



MENU

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2050 LAKE TAHOE BLVD, SOUTH LAKE TAHOE, CA 96150

ENJOY A TASTE OF ADVENTURE!

What makes our beer selection exceptional?

Ever since the first discussions about the Lake Tahoe AleWorX project we emphasized the importance of beer knowledge. As the project evolved, one of the first steps founder Luca Genasci took in building the team was to invite Josh Watterson to join. Josh is an award winning, educated and experienced brewer who has the unique perspective of being inside the industry as well as somebody who has traveled all over Europe experiencing the birthplace of so many iconic breweries and styles. The tap list and bottle selection here at the Taproom is overseen by Josh who is a brewing expert, which we believe is something that sets us apart. Josh picks a beer selection that is well rounded with offerings that are specifically chosen to deliver our patrons a recognizable, classic, and obscure beer list from all over the world. Josh is actively tuning the tap list and bottle selection with input and assistance from other brewers all over the country, which truly makes our offerings "Brewmaster-Approved". We are a beer-centered brand and take the craft serious; this is just one more step we take that helps set us apart. As a result, you will experience **a taste of adventure** like never before.

BITES

Prime rib special (Fri-Sun only)	\$19
a10oz cut slowly cooked in our wood-fired oven to perfection, garlic mashed potatoes, broccolini	
Mahi mahi tacos	\$14
flour tortilla, blackened mahi, lime relish, tomatillo salsa, side of black beans & wild rice	
Chicken lettuce wraps	\$16
marinated ponzo chicken, butter lettuce leaves, assorted veggies, homemade vinaigrette, peanut sauce, almond shavings	
BBQ pork ribs	\$19
slowly cooked in our wood-fired oven, bbq sauce, side of cream of corn & cole slaw	
Bacon-wrapped poppers	\$15
jalapeño filled with cream cheese mozzarella, covered in graham cracker and wrapped in bacon	
Beer cheese nachos	\$15
homemade Cali Common beer cheese sauce, black beans, feta, guacamole, and choice of meat	
Goat cheese plate	\$16
arugula, goat cheese rounds, strawberry jam, pita chips	
Deep-dish pasta	\$15
small shell pasta, cheeses, jalapeño, bacon, roasted cherry tomatoes	
Spinach/artichoke plate	\$15
deep-dish dip, pita chips, vegetables	
Pasta primavera	\$15
creamy alfredo sauce, assorted peppers, red onions, broccolini (add chicken or shrimp +\$3)	
Assorted meats, cheeses, fruit	\$17
Vegetable & hummus plate	\$12
Cup of soup	\$4
Kids quesadilla/alfredo pasta	\$11/\$9

SALADS

Cuneo (wedge)	
wedge of toasted butter lettuce, cherry tomatoes, almond shavings, chopped bacon, Granny's blue cheese	
Rucola (arugula)	
hearty mixed greens, fresh fennel, sliced granny smith apple, feta, pickled red onion, almond shavings, basil lime zest vinaigrette	
Barbabietola (beet)	
hearty mixed greens, red beets, oranges, mint, almond shavings	
House salad	
choice of dressing: Ranch, Granny's Blue, Mimi's Italian Basil Lime Zest Vinaigrette, Swiss	

Ahi tuna salad	
hearty mixed greens, homemade sesame oriental sauce, bell pepper, red onion, jalapeno, ginger, avocado, wontons, choice of sesame crusted, blackened, or homemade seasoning	
Cobb salad	
hearty mix, cherry tomatoes, red onions, chicken, cajun shrimp, avocado, hard-boiled egg, mushrooms, gorgonzola, applewood ham, bacon	

CREATING YOUR OWN?

▼ START HERE! ▼

THE CLASSICS

Choose one as your base pie!



Pizza Margherita	\$11
crushed tomato, mozzarella, parmigiano reggiano, olive oil, basil	
Pizza Marinara	\$10
crushed tomato, garlic, oregano, olive oil, basil (no cheese)	
Pizza Bianca	\$10
white pie (no tomato), fresh mozzarella, garlic, oregano, olive oil, basil	
Pizza Verde	\$11
pesto, fresh mozzarella, olive oil, basil	

ADD-ONS \$1

Customize your pie by choosing from the following ingredients!

PROTEINS

bacon	soppressata (\$3)	sausage
applewood ham	anchovies	salami
egg	shrimp (\$3)	chorizo
pepperoni	chicken	prosciutto di parma (\$3)

CHEESES

feta	ricotta	goat
provolone (\$2)	gorgonzola	parmigiano reggiano

VEGETABLES

artichokes	assorted peppers	roasted garlic
capers	broccolini	red onions
pine nuts (\$3)	pickled onions	spinach
kalamata olives	mushrooms	jalapeños
caramelized onions	cherry tomatoes	arugula

DESSERTS \$11

Nocciola (hazelnut)

nutella & banana calzone, artisan vanilla bean ice cream

Brownie sundae

wood-fired brownie, vanilla bean ice cream, strawberries, whipped cream, chocolate drizzle, caramel

SPECIALTY PIES

Pera (pear)	\$16
honey, mozzarella, gorgonzola, pears, fresh arugula	
Tartufo (truffle)	\$17
crushed tomato, prosciutto di parma, mozzarella, arugula, mushrooms, truffle oil	
Salsiccia (sausage)	\$17
crushed tomato, mozzarella, fresh ricotta cheese, hot Italian sausage	
Zucca (squash)	\$18
butternut squash puree, mozzarella, ricotta, provolone, sage oil, fennel, bacon	
Carne (meat)	\$18
crushed tomato, mozzarella, soppressata, pepperoni, sausage	
Avventura (adventure)	\$19
crushed tomato, mozzarella, roasted garlic, fresh jalapeño, sausage, pine nuts, cherry tomatoes	
Uovo (egg)	\$18
crushed tomato, prosciutto di parma, burrata, arugula, bacon, egg	
Messicano (mexican)	\$19
crushed tomato, mozzarella, feta, chorizo, bacon, ham, spinach, pepperoni, bell peppers, red onion, cherry tomatoes, jalapeño	
Polpetta (meatball)	\$19
crushed tomato, meatballs, ricotta, provolone, grilled onions, pepperoncini, assorted peppers, mushrooms, pepper flakes	
Greek	\$18
pesto, roasted garlic, spinach, kalamata olives, assorted peppers, red onions, pepperoncini, artichokes, cherry tomatoes, basil, feta, parmesan	
Artichoke chicken	\$17
garlic oil, roasted garlic, chicken, spinach, feta, parmesan, mozzarella	
Veggie feast	\$19
crushed tomato, broccolini, artichokes, grilled onions, kalamata olives, cherry tomatoes, jalapeño, spinach, arugula, mushrooms, pine nuts, parmesan, mozzarella	
Victor's fajita	\$18
homemade bean puree, assorted peppers, red onions, mushrooms, jalapeños, mozzarella, choice of meat (add sour cream or guacamole +\$3)	
Wood-fired peach cobbler	
homemade peach cobbler, vanilla bean ice cream, whipped cream, caramel	
Biscotto (cookie)	
wood-fired cookie & artisan vanilla bean ice cream	
Banana split	
chocolate-covered banana, ice cream, strawberries, whipped cream	