

WHITE WINES

SPARKLING

	Glass	Bottle
House Prosecco	8	30
Domaine Chandon Brut, Napa	12	45

CHARDONNAY

CK Mondavi, California	10	38
Kendall-Jackson, California	10	38
Sonoma-Cutrer, Sonoma County	12	46
La Crema, Sonoma Coast	12	45
Rombauer, Napa Valley	18	71

SAUVIGNON BLANC

Oyster Bay, Marlborough	9	34
Kim Crawford, Marlborough	12	44

SWEET WHITES

Stella Rosa Moscato	9	34
Chateau Ste. Michelle Riesling, Columbia Valley	9	34
J Vineyards Pinot Gris, California	10	38

RED WINES

MERLOT

	Glass	Bottle
CK Mondavi, California	10	38
Rodney Strong, Sonoma County	11	41
Ferrari-Carano, Sonoma County	16	60
Duckhorn, Napa Valley	18	70

CABERNET SAUVIGNON

CK Mondavi, California	10	38
J. Lohr Seven Oaks, Paso Robles	12	44
Justin Vineyards, Paso Robles	15	56
Louis Martini, Napa Valley	17	66

PINOT NOIR

Meiomi by Belle Glos, California	13	50
The Four Graces, Willamette Valley	15	59

RED VARIETALS

Francis Ford Coppola “Director’s Cut” Zinfandel, Dry Creek Valley	13	50
Caymus Conundrum Red, California	14	55

COCKTAILS

Passion Paradise Martini

14

Kai Lychee Vodka, Housemade Guava Syrup, Freshly Squeezed Lemon Juice

Blood Orange/Mango Margarita

14

Casamigos Blanco Tequila, Solerno Blood Orange Liqueur, Housemade Blood Orange/Mango Syrup, Freshly Squeezed Lime/Lemon Juice, All-Natural Agave Syrup

Banana Colada (Served on the Rocks or Blended)

14

Don Q Oak Barrel Spiced Rum, Blue Chair Bay Banana Rum Cream, Coco Reàl Syrup, Fresh Pineapple Juice

Pineapple Patrón Margarita

14

House-Infused Pineapple and Vanilla Patrón Silver Tequila, Fresh Lime Juice, Agave Nectar

Seasonal Sangria

14

Fresh Seasonal Fruit Infused with Housemade Sangria, Featuring Conundrum White Blend Wine

Blueberry Lemonade

14

Frey Ranch Bourbon, Housemade Blueberry Syrup, Freshly Squeezed Lemon Juice

Kiwi/Cucumber Fusion

14

Hanson Organic Cucumber Vodka, Pomp & Whimsy Liqueur, Housemade Kiwi Syrup, Freshly Squeezed Lemon Juice

PREMIUM BEERS

LOCAL

Great Basin Outlaw Milk Stout	7.50
Great Basin Wild Horse Amber	7.50
Great Basin Icky IPA (Draft)	7.75
Brewer's Cabinet Tahoe Amber Ale (Draft)	7.75
Lead Dog Brewing IPA (Draft)	7.75
Pigeon Head Pilsner (Draft)	7.75
Revision Citra Slam IPA (Draft)	7.75
Revision IPA (16oz Can)	7.75

BELGIAN/BELGIAN STYLE

Blue Moon (Draft)	7.75
Firestone Walker 805 Blonde Ale (Draft)	7.75
North Coast PranQster Belgian Golden Strong	8
Unibroue La Fin du Monde Belgian Tripel	9
Delirium Tremens Belgian Golden Strong	10
Chimay Grande Réserve (Blue) Belgian Strong (11.2oz Bottle)	11

PALE ALE

Sierra Nevada	7.50
Stone Ripper	7.50
 New Belgium Glutiny	7.50

INDIA PALE ALE

Deschutes Fresh Squeezed IPA	7.50
New Belgium Voodoo Ranger Juicy Haze IPA	7.50
Sierra Nevada Hazy Little Thing IPA	7.50
Lagunitas IPA (Draft)	7.75
Ballast Point Grapefruit Sculpin IPA	8
Ballast Point Sculpin IPA	8

PILSNER

North Coast Scrimshaw German Style Pilsner	7.50
Stella Artois (Draft)	7.75

PREMIUM BEERS

GERMAN/GERMAN STYLE

Weihenstephaner Hefeweissbier	8
Rogue Dead Guy Maibock	8

PORTER/STOUT

Deschutes Black Butte Porter	7.50
Guinness (Draft)	7.75
Left Hand Milk Stout Nitro Sweet Stout	8.50

BROWN ALE

Big Sky Moose Drool	7.50
Newcastle	7.50
Rogue Hazelnut (12oz Can)	8

AMBER ALE

North Coast Red Seal	7.50
Anchor Steam California Common	7.50


LAGER

Budweiser	6.50
Bud Light	6.50
Coors Light	6.50
Miller Lite	7
Corona	7.50
Heineken	7.50
Pacifico	7.50
Samuel Adams Boston Lager	7.50
Modelo Especial (Draft)	7.75

AMERICAN STRONG ALE

Stone Arrogant Bastard (22oz Bottle)	10
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CIDER/FLAVOR BEER/SELTZER

Angry Orchard Hard Cider (Draft)	7.75
Lindemans Lambic	11
White Claw Assorted Flavors	7.50
 Strongbow English Cider	7.50

DESSERTS

Warm Skillet Chocolate Chip Cookie 9

Topped with Ganache, Salted Caramel Sauce, French Vanilla Gelato

Classic Crème Brûlée 9

Seasonal Fresh Fruit, Biscotti

Peanut Butter Mascarpone Tart 9

Oreo Crust, Ganache Drizzle, Fresh Raspberries, Marshmallow Crème

Warm Apple Pie Bread Pudding 9

Caramel, Butter Pecan Gelato

The Ultimate New York Cheesecake 9

Wild Berry Compote, Whipped Cream

Biscotti's Tiramisu 9

Espresso and Coffee Liqueur-Soaked Ladyfingers, Mascarpone, Whipped Cream, Cognac, Cocoa

Triple Cream Carrot Cake 9

Cream Cheese Icing, Raisins, Walnuts

Chocolate Mousse Cake 9

Valrhona Chocolate Mousse

Peppermill's Signature Salted Caramel Liege Waffle 11

Caramelized Belgian Waffle, Salted Caramel Gelato, Salted Caramel Sauce, Fresh Whipped Cream, Powdered Sugar

Housemade Gelato

1 Scoop 3.50

2 Scoops 6

3 Scoops 7.50

Waffle Cone 1.50

 Contains Nuts

Food prepared here may contain these ingredients: milk, eggs, wheat soybeans, peanuts, nuts, fish, and shell fish.

The Washoe County District Health Department advises that eating raw, under cooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness. For our guests with food allergies and other related dietary restrictions, we are happy to discuss and attempt to accommodate your special needs.