

# LUNCH

# MENU



## SMALL PLATES

<b>Fried Green Beans</b> chipotle aioli	6	<b>Soup of the Day</b>	5/7
<b>Blue Wings</b> chicken wings, hot sauce, blue cheese	12	<b>Caesar Salad</b> hearts of romaine, toasted croutons, shaved parmesan (add chicken \$4, shrimp \$6)	10
<b>Salt &amp; Pepper Calamari</b> lemon garlic aioli	11	<b>Roasted Beet Salad</b> oranges, goat cheese, greens, hazelnuts, pickled fennel	12
<b>Avocado Toast</b> pickled fennel & onions, Chacewater lemon olive oil, black pepper, Maldon sea salt	10	<b>Wilted Kale Salad</b> brussels sprouts, pancetta, apples, almonds, parmesan	12
<b>Baked Brie</b> winter fruit compote, crostini	10	<b>Bucket of House Fries</b>	6
		<b>Garlic or Sweet Potato Fries</b>	7

## SANDWICHES & ENTREES

Sandwiches served with house fries or salad  
Substitute soup \$2, sweet potato or garlic fries \$1

<b>Buttermilk Fried Chicken Sandwich</b> with coleslaw, house-made pickles, tarragon aioli	15
<b>Meatloaf Sandwich</b> honey ketchup, lettuce, onion, tomato, mayonnaise	14
<b>Beer Battered Fish &amp; Chips</b> two/three beer battered rock cod filets, coleslaw, tartar sauce, lemon	12/14
<b>Pimento Grilled Cheese</b> sharp cheddar, fontina, roasted red peppers, chives	13
<b>Chicken Pot Pie</b> pulled chicken with root vegetables, fresh herbs, pastry crust	14
<b>Shrimp &amp; Grits</b> smoked cheddar grits, andouille sausage, bell peppers, onion, roasted tomato, Creole sauce	15

## **BURGERS**

served with lettuce, tomato, onion and house fries or salad  
substitute sweet potato or garlic fries \$1

### **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>

\*All burgers cooked to medium unless otherwise specified

### **The Mendocino Veggie Burger 12**

made with brown rice, chickpeas, golden beets, mushrooms, herbs

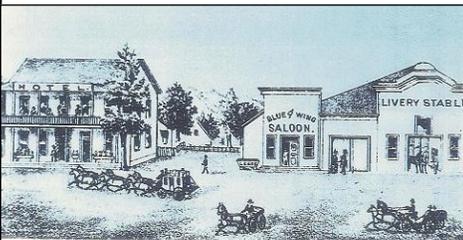
## **BEVERAGES**

<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  
Lake County wines, specialty cocktails and beer.**

### **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.