

LUNCH

MENU

# BLUE WING

\*SAMPLE - CHANGES SEASONALLY\*

## SMALL PLATES

<b>Fried Green Beans</b> ranchero aioli	<b>8</b>
<b>Blue Wings</b> chicken wings, hot sauce, blue cheese	<b>12</b>
<b>Salt &amp; Pepper Calamari</b> lemon garlic aioli	<b>11</b>
<b>Avocado Toast</b> edamame, pickled onions, pink peppercorns, sourdough	<b>10</b>
<b>Bucket of House Fries</b>	<b>6</b>
<b>Garlic or Sweet Potato Fries</b>	<b>8</b>
<b>Soup of the Day</b>	<b>5/7</b>
<b>House Salad</b> mixed greens, carrots, cucumbers, cherry tomatoes, Dijon vinaigrette	<b>7</b>

## BIG SALADS

<b>The Cobb Mountain</b> grilled chicken, cherry tomatoes, av- ocado, bacon, blue cheese, corn, ro- maine lettuce, ranch dressing	<b>14</b>
<b>Caesar Salad</b> hearts of romaine, toasted croutons, shaved parmesan (add chicken 4, shrimp 7, steelhead 8)	<b>10</b>
<b>The Orchard</b> summer berries, seasonal fruit, toasted almonds, mint, mixed greens, champagne vinaigrette	<b>12</b>
<b>The Southern Belle</b> fried chicken, nectarines, goat cheese, candied pecans, mixed greens, honey mustard vinaigrette	<b>14</b>

## SANDWICHES & ENTREES

Sandwiches served with house fries or salad  
Substitute soup, sweet potato or garlic fries \$2

<b>The Mobster</b> Molinari salami, mortadella, ham, provolone, shredded romaine lettuce, tomatoes, pepperoncini, Italian aioli, hoagie roll	<b>15</b>
<b>The Upper Lake</b> pear, cherry & walnut chutney, gruyere, artisan sourdough	<b>14</b>
<b>The Embarcadero</b> blackened cod, pineapple jalapeno salsa, jerked aioli, telera roll	<b>14</b>
<b>The Boontling</b> grilled chicken, artichokes, roasted red pepper, grilled red onions, feta, provolone, Italian aioli, fresh basil, hoagie roll	<b>15</b>
<b>The Golden Gate</b> peppered bacon, lettuce, tomato, avocado, siracha aioli, artisan sourdough	<b>14</b>
<b>The Wharf</b> two/three beer battered rock cod filets, coleslaw, tartar sauce, lemon	<b>12/14</b>
<b>CJ's Barbeque Ribs</b> house-smoked half rack, potato salad	<b>15</b>

## 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)

<b>Blue Wing Classic</b> cheddar cheese	<b>12</b>	<b>The Outlaw</b> bacon, cheddar cheese, bbq sauce	<b>14</b>
<b>The Prohibition</b> mushrooms, gruyere cheese	<b>14</b>	<b>Black &amp; Blue</b> bacon, blackening spices, blue cheese	<b>14</b>

### **Tha Mendocino Veggie Burger 12**

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

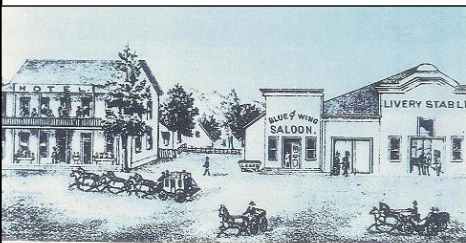
## BEVERAGES

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

**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.