomatoes, toasted pine nuts, mozzarella, parmesan

TRUFFLE MUSHROOM 24
Mushroom purée base, sautéed mushrooms, white truffle oil, mozzarella, parmesan, arugula

GLEN ELLEN 26
Carmelized apples and onions, prosciutto, goat cheese, mozzarella, parmesan, rosemary, balsamic reduction

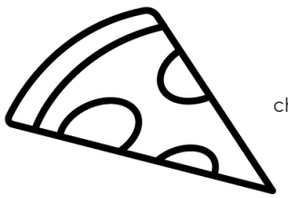
MEDITERRANEAN 24
Artichoke hearts, cherry tomatoes, kalamata olives, red onion, feta, mozzarella, pesto

STELLA'S HONEY PISTACHIO 23
Red onion, thyme, candied pistachio, mozzarella, goat cheese, local honey drizzle

SHRIMP SCAMPI 26
Shrimp, garlic, green onions, red pepper flakes, black pepper, mozzarella, parmesan

STREET CORN 24
Chipotle aioli base, roasted corn, serrano peppers, mozzarella, cotija cheese, chili powder, cilantro

CREATE YOUR OWN PIZZA



WHITE PIZZA OR RED PIZZA - 21.00(plus toppings)

1.50
cheddar cheese, extra mozzarella, black olives, jalapeño, mushrooms, honey, Mike's Hot Honey, onion (red or green), pineapple, Jack cheese, cherry tomato

prosciutto - 6

2.25
artichoke hearts, feta, gorgonzola, gouda, kalamata olives, Pecorino Romano, parmesan, pesto, vegan mozzarella

chicken - 5

3.75
anchovies, bacon, goat cheese, fresh mozzarella, Zoe's pepperoni, salami, sausage

shrimp - 7

Fall / Winter 2026

Chef: Pablo Rocha-Ponce | Sous Chef: Sergio Pureco

SALADS

ADD CHEESY DOUGH BASE TO ANY SALAD - 6

GRILLED CHICKEN - 7

GRILLED SHRIMP - 9.25

GRILLED SALMON - 12

GORGONZOLA **18**
Spring mix, apple, red grapes, spicy pecans, gorgonzola, cider vinaigrette

Salmon Niçoise **25**
Seared salmon, mixed greens, Yukon gold potatoes, green beans, olives, tomatoes, hard boiled egg, balsamic vinaigrette

SOUTHWESTERN CHICKEN **20**
Romaine, chicken breast, avocado, black beans, corn, tortilla strips, cilantro, pepper jack and cheddar cheese, chipotle vinaigrette

CAESAR **16**
Chopped romaine, parmesan, Caesar dressing, toasted garlic croutons

COBB **20**
Smoked turkey, gorgonzola, cherry tomato, avocado, hard cooked egg, bacon, romaine, balsamic vinaigrette

GREEK **18**
Romaine, kalamata olives, grape tomato, cucumber, red onion, feta, fresh mint, lemon vinaigrette, pita chips

MAIN

TERIYAKI GLAZED RIBS **21**
Slow-braised pork ribs, teriyaki glaze,green onion, shoestring fries.

CHICKEN POT PIE **22**
Chicken breast, carrots, onion, celery, peas, creamy sauce,puff pastry, side mixed green salad.

SALMON **27**
Pan seared, carrots, broccolini, seasonal squash, potato, herbed tartar sauce, micro greens

BISON BURGER **24**
8oz. grilled bison patty, gruyère cheese, caramelized onion, garlic aioli, arugula, brioche bun, potato wedges or coleslaw

THAYER BURGER **21**
8oz. grilled grass fed beef patty, lettuce, tomato, red onion, brioche, potato wedges or coleslaw

add cheese 1 - add bacon 4 - add avocado 2 - add GF bun 3

PASTA

DINNER ONLY 4:00PM - CLOSE

All of our pasta is freshly crafted by Joe Wade of Wine Country Pasta

JOE'S FOUR CHEESE RAVIOLI **24**
Ricotta, mozzarella, provolone, and parmesan filled ravioli. Choice of tomato cream or pesto cream sauce.

LINGUINE & SHRIMP **26**
Shrimp sautéed in white wine, fresh herbs, garlic, red pepper flakes, butter parmesan

GNOCCHI **19**
Potato gnocchi, tomato cream sauce, basil, parmesan

STROZZAPRETI BOLOGNESE **25**
Housemade bolognese, parmesan, fresh basil

SANDWICHES

LUNCH ONLY 11:30AM - 3:30PM

CHOICE OF POTATO WEDGES OR COLESLAW

GLUTEN FREE BUN - 3

CHICKEN CHIPOTLE PANINI **20**
Grilled paprika chicken, chipotle aioli, pepper jack cheese, lettuce, tomato, sourdough

BEACH CLUB **19**
Smoked turkey breast, avocado, tomato, bacon, lettuce, aioli, toasted sourdough

TUNA SALAD SANDWICH **18**
White Albacore tuna, lettuce, tomato, avocado, mayonnaise, toasted sourdough

GRILLED CHEESE **17**
White cheddar, parmesan crusted sourdough

add ham 2 - add sliced tomato 1 - sub tomato basil soup 2

SIDES

POTATO WEDGES -10

GARLIC BREAD - 7.25

MIXED GREEN SALAD - 8

TRUFFLE FRIES - 11

PEERLESS COFFEE CO. COFFEE, TEA, ICED TEA **4.50**

PEERLESS ORGANIC COLD BREWED ICED COFFEE .. **4.50**
Includes one refill

SODA **4.50**
Coke, Diet Coke, Coke Zero (Can), Sprite, Dr. Pepper (Can), Barq's Root Beer,Lemonade, Arnold Palmer, Shirley Temple, Roy Rogers

ITALIAN SODA **4.50**
Cherry, Raspberry, Strawberry, Watermelon, Vanilla

GINGER BEER (296ML) **5**
Cock N' Bull

BEVERAGES

LIMONATA, ARANCIATA **5.25**
Sparkling lemon or orange

APPLE JUICE **4.50**

TAHOE ARTISAN WATER (750ML) **6**
Still Mineral Water

SAN PELLEGRINO (750ML) **6**
Sparkling Mineral Water

SODA WATER **1.50**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Water and Eco Straws available upon request.

20% gratuity added to parties of 8 or more.
We accept Visa, Mastercard, Discover, American Express, local checks and cash.
We reserve the right to refuse service to anyone.
We are not responsible for lost or stolen items.
No separate checks parties of 5 or more.