

## APPETIZERS

### Fully Loaded Nachos | 20

house fried tortilla chips, pulled chicken, melted cheddar and jack cheese, jalapeños, pico de gallo, guacamole, sour cream

### Pub Pretzel | 14 ✓

pub mustard, cheese sauce, pickle

### Greek Hummus Dip | 15 ✓

labneh tzatziki sauce, cherry tomatoes, kalamata olives, pickled red onion, served with grilled flatbread, carrots, and celery

### Chicken Wings (8) | 21

choice of BBQ or Joey's wing sauce, served with ranch dressing, carrots, and celery

## SOUPS

### Mountain Chili | 14 🌱

smoked brisket, beans, cilantro crema, cheddar cheese

### Tomato Soup | 12 🌱✓

cream, basil oil

## CRAFT SALADS

### Harvest Salad | 16 ✓

mixed greens, pecans, grapes, local goat cheese, dried figs, maple balsamic vinaigrette  
add grilled chicken breast 8 | add salmon 12

### Caesar | 16 ✓

romaine, sourdough croutons, parmesan, house caesar dressing  
add grilled chicken breast 8 | add salmon 12

### High Country Cobb | 22 🌱

grilled chicken breast, romaine, bacon, avocado, hard-cooked eggs, blue cheese, marinated tomato, buttermilk dill dressing

### Ahi Poke\* | 24

kale, shredded cabbage, carrots, edamame, crispy wontons, avocado, asian pear furikake, almonds, ginger pear vinaigrette

## SIDES | 7

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|----------------|--------------------|--------------------|
| French Fries   | Sweet Potato Fries | Charred Broccolini |
| Fruit Cup      | Caesar Salad       | Side Salad         |
| Mac and Cheese |                    |                    |

## LOCAL FAVORITES

### Shirley Canyon Salmon\* | 28

sustainably sourced salmon, organic brown rice, quinoa, charred broccolini, pickled onions

### Teriyaki Bowl | 20 ✓

brown rice, quinoa, tofu, broccoli, snap peas, onions, red cabbage  
add grilled chicken breast 8 | add salmon 12

### California Club | 19

avocado, bacon, shredded iceberg lettuce, tomato, turkey breast, herb aioli, focaccia, served with french fries

### Philly Cheese Steak | 26

shaved prime rib, peppers, mushrooms, melted cheese, caramelized onions

## PUB FARE

### Sandy's Signature Burger\* | 22

1/2lb Black Angus beef patty, bacon, cheddar cheese, secret sauce, tomato, shredded lettuce, brioche bun  
\*Beyond vegan patty available ✓

### Build a Burger\* | 27

1/2lb Black Angus beef patty, bacon, caramelized onions, sautéed mushrooms  
**choice of one cheese:** blue, gouda, Swiss, or cheddar

### Fish and Chips | 22

beer battered cod, Nevada Brining Company tartar sauce, malted coleslaw, served with french fries

### Chicken Tender Basket | 20 ✓

5 chicken tenders, french fries, ranch dressing - Beyond vegan tenders available

## MOUNTAINOUS TREATS

### CLASSIC MILKSHAKES | 10

choice of chocolate, vanilla, strawberry, caramel or Oreo topped with whipped cream

### BREAD PUDDING | 11

with rum sauce

### MUD PIE | 14

brownie crust, vanilla & chocolate ice cream, chocolate ganache with whipped cream & berries

### MAPLE PECAN CHEESE CAKE | 12

with chocolate drizzle and berries

### ROAST YOUR OWN S'MORES | 15

Hershey's chocolate bars, marshmallows, graham crackers. Enjoy it by our firepit outside

### Truckee Sourdough Grilled Cheese | 19 ✓

Framani ham, pickled onions, gouda and Holey Cow Swiss cheese, served with tomato soup

### Red Dog Reuben | 24

corned beef, local sauerkraut, Holey Cow Swiss cheese, thousand island dressing, thick cut marble rye bread

## FROM THE SMOKER

### St. Louis Ribs | Half 26 | Full 40 🌱

house-smoked ribs with Sandy's BBQ sauce, with your choice of two sides

### Half Chicken | 25 🌱

smoked all natural free range half chicken with your choice of two sides

# SANDY'S PUB

Sandy's Pub is named after "the first lady of Olympic Valley" Sandy Poulsen, a neighbor and friend to all in North Lake Tahoe. Sandy and her husband, Wayne Poulsen, were true pioneers of Olympic Valley.

The duo moved to the area with a dream of turning the surrounding mountains into a world-class ski resort, and in 1948, the couple took on Alex Cushing as a business partner in the venture. The Poulsons and Cushing ended up parting ways, with Cushing going on to develop the valley into a ski resort, and the Poulsons starting a successful career in real estate. Sandy and Wayne further developed the Olympic Valley community, building amenities, and roads to access real estate they later sold, and they had eight children, four of whom went on to join the US Ski Team.

When the then Resort at Squaw Creek opened, Sandy and Wayne became quick regulars at the original restaurant, Bullwhackers. When the restaurant went through renovation, it was renamed in Sandy's honor based on her many contributions to the local community and her long-standing friendship with the resort. To this day, Sandy's Pub strives to provide a warm, friendly, and welcoming atmosphere to reflect the kindness that Sandy emanated to everyone she met.

Our Culinary Team sources food from local and sustainable farms and providers and works extensively to develop delicious recipes and procure fresh ingredients every day. Sandy's Pub is a longstanding favorite amongst locals and tourists alike, all of whom are drawn to the pub for its California comfort fare, extensive craft beer collection, and warm "Tahoe" atmosphere. Don't hesitate to start up a conversation at the bar, because you might learn a secret or two about ski terrain from an Olympic Valley local.



POULSEN FAMILY PHOTO. C. 1960