



salads

GOAT CHEESE & PORT POACHED PEAR

Panko crusted, greens, candied walnuts,
fresh berries, cinnamon pear syrup
Entrée size **14**

ARCADIAN GREENS

Diced vegetables, herb croutons,
balsamic vinaigrette **9**

SOCAL CAESAR

Crisp romaine, tomatoes, avocado,
Fresno chiles, red onion, herb & pepper
croutons, shaved cheese **10**

TAVERNE WEDGE

Crisp iceberg, cherry tomatoes, bacon,
egg, scallions, creamy bleu dressing **10**

CAPRESE AND AVOCADO

Heirloom tomatoes, roasted tomatoes,
fresh mozzarella, greens, finished with
basil vinaigrette & balsamic glaze **11**

SOUTHWEST CHICKEN

Creamy cilantro-lime dressing, grilled
Cajun chicken, avocado, sweet corn salsa,
tomatoes, red onions, pepper jack
cheese **13**

SALAD ADDITIONS

Salmon **8** | Chicken **6**

Shrimp [4] **7**

4 oz Beef Tenderloin **10**

soups

HOUSE SPECIALTY SOUP

Cup **5.5** Bowl **7**

TOMATO BISQUE

Cup **5.5** Bowl **7**

Specialties

PATIO CHICKEN

Grilled herb chicken breast, chimichurri,
pickled onions, brown rice pilaf **13**

PENNE PASTA

Fire grilled chicken, tomatoes, garlic,
roasted peppers, basil, spinach, scallions,
parmesan cheese **13**

SUMMER SALMON

Mixed grains with vegetables, spinach,
basil vinaigrette, balsamic paint **17**

CRISPY BREADED PERCH

House made remoulade sauce, French
fries, cole slaw **15**

AHI TUNA BOWL

Sesame crusted, edamame, mixed grains,
with vegetables, wakame slaw, wasabi
cucumber drizzle **15**

ANGUS BEEF POT ROAST

Rich beef gravy, Yukon gold mashers,
green beans **15**

SHORT RIB TACO

Beef, slaw, pickled onions,
soft flour taco **11**

sandwiches

Served with french fries – sub sweet potato fries or herb parmesan fries or house salad + \$1.00

THE SIGNATURE BLT

Toasted whole grain, vine ripened
tomatoes, iceberg lettuce, Applewood
bacon, roasted tomato & garlic aioli **10**

BUFFALO CHICKEN WRAP

Whole wheat wrap, spiced chicken breast,
diced celery & onion **12**

SWEET HOT CHICKEN

Fried breast, hot honey drizzle, lettuce,
tomato, pickle **13**

OVEN ROASTED TURKEY & WARM BRIE

On grilled honey wheat, sliced apples,
honey mustard **12**

GRILLED CHICKEN & BACON RANCH WRAP

Red pepper tortilla, applewood smoked
bacon, Monterey jack cheese, ranch aioli,
lettuce & tomato **12**

PULLED PORK on a BRIOCHE BUN

House smoked pulled pork, barbecue
sauce, cole slaw on the side **11**

CAPRESE CHICKEN

Grilled chicken, fresh mozzarella, onion,
tomato, brioche bun **13**

HOT HAM & SWISS

On grilled honey wheat, lettuce, tomato,
honey mustard **11**

ANGUS BEEF BURGER **13**

With sautéed mushrooms,
onions & Swiss cheese **14**
With Applewood bacon, cheddar cheese
& BBQ sauce **14.5**

bass lake duo

CHOOSE ONE FROM
2 CATEGORIES ON
THE RIGHT **11**

CUP OF SOUP

House Specialty Soup

HALF SANDWICH

Signature BLT
Turkey & Brie
Hot Ham & Swiss

SALAD

Tossed Salad
Caesar Salad
Fresh Fruit + \$1.00

Management Team

MARI ZARACK | COURTNEY CALL

TYLER EVANS

Executive Chef | ERIK GAIZUTIS

If you have food allergies be aware that not all
ingredients are listed. Please consult your server.

*consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne
illness

DAILY VALUE LUNCH **10**

Ask your server for today's selection

[GF] = GLUTEN-FREE

wines by the glass

White Wines

RIESLING | MOSCATO

TWO VINES 6.75 | 26
LINDEMAN'S MOSCATO 6.95 | 28

WHITE ZINFANDEL | ROSÉ

BERINGER 6.75 | 26
AERENA ROSE 7.95 | 32

PINOT GRIGIO

SALMON CREEK 6.75 | 27
STELLA "TERRE SICILIANE" 7.95 | 32

SAUVIGNON BLANC

MATAU N.Z. 7.50 | 30

CHARDONNAY

BASS LAKE SELECTION 6.75
HESS 7.95 | 32

Sparkling

FREIXENET Cordon Negro 187 ml 7.75 | 32
LUNETTA Prosecco 187 ml 8.25

Red Wines

MERLOT

BASS LAKE SELECTION 6.75

PINOT NOIR

CASTLE ROCK CUVÉE 7.50 | 28
ANGELINE RESERVE 9.50 | 35

CABERNET

TWO VINES 6.75 | 26
DRUMHELLER-WA. 8.50 | 32
TREANA 9.95 | 36

MALBEC

ALTOS LAS HORMIGAS 7.95 | 32

OTHER REDS & BLENDS

BLACK STATION RED 7.95 | 32
BRUNI TUSCAN BLEND 8.50 | 34

promotions

HAPPY HOUR Bar Area Only

Available 3-6:00 pm, 6 days a week
Excludes holidays & other Promotions.

- Menu Starters & Flat Breads \$7
- Well Drinks & House Wines \$5
- Well Martinis \$6
- Premium Pours, Cocktails & Wines...\$1 Off
- All Beers: \$1 Off Craft, Drafts & Bottles

MONDAY

Closed during Covid-19

TUESDAY – SUNDAY

Dine-in or Takeout
Date Night after 4pm. Only \$44 to share an appetizer; two entrees and a bottle of wine

WEDNESDAY

Date Night [after 4 pm] Only \$44 to share an appetizer; two entrees and a bottle of wine.

THURSDAY

10% off Takeout menu items

Book your private party at Bass Lake Tavern
Please call for details or visit:

BASSLAKETAVERNE.COM



bottled wines

White Wines

RIESLING/MOSCATO

TWO VINES 26
DEBONNE 30
LINDEMAN'S Moscato 28

WHITE ZINFANDEL/ROSE

BERINGER 26
M. CHAPOUTIER "Belleruche" Rose 30
CLINE ROSE 32
PALM ROSE BY WHISPERING ANGLE 39

PINOT GRIGIO/PINOT GRIS

SALMON CREEK 27
RUFFINO 32
STELLA "TERRE SICILIANE" 32
FERRARI CARANO 36
TERLATO Friuli 45

SAUVIGNON BLANC/BLENDS

MATUA NZ 30
RODNEY STRONG 32
ST SUPÉRY 36
KIM CRAWFORD NZ 38
CONUNDRUM Blend 42
CRAGGY RANGE NZ 44

CHARDONNAY

WENTE Morning Fog 32
HESS 32
CAMBRIA 36
RODNEY STRONG "Chalk Hill" 38
KENDALL JACKSON 36
RAEBURN Russian River 39
DECOY BY DUCKHORN 39
MORGAN - HIGHLANDS 37
MACROSTIE Sonoma Coast 40
MER SOLEIL "Silver" 44

Sparkling

FREIXENET Cordon Negro - 187 ml 7.75 | 32
MUMM "Cuvee M" 40
DOMAINE CHANDON Blanc De Noir 39
LUNETTA Prosecco 187 ml 8.25
ROEDERER Estate Brut 48

Red Wines

PINOT NOIR

CASTLE ROCK CUVÉE 28
ANGELINE RESERVE 35
ROSE ROCK BY DROUHIN Oregon 59
RODNEY STRONG 44
CLOUD LINE 39
MEIOMI 42
ELOUAN Oregon 38
DOMAINE DROUHIN Oregon 68
ARGYLE 46

MERLOT

COLUMBIA CREST Grand Estates 32
RODNEY STRONG 35
DUCKHORN Napa 70

ITALIAN | SPANISH

FANTINI Sangiovese 32
CANTINA Montepulciano di Abruzzo 30
FERRARI CARANO Siena 39
IL MOLINO DI GRACE Chianti Classico 40
IL POGGIONE Rosso di Montalcino 42
NESSUM DORMA Super Tuscan 39
RAIMAT Tempranillo 30
BODEGAS LA CARTUJA Priorat 36
BRUNI Tuscan Blend 34

CABERNET

TWO VINES 26
DRUMHELLER 32
RODNEY STRONG 38
SEBASTIANI 38
TREANA 36
J. LOHR 37
JUSTIN Paso Robles 47
DECOY BY DUCKHORN 48
QUILT BY CAYMUS 50
BERINGER Knight's Valley 58
KITH & KIN BY ROUND POND Napa 65
STAG'S LEAP CELLARS "Atremis" 88
SILVER OAK Alexander Valley 99

SHIRAZ/RHONE VARIETALS

DELAS Cotes du Rhone "Esprit" 36
INKBERRY Shiraz|Cabernet 34

MALBEC

MONDAVI "WOODBRIDGE" 26
ARUMA 36
ALTOS LAS HORMIGAS 32
ENRIQUE FOSTER 34

RED BLEND/MERITAGE

CHARLES & CHARLES Red Blend 32
BLACK STATION RED 32
CHATEAU ST. MICHELLE "Indian Wells" 36
MICHAEL DAVID FREAKSHOW 39
SMITH & HOOK Proprietary Red 40
THE PRISONER 75
B.V. Tapestry 85

ZINFANDEL

COSENTINO "Cigar Zin" 36
SEGHESSIO 40
CLINE "Ancient Vines" Zinfandel 34

beer

BEER ON TAP

SEASONAL CRAFT BEERS
YUENGLING

BOTTLE BEERS-CIDERS & SPIKED SELTZERS

COORS LIGHT
MILLER LITE
BUD LIGHT
BUDWEISER
MICHELOB ULTRA
MODELO
CORONA
HEINEKEN
AMSTEL LIGHT
SIERRA NEVADA PALE ALE
SAMUEL ADAMS LAGER
GUINNESS
STELLA ARTOIS
ANGRY ORCHARD HARD CIDER
LABATT BLUE
GREAT LAKES DORTMUNDER
N/A O'DOUL'S
WHITE CLAW VARIOUS FLAVORS

Ask about our craft beer specials!