

LUNCH

MENU


 BLUE WING

SAMPLE - CHANGES SEASONALLY

SMALL PLATES

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

BIG SALADS

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

SANDWICHES & ENTREESSandwiches served with house fries or salad
Substitute soup, sweet potato or garlic fries \$2

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

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

Tha Mendocino Veggie Burger 12

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

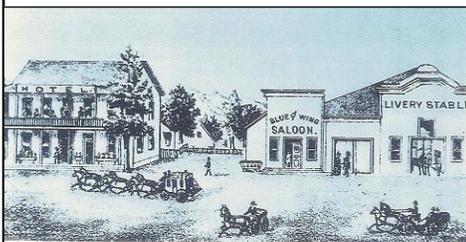
BEVERAGES

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.