



50 N. Sierra St. Reno NV 89501

775-686-6669

WWW.Sierrastkitchen.com

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

BEER BY THE BOTTLE OR CAN

Coors Light, Colorado	5
Pilsner Urquell, Czech Republic	7
Wittekerke, Belgium White	8
Dupont Saison, Belgium	9
Ballast Point Kolsch, San Diego	7
Ballast Point Bonito Blonde Ale, San Diego	7
Peroni, Italy	6
Ballast Point Longfin Lager, San Diego	7
Stella, Lager, Belgium	6
Tahoe Amber, Lake Tahoe	7
Ballast Point, Manta Ray, IPA, San Diego	7
Sierra Nevada, Pale Ale, CA	6
Rogue, Cold Brew IPA with Coffee, Oregon	7
Alpine, Duet, San Diego, 22OZ	10
Lagunitas, IPA, California	7
Great Basin, "Icky" IPA, Nevada	7
Green Flash, IPA, Le Freak 22oz, San Diego	12
Rogue, 5 Hop IPA, Oregon 22oz	10
Revision, Triple IPA, Dr Lupulin, Sparks Nevada	11
Uinta, Barley Wine, Salt Lake City	8
Avery, Ellie's Brown Ale, Colorado	7
Rogue, Hazelnut Brown, Oregon	8
Rogue, Shakespeare Oatmeal Stout, Oregon	7
Uinta, Stompin Grounds, Stout, Salt Lake 22oz	10
Left Hand, Milk Stout, Colorado	8

Sour & Cider & Non Alc

Monk's Café, Sour, Belgium	9
Seattle Cider, 16oz, Washington	9
Clausthaler, Germany Non Alc	7

All wines subject to change and availability.

GLASS WINE/Bottle (750ml)

	Glass/Bottle
Gardiz, Prosecco, Italy	12/39
Champagne, Lido Bay, Napa Valley	10/39
Rose GSM, Skinner, El Dorado, 2017	11/44
Riesling, J Lohr, Monterey, 2016	9/29
Pinot Grigio -Vernaccia, Le Rote, Italy, 2014	10/39
Chardonnay, Bouchon, Sonoma, 2016	13/49
Malbec, Kaiken Reserva, Argentina 201	11/39
Cabernet Red Blend, Lido Bay, Lodi, 2013	14/49
Zinfandel, Four Vines, Paso Robles, 2016	11/44
Pinot Noir, J Lohr, Falcon's Perch, Monterey, 16'	11/39
Esser Winery – Sauv Blanc, Chard, Merlot	8.75/34
Esser Winery – Pinot Noir or Cabernet	9.75/39

CRAFT LIBATIONS

- Beet Martini** - Beet infused vodka, lemon, ginger/citrus syrup 10.5
- Sangria** - Red wine, brandy, fortified berries, fresh juices 9.5/glass 39/pitcher
- Garden Martini** – St. George Terroir gin, muddled basil and cucumber, kiss of soda 11
- Anejo Fashioned** – Anejo tequila, orange peel, bitters, spiced demerara syrup 10.5
- SoHo** – Infused orange Bourbon, Contratto Bianco vermouth, orange bitters 11
- Raspberry Cosmo** - Raspberry infused vodka, St. George raspberry liqueur, cranberry, lime juice 11
- Sierra Mule** - Apple Cinnamon Whiskey, fresh lime juice, ginger beer 11.5
- Mojito Fog** – J. Wray Silver Special Rum, lemon verbena mint syrup, lime juice 11
- Bourbon Bramble** - Blackberry infused bourbon, simple syrup, lemon juice 11.5
- Negroni Amalfi** – Malfy Limone gin, Contratto Aperitif, sweet vermouth 11
- Strawberry Blond** – Strawberry infused vodka, strawberry puree, sparkling wine, Contratto Bianco vermouth 11.5
- Blueberry Fizz** - Blueberry infused vodka, blueberry juice, soda 11

PORT & DESSERT WINE

Taylor, Fladgate, Tawny 10 year	12
Taylor, Fladgate, Tawny 20 year	16
Fonseca tawny 10 year	12
Taylor, Fladgate, Late Bottled Vintage, 2009	12
Fonseca Late Bottled Vinatge 2009	14
Dow's, Late Bottled Vintage, 2011	12
Croft, Reserve Tawny	12
Dow's Vinatge 2003	22
Remy Martin, VSOP	13
Remy XO	20
Hennessy, VSOP	13

SINGLE MALT SCOTCH

Balvenie, Doublewood, 12 year	18
Dalmore 12 year	13
Dalmore 15 year	18
Oban 14 year	16
Laphroaig 10 year	14
Lagavulin 16 year	17
Glenfiddich Reserve 14 year	14
Glenfiddich Solera Reserve 15 year	16
Glenlivet 12 year	12

BOURBON

Whistle Pig- Rye Vermont	15
Angel's Envy Port Wood Finish	15
Angel's Envy Rye	15
Knob Creek	11
Knob Creek Rye	11
Basil Hayden's	12
Woodford Reserve	12

DESSERTS - SWEET ENDINGS

- *Banana Foster.** rum, brown sugar, butter. Vanilla gelato 9.5
- *Crème Brulee.** Traditional. Vanilla 8.5
- *Chocolate Decadence.** Flourless cake, berry puree 8.75
- Gelato by Bibo's.** ask server for daily selection 7.5
- Illy Café.** Espresso, Cappuccino, Latte, Macchiato 4/5

FOOD MENU - SMALL PLATES

Sierra Selection. <i>pick any 4 small plates (\$5-10)</i>	28
* Beet Salad. <i>goat cheese, aged balsamic, herb oil</i>	7.75
* Tomato Caprese. <i>mozzarella, basil, aged balsamic, olive oil</i>	7.75
Prosciutto Wrapped Asparagus. <i>Parmesan, balsamic vinaigrette, mixed green salad</i>	7.75
* Brussels Sprouts. <i>braised with applewood smoked bacon, onions, chili flakes</i>	8.25
Bruschetta. <i>tomato, basil, onion, garlic, balsamic</i>	5.75
Baby Gem Caesar. <i>white caesar dressing, Parmesan, crostini</i>	6.75
House Salad. <i>Candied almonds, balsamic vinaigrette</i>	5.75
Thai Chicken Wraps (2). <i>ginger soy marinated, butter lettuce, shredded carrots, cilantro</i>	9.25
Flank Skewers (2). <i>Soy, cumin & cilantro marinade. bell pepper, red onion, mushrooms</i>	9.5
Steamed Clams. <i>one pound. shallots, garlic, chili flakes, bacon, white wine butter sauce</i>	15
Seared Ahi. <i>sesame crusted, Asian slaw with ponzu, unagi sauce- sushi grade from Hawaii</i>	16
Ahi Tartare. <i>Hawaiian sushi grade, mango/pineapple salsa, avocado relish</i>	16
Mac & Cheese. <i>goat cheese, crispy prosciutto</i>	7.75
Mini Meatballs (4). <i>sweet Thai chili glaze, polenta</i>	7.5
* Bacon Wrapped Dates (4). <i>stuffed with goat cheese</i>	7.75
* Stuffed Crimini Mushrooms (6). <i>Spicy chorizo, goat cheese, thyme</i>	7.75
Kobe Sliders (2). <i>caramelized onions, aged Vermont white cheddar, steak sauce aioli</i>	12.5
Triple Threat Sliders (2). <i>brisket, short rib, chuck, blue cheese, bacon, A-1 aioli</i>	12.5
Crab Cakes (2). <i>jumbo lump crab, pesto aioli</i>	11.75
* Seared Scallops (2). <i>parmesan risotto, beurre blanc</i>	16
* Prime Filet Medallions. <i>veal demi, veggies and potato</i>	16
* Lamb Chops. <i>veal demi, chimichurri sauce, mushroom risotto</i>	15.5
Duck Breast. <i>blackberry sauce, potatoes</i>	15.5
Lobster Ravioli (3). <i>In a lobster cream sauce</i>	14.75
Pasta Bolognese. <i>fresh pasta, meat sauce, Parmesan cheese, crostini</i>	11.75
Street Tacos (3). <i>see daily feature</i>	MP
Buy the Kitchen a 6'er. <i>If you liked your food buy the kitchen a round – if you loved your food buy them a shot !</i>	6/9

***Gluten Free.**

All food is served as it is ready from the kitchen

SMALL BOTTLES –“two glasses” (375ml)

Duckhorn, Sauvignon Blanc, Napa, 2016	29
Rombauer, Chardonnay, Carneros, 2016	32
Tommasi, Amarone, Italy, 2001	65
Royal Tokaji, Late Harvest, Hungary, 2015 (500ml)	45
J Lohr, Late Harvest Riesling, Arroyo Seco, 2016	49

BOTTLES (750ml)**Red Blend – Cabernet, Blends, Merlot**

J. Lohr, Hilltop RSV Series, Cabernet, Paso, 2015	54
Myka Cellars, Cabernet, California, 2015	29
Rombauer, Cabernet Reserve, Napa, 2014	109
Lido Bay, Mutiny, Central Coast, 2013	49
Lido Bay, Dead Man's, Central Coast, 2013	49
Smith & Hook, Cabernet, Central Coast, 2016	39
Revelers Red Reserve, Lodi, 2014	32
Mount Eden, Cabernet, Santa Cruz Mtns., 2012	125
Smithereens by Skinner, Red Blend, El Dorado, 15'	36
Miner, Cabernet, Emily's, Napa, 2014	56
McClelland, Cabernet, Napa Valley, 2012	49
Roadside, Red, Lodi, 2013	36
The Prisoner, Red Blend, Oakville, Napa Valley, 16'	78
McClelland, Merlot, Napa Valley, 2012	49
Rombauer, Merlot, Napa, 2014	75
Duckhorn, Merlot, Three Palms RSV, Napa, 2015	175
Duckhorn, Merlot, Napa, 2014	99

Red Bottles – Other

Four Graces, Pinot Noir, Oregon, 2016	46
Foley, Pinot Noir, Sta Rita Hills, 2014	56
Montsable, Pinot Noir, France, 2016	39
Siduri, Pinot Noir, Santa Rita Hills, 2014	62
Nero, Verso, Italy, 2014	48
Turley, Hayne Vineyard, Zinfandel, Napa, 2015	155
Rombauer, Zinfandel, Napa, 2016	65
Carol Shelton, Rockpile RSV Zinfandel, Sonoma, 14'	59
Hullabaloo, Zinfandel, Old Vine, California, 2014	35
Ridge, Zinfandel, East Bench, Dry Creek, 2013	59
Ridge, Zinfandel, Ponzo, Russian River Valley, 14'	59
Truckee River, Malbec, Chalk Hill, 2014	46
Clarendon Hills, Grenache, Blewitt, Aust., 2010	79
Turley, Zinfandel, Juvenile, California, Magnum, 15'	199

White- Other

Jardin en Fleurs Brut, Vouvray, Sparkling, France	45
Gardiz, Prosecco, Italy	39
Domaine De Fontaine, Rose de Gris, France, 2017	39
Myka Cellars, Sauvignon Blanc, North Coast, 2016	29
Salvard, Unique, Sauvignon Blanc, Loire France, 16'	32
Domaine Roger Neveu, Sancerre, France, 2016	49
CG Di Arie, Sauvignon Blanc, Sierra Foothills, 2015	32
Miner, Viognier, California, 2016	34
Skinner, Grenache Blanc, El Dorado, 2016	42
Chateau Gravelle-Lacoste, Graves Blanc, France, 15'	36
Smithereens by Skinner, Blanc, El Dorado, 2016	39
Marrone, Arneis, Italy, 2016	45
Marchetti, Verdicchio, Italy, 2014	42
Corse, Vermentino, Italy, 2015	48

White- Chardonnay

Bouchon, Chardonnay, Sonoma, 2016	49
Domaine Sonoma, Chardonnay, 2016	42
Montsable, Chardonnay, France, 2016	39
Esser Winery, Chardonnay, Monterey, 2015	34
Mount Eden, Chardonnay, Santa Cruz Mtns., 2013	125
Coast, Chardonnay, California, 2013	25
Hartford Court, Chardonnay, Russian River, 2016	56
Oliver Savary, Chablis, France, 2015	44