

T H E  
**L A K E F R O N T**  
T A P R O O M / B A R / K I T C H E N

Lake Arrowhead, California

## APPETIZERS

<b>BEER MAC AND CHEESE</b> Cavatappi, trio of cheese, artisanal ale, crispy bread crumb crust Add: Apple-wood smoked bacon - \$1	<b>\$8</b>
<b>LAKEFRONT WINGS</b> Deep fried, bone in or boneless wings. Choice of sauce: Traditional buffalo, spicy buffalo (hot), lemon pepper, garlic parmesan	<b>\$10</b>
<b>CHEESE CURDS</b> The classic combination of beer and pretzels wrapped around a Wisconsin cheddar cheese curd Choice of two dipping sauces	<b>\$9</b>
<b>GUINNESS RINGS</b> Beer battered sweet onion Choice of two dipping sauces	<b>\$8</b>
<b>PUB STYLE PRETZEL</b> Three pretzels Choice of two dipping sauces	<b>\$8</b>
<b>TOTS</b> Served with your choice of two dipping sauces	<b>\$6</b>
<b>SWEET POTATO TOTS</b> An update to a classic. Served with your choice of two dipping sauces.	<b>\$8</b>
<b>MINI CORN DOGS</b> Nathan's famous all beef corn dogs. Served with your choice of two dipping sauces.	<b>\$9</b>
<b>PICKLE FRIES</b> Served with your choice of two dipping sauces.	<b>\$7</b>
<b>JALAPENO BOTTLECAPS</b> Served with your choice of two dipping sauces.	<b>\$7</b>

## DIPPING SAUCES

(Choose two)

DARK ALE MUSTARD, FAT TIRE CHEESE SAUCE, SRIRACHA KETCHUP,  
IPA DIJON MUSTARD, HOUSE MADE RANCH, FRY SAUCE  
ADDITIONAL SAUCES - \$.50 EACH

## GREENS

<b>THE SEASONAL</b> Mixed greens, cranberries, walnuts, red onion, fresh pears, goat cheese	<b>\$9</b>
<b>THE WEDGE</b> Iceberg, tomato, bacon bits, red onion, gorgonzola, blue cheese dressing, balsamic glaze	<b>\$10</b>
<b>THE GRILLED CAESAR</b> Grilled whole romaine hearts, garlic herb croutons, shaved parmesan, classic caesar dressing ADD GRILLED CHICKEN BREAST - \$3.50	<b>\$9</b>

## DRESSINGS

CHATEAU CLASSIQUE, HONEY MUSTARD POPPY SEED, HOUSE MADE RANCH,  
BALSAMIC VINAIGRETTE, BLUE CHEESE, CAESAR

**ASK US ABOUT OUR SOUPS!**

## STARTERS AND SALADS

Please inform your server if you have any food allergies, our kitchen does contain nuts, gluten and fish products  
An 18% gratuity will be added to parties of 8 or more

# BURGERS, SANDWICHES & OTHER EATS

ALL BURGERS AND SANDWICHES COME WITH A CHOICE OF SIDE

## TAP ROOM BURGER \$14

American Kobe Wagyu beef, sharp cheddar, apple-wood smoked bacon, sliced tomato, grilled onion, guinness mayo, green leaf lettuce, kosher pickle spear, toasted brioche bun

## THE CLASSIC \$12

American Kobe Wagyu beef, fry sauce, green leaf lettuce, tomato, kosher pickle spear  
Add: Onions - \$1, choice of cheese - \$1, pastrami - \$3, apple-wood smoked bacon - \$2, avocado - \$2

## PASTRAMI RUBEN \$12

Thin, hand sliced, all natural pastrami, dark ale mustard, champagne sauerkraut, swiss cheese, kosher pickle spear, toasted marble rye bread

## GRILLED CHICKEN SANDWICH \$11

Natural chicken breast, IPA dijon mustard, provolone cheese, avocado, red onion, green leaf lettuce, tomato, toasted brioche bun  
Add: Apple-wood smoked bacon - \$2

## GRILLED CHEESE TRIO \$9

Aged cheddar, provolone, parmesan and romano blend, toasted sourdough bread  
Add: tomato - \$1, apple-wood smoked bacon - \$2, avocado - \$2

## BARBECUE BACON BURGER \$14

American Kobe Wagyu beef, housemade bbq sauce, sharp cheddar, apple-wood smoked bacon, onion strings, bbq aioli, toasted brioche bun  
Add: jalapeños - \$1, avocado - \$2

## PORTOBELLO CAP BURGER \$10

Grilled portobello mushroom cap, green leaf lettuce, tomato, balsamic aioli, with a rosemary and thyme marinade  
Add: avocado - \$2

## BEER BATTERED FISH AND CHIPS \$14

Alaskan Cod battered in Alaskan Brewing Co's White Ale served with fried potato twists and slaw

# DOGS AND BRATS

SLOW SIMMERED IN A HOUSE MADE BEER BROTH AND GRILLED TO PERFECTION

## DER HAUS BRAT \$8

Beer poached bratwurst, champagne sauerkraut, dark ale mustard

## SPICY ITALIAN \$9

Italian sausage, grilled peppers, caramelized onions

## THE CALIFORNIAN \$11

Bacon wrapped kosher beef frank, French's fried onions, jalapeños, avocado, Fat Tire cheese sauce

## CHICAGO DOG \$11

Kosher beef frank, pickle spear, raw red onion, tomato, sport peppers, relish, yellow mustard, celery salt

## IRISH BANGER \$10

Beer poached sausage, tater tots, Fat Tire cheese sauce, sautéed cabbage

## SIDES

INCLUDED CHOICES: TOTS or HOUSE KETTLE CHIPS

EXTRAS: SWEET TOTS - \$2, GUINNESS RINGS - \$2, MIXED GREEN SALAD - \$3

## ENTRÉES

# BUILD YOUR OWN

CUSTOMIZE YOUR DOG JUST THE WAY YOU LIKE IT

ALL DOGS COME WITH A CHOICE OF SIDE

## MEATS

KOSHER BEEF FRANK - \$8  
SPICY ITALIAN SAUSAGE - \$9  
BEER POACHED BRAT - \$9  
BACON WRAPPED BEEF FRANK - \$10  
MEATLESS VEGGIE DOG - \$10

## SAUCES

CHOICE OF TWO  
ADDITIONAL SAUCES - \$.50 EACH

KETCHUP / YELLOW MUSTARD  
DIJON MUSTARD / CLASSIC MAYO  
FRY SAUCE / GUINNESS MAYO  
DARK ALE MUSTARD / FAT TIRE CHEESE SAUCE  
SRIRACHA KETCHUP / IPADIJON MUSTARD  
HOUSE MADE RANCH

## TOPPINGS

CHOICE OF THREE  
ADDITIONAL TOPPINGS - \$.75 EACH

SWEET RELISH / TOMATO WEDGES  
DICED TOMATO / RAW RED ONION  
GRILLED RED ONION / GRILLED BELL PEPPER  
JALAPEÑOS / SPORT PEPPER  
DILL PICKLE SPEAR / CHAMPAGNE SAUERKRAUT  
CELERY SALT / FRENCH'S FRIEND ONIONS

## PREMIUM TOPPINGS

AVOCADO - \$2  
GUINNESS ONION RINGS - \$1  
PASTRAMI - \$2  
TOTS - \$1  
SWEET TOTS - \$1  
APPLE-WOOD SMOKED BACON - \$2

## SIDES

INCLUDED CHOICES: TOTS or HOUSE KETTLE CHIPS  
EXTRAS: SWEET TOTS - \$2, GUINNESS RINGS - \$2, MIXED GREEN SALAD - \$3

**BUILD YOUR OWN**

# B E E R L I S T

**ASK US ABOUT OUR ROTATING HANDLES FROM ANHEUSER-BUSCH, GATE CITY, SIERRA NEVADA, STONE, THE BREWERY OF THE MONTH AND THE OWNERS CHOICE!**

## PERSISTENT TAP LIST

**Alesmith Nut Brown Ale** - \$8 - San Diego, CA (ABV 5%):

Mahogany in color, rich, malt-forward flavor profile balances notes of biscuit, and earthy hops

**Angel City IPA** - \$6 - Los Angeles, CA (ABV 6.1%):

It's got lots of character and embodies Los Angeles like no other

**Anthem Cider** - \$6 - Salem, OR (ABV 6%): Gluten free!

A specialty blend of apple varieties from Oregon and Washington

**Ballast Point Grapefruit Sculpin** - \$8 - San Diego, CA (ABV 7%):

The tart freshness of grapefruit perfectly complements this IPA's citrusy hop character

**Bear Republic Red Rocket** - \$6 - Healdsburg, CA (ABV 6.8%):

A full bodied and hoppy brew that finishes on the palate with sweet, caramel malt flavors

**Brouwerij Huyghe Delirium Tremens** - \$12 - Belgium (ABV 8.5%):

Belgian strong golden ale, malty and sweet with a strong finish

**Deschutes Brewery Black Butte Porter** - \$8 - Bend, OR (ABV 5.2%):

A slight hop bitterness up front which enhances the distinctive chocolate and roasted finish

**Elysian Space Dust** - \$6 - Seattle, WA (ABV 8.2%):

The hopping is pure starglow energy, with Chinook to bitter and late and dry additions of Citra and Amarillo

**Golden Road 329 LAGER** - \$8 - Los Angeles, CA (ABV 4.8%):

Crafted in the city that gives us 329 days of sun, 329 Lager is the perfect companion for making the most of sunny California days

**Golden Road Point the Way IPA** - \$8 - Los Angeles, CA (ABV 5.9%):

A light malt body with citrus zest, tropical and pine notes contributed by a generous hop dosing

**Guinness Stout (Nitro)** - \$7 - Dublin, IR (ABV 4.2%):

A classic that needs no introduction

**Iron Fist Renegade Blonde** - \$7 - Vista, CA (ABV 5.2%):

Crisp, malty flavor with some mild fruity characters and a refreshing finish

**Lagunitas IPA** - \$7 - Petaluma, CA (ABV 6.2%):

A well-rounded, highly drinkable IPA. A bit of Caramel Malt barley provides the richness that mellows out the twang of the hops

**Maui Brewing Coconut Porter** - \$8 - Maui, HI (ABV 6%):

Malty toasted coconut aroma followed by tastes of dark malt, chocolate and hints of coffee

**Modern Times Black House Coffee Stout (Nitro)** - \$8 - San Diego, CA (ABV 5.8%):

Modern Times is one of the only breweries in the world to roast their own coffee, the result is an abundantly flavorful beer that's incredibly complex and aromatic.

# BEER LIST

## BEERS ON TAP (Continued)

**Moose Drool Brown Ale** -\$6- Missoula, MT (ABV 5.1%):

A malty beer with just enough hop presence to keep it from being too sweet

**Mother Earth Cali Creamin'** -\$7- Vista, CA (ABV 5.2%):

Vanilla cream ale with a malty backbone, you'll swear you were drinking a cream soda

**Ommegang Abbey Ale** -\$9- Cooperstown, NY (ABV 8.2%):

Complex fruit aromas with a layered sweetness of honey, caramel, and toffee with a hint of licorice and chocolate

**Oskar Blues Beerito** -\$6- Longmont, CO (ABV 4%):

A light bodied, amber Mexican lager brewed with premium German and ColoRADO sourced craft malts and featuring a crisp accent from noble hops

**PCH Pale Chocolate Heaven** -\$9- Santa Monica, CA (ABV 6%):

A modern interpretation that replaces traditional ingredients of a porter with generous portions of cocoa nibs, vanilla beans and milk sugar

**Pizza Port Chronic Ale** -\$5- Carlsbad, CA (ABV 4.9%):

Malt forward flavor supported by hints of caramel and earthy hops for balance

**Sierra Nevada Hop Hunter IPA** -\$6- Chico, CA (ABV 6.2%):

Pure hop oil is extracted from mature cones to create an IPA unlike any other

**Sierra Nevada Pale Ale** -\$6- Chico, CA (ABV 5.6%):

The fragrant bouquet and spicy flavor are the results of the generous use of the best Cascade hops - the perfect example of the classic pale ale

**Ska Brewing Modus Mandarinina** -\$6- Durango, CO (ABV 6.8%):

This citrus IPA is dry-hopped with a generous portion of Mandarinina Bavaria hops and brewed with sweet orange peels

**Stella Artois** -\$7- Leuven, Belgium (ABV 5.2%):

Hoppy aroma with a hint of fruitiness and clean bitterness that is well balanced with malt flavors

**Stone Delicious IPA** -\$6- Escondido, CA (ABV 7.7%):

A citrusy IPA with Lemondrop & El Dorado hops  
Crafted to reduce Gluten

**Stone Ruination Double IPA** -\$6- Escondido, CA (ABV 8.5%):

For the second incarnation of our groundbreaking India pale ale, we employed dry hopping and hop bursting to squeeze every last drop of piney, citrusy, tropical essence from the hops that give this beer its incredible character

**Trumer Pils** -\$6- Berkely, CA (ABV 4.8%):

A German style pilsner from Austria and California

**Widmer Hefeweizen** -\$8- Portland, OR (ABV 4.9%):

Golden unfiltered wheat beer

# BEER LIST

## 12 OZ BOTTLES

AFFLIGEM BLONDE - \$7  
ALESMITH .394 PALE ALE - \$8  
ALLAGASH WHITE - \$8  
AMBER BOCK - \$4  
ANDERSON VALLEY BLOOD ORANGE GOSE - \$5  
BALLAST POINT DORADO WATERMELON DOUBLE IPA - \$8  
BOFFERDING PILS BEER - \$6  
BLUE MOON BELGIAN WHIT - \$5  
BUD LIGHT - \$4  
BUDWEISER - \$4  
CHIMAY PREMIERE RED - \$16  
COORS LIGHT - \$4  
COORS ORIGINAL - \$4  
DOGFISH HEAD 90 MINUTE IPA - \$9  
ESTRELLA JALISCO - \$5  
FIRESTONE 805 - \$5  
FLENSBURGER DUNKEL DARK LAGER - \$8  
GOOSE ISLAND IPA - \$5  
GULDEN DRAAK - \$15  
HE'BREW MESSIAH NUT BROWN ALE - \$6  
HEINEKEN - \$5  
HITTOCHINO NEST WHITE ALE - \$15  
HOFBRAU MÜNCHEN ORIGINAL - \$5  
HUMBOLDT BROWN HEMP ALE - \$5  
LA TRAPPE QUADRUPEL - \$ 14  
LINDEMANS LAMBIC FRAMBOISE - \$9  
MICHELOB ULTRA - \$4  
MILLER HIGH LIFE - \$4  
MILLER LITE - \$4  
MODELO ESPECIAL - \$5  
NOT YOUR FATHER'S ROOT BEER - \$6  
O'DOULS LAGER (NON ALCHOHOLIC) - \$4  
O'DOULS AMBER (NON ALCOHOLIC) - \$4  
OMISSION LAGER (GLUTEN REDUCED)- \$5  
OMISSION PALE ALE (GLUTEN REDUCED) - \$5  
OMISSION IPA (GLUTEN REDUCED) - \$5  
PAULANER HEFEWEISEN - \$5  
PERONI - \$5  
PIRAAT - \$13  
SAMUEL ADAMS BOSTON LAGER - \$5  
WEIHENSTEPHANER FEST BIER - \$6

## BOTTLED AND CANNED BEERS

# BEER LIST

## LARGE BOTTLES

- ALLAGASH CURIEUX -\$27
- BALLAST POINT VICTORY AT SEA - \$24
- ELYSIAN JASMINE IPA - \$18
- JULIAN APPLE PIE CIDER - \$22
- JULIAN BLUEBERRY CIDER - \$22
- MAMMOTH WILD SAISON - \$17
- NEKTAR KILL ALL THE GOLFERS (MEAD) - \$20
- NEKTAR ZOMBIE KILLER CHERRY CYSER (MEAD) - \$22
- NORTH COAST BROTHER THELONIOUS ABBEY ALE - \$22
- NORTH COAST OLD RASPUTIN IMPERIAL STOUT - \$13
- NORTH COAST PRANQSTER BELGIAN GOLDEN ALE - \$22
- NORTH COAST SCRIMSHAW PILSNER - \$14
- REKORDERLIG APPLE CIDER - \$15
- ROGUE SRIRACHA STOUT - \$28
- STRAND 24TH STREET PALE ALE - \$10
- STRAND BEACH HOUSE - \$10
- STRAND BLACK SAND IMPERIAL IPA - \$20

## CANNED GOODS

- FOSTERS PREMIUM ALE (750ML OIL CAN) - \$8
- FOSTERS LAGER (750ML OIL CAN)- \$7
- GOLDEN ROAD WOLF AMONG WEEDS IPA (PINT)- \$10
- STIEGL GRAPEFRUIT RADLER (PINT) - \$7
- REFUGE BLOOD ORANGE WIT (PINT) - \$6
- SIERRA NEVADA TORPEDO (PINT) - \$6
- STONE WUSSIE PILSNER (PINT) - \$6
- BODDINGTONS PUB ALE (PINT) - \$
- REKORDERLIG PASSIONFRUIT CIDER - \$7
- REKORDERLIG WILDBERRY CIDER - \$7
- REKORDERLIG STRAWBERRY LIME CIDER - \$7
- REKORDERLIG PEAR- \$7

## BOTTLED AND CANNED BEERS

# WINE LIST

## WINE ON TAP

### **LIBERTY SCHOOL CABERNET** -\$6- Paso Robles, CA (ABV 13.5%)

Classic Cabernet aromas of black currant, crushed blackberry and cherry with undertones of charred sandalwood, black peppercorn, eucalyptus, and a dash of cinnamon

### **HAHN PINOT NOIR** -\$6- Monterrey, CA (ABV 14.5%)

Charismatic aromas include red cherry, ripe strawberry, cola and spice. Flavors of plum and black cherry are completed by a soft mouth feel

### **SONOMA CUTRERE CHARDONNAY** -\$8- Sonoma, CA (ABV 13.9%)

Loaded with aromas of lemon and lime, and accented with hints of pear, caramel, oak spice, and grapefruit

### **ACROBAT PINOT GRIGIO**-\$6- Eugene, OR (ABV 13.5%)

A light Pinot Grigio with flavors of lime, apple, and honeydew melon. Finishes crisp with a cleansing of the palette

## WINE BY THE BOTTLE

### **FREAKSHOW CABERNET**-\$40- Lodi, CA (ABV 14%)

Multiple layers of dark fruit, spice, and oak. Additional notes of pomegranate and smoke.

### **6TH SENSE SYRAH** -\$36- Lodi, CA (ABV 15%)

Big and juicy. Initial flavors of ripe blackberry, boysenberry and a hint of allspice lead to a chocolate finish

### **ONE HOPE CHARDONNAY** -\$25- Napa Valley, CA (ABV 13.5%)

Comforting aromas of fresh baked apple and pear pie with ground nutmeg, crushed cloves, and vanilla bean

### **BUENA VISTA THE COUNT RED** -\$40- Sonoma, CA (ABV 14.5%)

The Count seduces the palate with enticing red fruit aromas accented by hints of mocha and exotic spices

### **CHARLES SMITH KUNG FU GIRL RIESLING** -\$30- Sonoma, CA (ABV 12%)

White stone fruit, white peach, apricot, cool and delicious. Think Fuji apple, shiro plum, lime leaves. Focused and a very long, mineral finish

### **FAT BASTARD MERLOT**-\$38- Languedoc-Roussillon, CA (ABV 13.8%)

Deep, dark red in color with elegant notes of plum and black cherry followed by subtle nuances of caraway and black pepper. On the palate, it is fresh, full and juicy with solid mid palate weight and an expansive, round finish

### **GANCIA PROSECCO**-\$34- Canelli, IT (ABV 11%)

Rich and persistent; fruity; very fine. It reminds a ripe golden apple and maple flowers

### **TAITTINGER BRUT LA FRANC**-(SPLIT) \$36- Champagne Region, FR (ABV 12.5%)

Contains a higher proportion of the finer Chardonnay grape than other nonvintage Champagnes, giving elegance and freshness to the wine

### **1000 STORIES ZINFANDEL**-\$40- Hopland, CA (ABV 15.3%)

Bourbon barrel aged zinfandel with notes of vanilla, dried herbs and a hint of caramel

### **CŒUR CLÉMENTINE ROSÉ**-\$30- Provence, FR (ABV 13.5%)

It's a dainty, soft pink colour with tantalizing raspberry fruit and woody herb aromas, accented by a racy freshness cutting a swathe through its silky and open-knit texture

### **GIESEN MARLBOROUGH SAUVIGNON BLANC**-\$28- Christchurch, NZ (ABV 12%)

The palate shows a lovely fruit weight on the mid palate with flavors reminiscent of gooseberry and citrus and this is surrounded by a juicy, pure acidity

### **KING MALBEC**-\$30- Mendoza, AR (ABV 14%)

Deeply red with violet hues and aromas of ripe red fruits, cassis and pepper. Sweet on the palate, friendly tannins with spicy flavors

### **WHITE GIRL ROSÉ**-\$25- San Joaquin Valley, CA (ABV 12%)

Boasting a rich nose of watermelon, strawberry, and floral notes, this California rose blend of Sauvignon Blanc and Zinfandel delivers red berry flavors balanced with hints of citrus leading into a refreshing finish.

## WINE LIST



# **C O C K T A I L   L I S T**

**IT'S A FULL BAR!**

## **HOLIDAY HOUSE SPECIALTIES**

### **EGG NOG - David Salaz**

A house made Holiday classic

### **HOT SPICED WINE - Wes Lynn**

Brandy, Red Wine and Rekorderlig Hard Apple Cider with mulled spices, served hot

### **THIN MINT MARTINI - Ashley Denton**

Just the right amount of mint and chocolate in this delicious martini

### **CHOCOLATE ORANGE SMASH - Ashley Denton**

Think orange nog without the egg and a hint of chocolate

### **CRANBERRY SIN - Ashley Denton**

Cranberry, Cinnamon and Vanilla Vodka, served over Ice

### **POMEGRANATE GIN FIZZ - Wes Lynn**

Gin and pure organic pomegranate juice served with rosemary and fresh pomegranate seeds

### **JACK RABBIT SLIMS - Mario Carbajal and Daniel Brandenberger**

Apple, Cognac and ginger with bitters, served in a chilled coupe

### **LAVENDER HOLYFIELD - Mario Carbajal**

Lavender and Gin in a hazy purple coupe

### **CHERRY CHOCOLATINI - John Hackney**

Vanilla vodka and cherry liqueur with cream and Hershey's chocolate

### **ORANGE HOT TODDY - Michael Valenzuela-Casas**

A fresh orange take on this cold weather classic

## **LAKEFRONT SEASONAL COCKTAILS**

