

LUNCH

MENU

BLUE WING

SAMPLE - CHANGES SEASONALLY

SMALL PLATES

Salt & Pepper Calamari 11
roasted garlic and ranchero aioli

Meyer Lemon Artichoke Dip 10
bacon, parmesan, house-made crackers

Blue Wings 12
chicken wings, hot sauce, blue cheese

House Fries 6

Garlic or Sweet Potato Fries 8

Soup of the Day 5/7

House Salad 7
mixed greens, carrots, cucumbers, cherry tomatoes, Dijon vinaigrette

Roasted Beet Salad 12
oranges, goat cheese, greens, hazelnuts, fennel, crackers

Caesar Salad 10
hearts of romaine, toasted croutons, shaved parmesan

Salad Additions:

Grilled Steelhead	8
Shrimp or Fried Calamari	7
Grilled Chicken	4

ENTRÉES

The Mobster 15
Molinari salami, ham, prosciutto, provolone, shredded romaine lettuce, tomatoes, pepperoncini, Italian aioli

Grilled Cheese Sandwich 15
gruyere & fontina cheeses, portobello mushroom, wilted spinach, whole grain bread

Lightly Blackened Cod Sandwich 14
sweet pepper relish, coleslaw

Chicken Blue Sandwich 15
bacon, lettuce, tomato, red onion, avocado, blue cheese chipotle mayo

Blue Wing Meatloaf Sandwich 15
bacon, lettuce, tomato, caramelized onions, honey ketchup

Fish & Chips 12/14
two/three beer battered rock cod filets, coleslaw, tartar sauce

BURGERS—Beef or J-S Bison (add \$2 for bison)

Blue Wing Classic 12
cheddar cheese

The Prohibition 14
mushrooms, gruyere cheese

The Outlaw 14
bacon, cheddar cheese, bbq sauce

Black & Blue 14
bacon, blackening spices, blue cheese

House-Made Veggie Burger 12
made with barley, risotto, chickpeas, golden beets, mushrooms

BURGERS

served with lettuce, tomato, onion and house fries or salad
substitute sweet potato or garlic fries \$2

Beef or J-S Ranch Bison Burgers (add \$2 for bison)

Blue Wing Classic cheddar cheese	12	The Outlaw bacon, cheddar cheese, bbq sauce	14
The Prohibition mushrooms, gruyere cheese	14	Black & Blue bacon, blackening spices, blue cheese	14

House-Made Veggie Burger 12

made with barley, risotto, chickpeas, golden beets, mushrooms

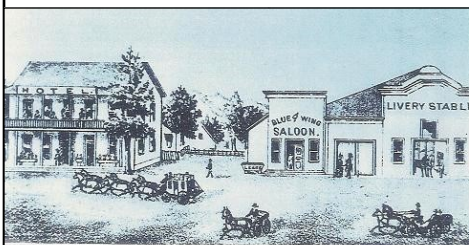
BEVERAGES

Iced Teas & Sodas free refills	3	Bundaberg Ginger Beer	5
Fruit Juices	3	Selection of Hot Teas	3
Fresh Squeezed Lemonade	4	Black Oak Coffee free refills	3
Pellegrino Sparkling Water 500 ml	5	Iced Coffee	3

Water served on request

**Ask your server for our extensive list of beers,
specialty cocktails and Lake County wines.**

Blue Wing History



The Blue Wing Saloon first opened in the 1880s when Upper Lake was a stage coach stop. It was a popular watering hole before being torn down during Prohibition in the 1920s.

Determined to restore the abandoned Tallman Hotel to its former glory, Lynne and Bernie Butcher purchased the property in 2003. Guided by period photographs, they rebuilt the Blue Wing featuring an antique Eastlake-style back bar and a black walnut front bar milled on site by local craftsmen. Old-growth redwood wainscoting, rescued from the old hotel, was reused on the walls of the saloon.

The authentic 19th century look and feel of the Blue Wing is complimented by modern systems and dedicated personnel to create a lively and friendly 21st century atmosphere.

\$15 corkage charge. \$3 "cakeage" fee per plate.

Maximum 2 credit cards per group. No checks please.

State Mandated Statement: Rare and under cooked food can result in possible food-borne illness. Please inform us of any food allergies. We will disclose ingredients upon request. Cross contact of food items can occur.