


**BLUE WING**
**STARTERS & SALADS**

<b>Fried Green Beans</b> chipotle aioli	<b>8</b>
<b>Blue Wings</b> hot sauce, bleu cheese crumbles, house made bleu cheese dressing	<b>13</b>
<b>Salt &amp; Pepper Calamari</b> lemon garlic aioli	<b>12</b>
<b>Spinach Bacon Artichoke Dip</b> with Marcel's Bakery crostini	<b>12</b>
<b>Soup of the Day</b>	<b>5/7</b>

<b>Caesar Salad</b> hearts of romaine, house made croutons, shaved parmesan	<b>11</b>
<b>Pork Belly Butter Lettuce Salad</b> avocado, pickled fennel, celery root, oranges, sweet chili soy dressing	<b>14</b>
<b>Quinoa Spinach Salad</b> organic rainbow quinoa, roasted corn, cherry tomatoes, pickled onion, avocado, champagne vinaigrette	<b>12</b>
<b>Tricolor Salad</b> radicchio, Belgian endives, arugula, local candied walnuts, gorgonzola, apples, olive oil & balsamic vinegar	<b>12</b>
<b>Add Organic Chicken/Prawns</b>	

**SANDWICHES & ENTREES**

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

<b>Pimento Grilled Cheese</b> sharp cheddar, Monterey jack, roasted red peppers, chives	<b>13</b>
<b>Pork Belly BLT</b> crisp pork belly, lettuce, tomato & tarragon aioli on artisan sourdough	<b>14</b>
<b>Caprese Chicken Sandwich</b> organic chicken breast, house made basil pesto, mozzarella, loom tomatoes on telera roll	<b>16</b> heir-
<b>Shrimp &amp; Grits</b> smoked cheddar grits, andouille sausage, bell peppers, onion, roasted tomato, creole sauce	<b>16</b>
<b>Cobb Salad</b> hearts of romaine, chicken breast, fire roasted corn, cherry tomatoes, bacon, bleu cheese crumbles, avocado, house made ranch dressing	<b>17</b>
<b>Beer Battered Fish &amp; Chips</b> two/three beer battered domestic rock cod filets, coleslaw, tartar sauce, lemon	<b>14/16</b>

## BURGERS

<b>Lamb Burger</b> house blend of Superior Farms lamb with 10% angus beef, goat cheese, fig & bacon jam, local pea shoots on Marcel's Bakery brioche bun	<b>18</b>
<b>Elk &amp; Wagyu Beef Burger</b> house blend of elk and wagyu beef with caramelized onions, gorgonzola, alfalfa sprouts, on Marcel's Bakery brioche bun	<b>20</b>
<b>Blue Wing Classic Burger</b> 1/2 lb. angus ground beef burger, cheddar, lettuce, tomato, onion, on telera roll	<b>15</b>
<b>Mendocino Veggie Burger</b> made with brown rice, chickpeas, golden beets, Portobello mushrooms, fresh herbs, on telera roll	<b>14</b>

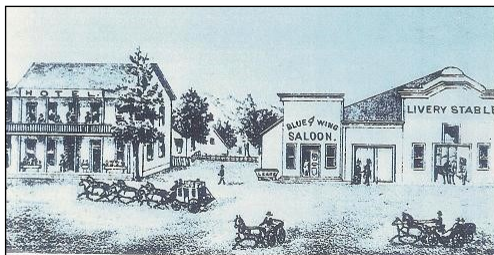
## BEVERAGES

<b>Iced Teas &amp; Sodas</b> free refills	<b>3</b>	<b>Bundaberg Ginger Beer</b>	<b>5</b>
<b>Fruit Juices</b>	<b>3</b>	<b>Selection of Hot Teas</b>	<b>3</b>
<b>Fresh Squeezed Lemonade</b>	<b>4</b>	<b>Black Oak Coffee</b> free refills	<b>3</b>
<b>Pellegrino Sparkling Water</b> 500 ml	<b>5</b>	<b>Iced Coffee</b>	<b>3</b>

**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. No checks please.  
20% Gratuity applied to tables of 6 or more.**

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.