

LUNCH

MENU



BLUE WING

SMALL PLATES

Fried Green Beans chipotle aioli	8	Soup of the Day	5/7
Blue Wings chicken wings, hot sauce, blue cheese	13	Caesar Salad hearts of romaine, toasted croutons, shaved parmesan (add chicken \$4, shrimp \$6)	10
Salt & Pepper Calamari lemon garlic aioli	11	Roasted Beet Salad oranges, goat cheese, greens, hazelnuts, pickled fennel	12
Avocado Toast pickled fennel & onions, Chacewater lemon olive oil, black pepper, Maldon sea salt	10	Wilted Spinach Salad Pancetta, portobello mushrooms, toasted almonds, shaved parmesan, apple cider honey vinaigrette	12
Baked Brie Round River Farms walnuts, winter fruit compote, organic local honey, crostini	11	Bucket of House Fries	6
		Garlic or Sweet Potato Fries	7

SANDWICHES & ENTREES

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

Buttermilk Fried Chicken Sandwich with coleslaw, house-made pickles, tarragon aioli, Marcel's Bakery brioche bun	15
Meatloaf Sandwich honey ketchup, lettuce, onion, tomato, mayonnaise	14
Beer Battered Fish & Chips two/three beer battered rock cod filets, coleslaw, tartar sauce, lemon	12/14
Pimento Grilled Cheese sharp cheddar, Monterey jack, roasted red peppers, chives	13
Chicken Pot Pie pulled chicken with root vegetables, fresh herbs, pastry crust	14
Shrimp & Grits 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)

Blue Wing Classic cheddar cheese	14	The Outlaw bacon, cheddar cheese, bbq sauce	16
The Prohibition mushrooms, gruyere cheese	16	Black & Blue bacon, blackening spices, blue cheese	16

*All burgers cooked to medium unless otherwise specified

The Mendocino Veggie Burger 12

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

Elk/Wagyu Beef Burger 20

Chipotle aioli, & smoked cheddar

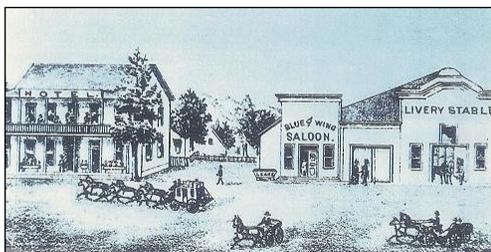
BEVERAGES

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
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 terminal. 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, a dedicated staff, local brews and spirits and quality musicians to create a lively and friendly 21st century atmosphere.

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

Maximum 2 credit cards per group. 18% Gratuity applied to tables of 6 or more. 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.