

TIMBERS Bar & Grill

AT ALTA SIERRA COUNTRY CLUB

OUR HOURS ARE SUBJECT TO CHANGE AT ANYTIME DUE TO EVENTS AND WEATHER

LETS TACO BOUT IT

ONE BAJA FISH TACO

Pico de Gallo / Cabbage / California Ketchup
\$5

ONE CHICKEN TACO

Pico de Gallo / Cheese / Cabbage / Chipotle Sauce
\$5

ONE PASTRAMI TACO

Swiss / Sauerkraut / 1000 Island
\$5

ONE SHORT RIB TACO

Cheddar / Bbq Sauce / Caramelized Peppers
\$5

ONE BEEF TACO

Ground Beef / Cheese / Pico Di Gallo
\$5

ONE CRISPY BRUSSELS SPROUT TACO

Asian Slaw / Korean Bbq
\$5

ONE SMOKED SALMON WRAP

Tomatoes / Bacon / Sweet Chili
\$5

SESAME CHICKEN LETTUCE WRAP

Water Chestnuts / Green Onions / Nuts
\$5

EXECUTIVE CHEF **DAVID J ALVAREZ**
CHEF DE CUISINE **CHEF CHRIS BERNARD**
EXECUTIVE SOUS CHEF **CHELLIE AGUILERA**

JUST WING IT

WING KING SAUCE CHOICES

TIGER WOODS / BBQ / BRUCE LEE / LEMON PEPPER RUB /
CHIPOTLE SAUCE / HONEY TABASCO / OLD BAY RUB / FRANKS
RED HOT DRY RUB / CURRY RUB / TERIYAKI / SRIRACHA SAUCE

6 CHICKEN WINGS

\$8.50

12 CHICKEN WINGS

\$10.50

16 CHICKEN WINGS

\$14.50

24 CHICKEN WINGS

\$27.50

MEAT WITHOUT FEET

SEARED AHI TUNA

Sushi Grade Tuna / Ponzu sauce / Avocado / Pickled ginger
Cucumber salad
\$14

TWISTED SHRIMPSTA

Wild Argentinian Shrimp / Asian Slaw / Creamy Fermented Chili
\$14

FIRECRACKER SHRIMP

Beer Battered Shrimp / Avocado Mousse / Mango Salsa
\$14

AHI TUNA TOWER

Ahi / Avocado / Pico / Won Ton
\$14

FRANK'S FRIED FOOD

6 JALAPENO POPPERS

Ranch
\$10

FRIED MUSHROOMS

Ranch
\$10

POPCORN SHRIMP

Korean BBQ Sauce / Peanuts / Carrot Slaw / Cilantro / Udon
Noodles
\$12

POTATO SKINS

Cheese / Sour cream / Bacon / Onions
\$10

FRIED ZUCCHINI

Ranch Dressing
\$10

TAPA'S DE ALVAREZ

BRUSSELS SPROUTS \$5

NUTZ & BOLTZ \$5

SMOKED SALMON \$6

OLIVE BRUSCHETTA \$5

MINT LAMB MEATBALLS \$6

FETA FIGS & HONEY \$5

RIBEYE ON CHEESY TOAST \$6

PESTO MUSHROOMS \$5

ALABAMA WINGS \$6

ASPARAGUS PROSCIUTTO POACHED EGG \$5

PRETZEL CARAMEL CANDIED BACON \$6

EXECUTIVE CHEF **DAVID J ALVAREZ**
CHEF DE CUISINE **CHRIS BERNARD**
EXECUTIVE SOUS CHEF **CHELLIE AGUILERA**

LOCAL FAVORITES

LAMB SLIDERS

Ground Lamb / Molasses / Cucumber Slaw
\$11

CHEESEBURGER BOURBON & BREW

Tomatoes / Pickle / Lettuce / Ketchup / Mustard / Cheddar /
Fries

One Pint Draft Beer

One Shot of Buffalo Trace Bourbon
NO SHARING PLEASE \$15

SMOKED SALMON BLT AND A GLASS OF WINE

Tomatoes / Avocado / Applewood Smoked Bacon / Lettuce /
Black Pepper Aioli / Whole Wheat / Fries / House Wine

FULL ONLY \$17

SPINACH ARTICHOKE DIP

\$14

THE PRODIGIOUS CHEESE BOARD

Cheeses / Meats / Roasted Grapes / Artisan
Olives / Spicy Peppers / Garlic Confit / Fig Jam / Halva / Pickles /
Balsamic / Olive Oil
\$24

WHAT YOU ARE MISSING OUT ON

- BREAKFAST MON-SAT 8AM-11AM
- TACO TUESDAY & KARAOKE 6PM-8PM
- PRIME RIB & CRAB BUFFET \$25 5PM-8PM
- SUNDAY BRUNCH 10AM-2PM