Yesterday afternoon, I was heating up a slice of leftover lasagna (courtesy of the East Side Bake Shop) and popped it into the microwave for thirty seconds or so. Still cold. Another thirty seconds. Unevenly piping hot and lukewarm. Then another thirty seconds. At which time, I heard a popping sound, and then another popping sound, and I knew I was in trouble.

Sure enough, there was pasta sauce splattered along the interior walls of the microwave, and no matter how well I cleaned it up, it wouldn’t make a difference. My wife is like a CSI investigator when it comes to microwave explosions.

24 hours later, she says to me, casually, innocently “Did you use the microwave?”

“Uhhh …”

“It looks like you heated up a whole plate of Ragu in here.”

“What’s Ragu?” asked my nine-year old daughter, in the same way she has asked, “Who is Chef Boy-ar-dee?” or “Why do they call it Chicken of the Sea?”

We no longer live in a simple time—at least when it comes to food. My daughter has a keener sophistication about food at age 9 than I had at age 40.

I still have a taste for fast food. She won’t touch it.

Point is, food, the preparation of food, is the one thing that humanity appears to be rescuing and reclaiming from industrialization and commoditization.

After all, an iPhone can’t make you that panini at the Side Door.

And sure, a Samsung Galaxy can pronounce wienerschnitzel and it can even give you directions to the Austria Hof (although the map inside these pages should work just as well), but the Galaxy can’t actually make the dish. It can’t even fetch you a cocktail.

As Jason Hoeltzel of CJ’s Grill says in an interview found within these pages, “The key ingredient of any food dish should be love,” and love is one thing they haven’t been able to install yet into technology. Food is a haven for artists and creative types—and not something to be rushed through. One hopes we see ourselves as more than cars filling up at a gas station.

Remember, you’re on vacation. No rush. And no Ragu. We’ll take care of you.

Jack Lunch
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DINING KEY
FIND EACH DINING ESTABLISHMENT WITH THIS EASY-TO-USE MAP

PG \ MAP
BREAKFAST / COFFEE / BAKERIES
29 1 Breakfast Club
26 58 The Stove
44 2 Black Velvet
31 3 Looneys Bean
37 4 Stellar Brew

BISTROS / CAFES
43 5 Base Camp
28 8 Good Life Café
53 11 Side Door The Village
67 12 Sierra Inn June Lake
58 13 Yodller MMSA
32 27 Lynne’s Garden of Eat’n

ITALIAN / PIZZA
48 14 Campo The Village
34 15 Domino’s
24 16 Giovanni’s
40 17 John’s Pizza

MEXICAN
46 19 Gomez’s The Village
13 20 Roberto’s

ASIAN
18 21 Red Lantern
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72 63 Yamatanai Bishop

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19 26 Jimmy’s Taverna

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How Do You Win a Rib Cookoff?  

Mammoth’s Villagefest, which bills itself as “the World’s Highest Rib Cookoff” has evolved and grown exponentially over the past eleven summers. Evolved in that Jack Lynch has not judged the event in several years. Grown in that one single vendor, The Smokeyard BBQ and Chop Shop, sold more than 20,000 pounds of ribs all by itself at the 2014 event.

While he has been runner-up on several occasions, he has never won. His theory. “People want the tangy, regular BBQ sauce—American style—and we do it a little differently. Our sauce is made from scratch, and 100% comprised of Asian ingredients… but you know, I’m perfectly happy with a bunch of seconds. Art is a people’s choice award,” he said. Like Hurley and Coco, Ravid says the ribs served at the event are not the ribs he serves at his restaurant. “We had boxes out at the event so people knew exactly where their food came from. I’ve used their pork before— it’s an epic product.”

The woman who conceived the event and who has run the show since 2004 is Cathleen Calderon. As Ed Hurley (winner 2004, 2005, 2007), owner of Burger’s Restaurant, says, “Celebrate” is a phenomenon job. Behind Bluegrass, this is probably the next most prominent event [of the summer]. People make vacation plans around this event.

Clearly, this is not a man who tends toward self-doubt. But if there’s anything that makes him nervous about Villagefest, it is, “But really, what’s the secret?” asked Schaubmayer rhetorically. “Start with good ribs. I don’t want a commodity thing. I want to know it came from a good farm. The year we won we got our ribs from Snake River Farms. I was proud of that. We had boxes out at the event so people knew where their food came from. I’ve used their pork before— it’s an epic product. I’ll bring it in on occasion for special orders.”

Brandon Brocia of Bleu Handcrafted Foods has also won the event three times (twice with the Westin Monache and once with Bleu, which he founded). How do you win a rib cookoff? “Start with good ribs. I don’t want a commodity thing. I want to know it came from a good farm. The year we won we got our ribs from Snake River Farms. I was proud of that. We had boxes out at the event so people knew where their food came from. I’ve used their pork before— it’s an epic product. I’ll bring it in on occasion for special orders.”

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The following section features menus from establishments that are part of the Old Mammoth Restaurant Row Association located along Old Mammoth Road in Mammoth Lakes.
# Old Mammoth Restaurant Row

*Where The Locals Go*

Steeped in history, spoiled for choice: Sixteen of Mammoth Lakes’ best dining establishments on one historic road.

## Happy Hour

4–6pm daily  
$2.50 Coors light Draft  
$3.50 Pacifico Draft  
$3.75 Margaritas

## LUNCH SPECIAL 11–2 DAILY

The Classic $8.25  
Beef or chicken taco, cheese enchilada, rice & beans

## Sample Menu

### Appetizers

- Spinach Quesadilla  
- Lobster Taquitos  
- Chipotle Chicken Wings

### Soups and Salads

- Sopa de Albondigas  
- Sopa de Pollo y Arroz  
- Larry’s Salad  
- Juanita’s Salad

### Taco or Enchilada

- Spinach  
- Lobster  
- Duck  
- Carne Asada  
- Fish

### Tostadas

- Tostada Del Mundo

### Specials de la Casa

Served with spanish rice and refried or whole beans  
- Carnitas  
- Fish Tacos  
- Lobster or Shrimp Fajitas

### Burritos

- Duck Burrito  
- Burrito Grande - Shredded beef or chicken

---

**Killer Margaritas**

- **Horny Bob**: Hornitos Reposados, triple sec & sweet and sour mix  
- **Herra the Dog**: Herradura Silver tequila, Cointreau, fresh lime juice and a splash of OJ  
- **Pink Taco**: Don Julio Silver, Patron Citronge and ruby red grapefruit juice

---

271 Old Mammoth Road / LUNCH, DINNER & DRINKS DAILY 11 AM–CLOSE 7 DAYS A WEEK  
760.934.3667 / [WWW.ROBERTOSCAFE.COM](http://WWW.ROBERTOSCAFE.COM)
A Little About CJ’s Grill ...

Jack Lanch

“The key ingredient of any food dish should be love,” says Chef/Owner Jason Hoeltzel of CJ’s Grill in Mammoth.

Jason says he’s always asking himself in the kitchen, “Are you proud of that plate? Would you eat it?”

Jason has had the good fortune of being able to ask and answer those questions at his own restaurant for the past three-and-a-half years.

And quite often, it is his wife Carrie who then takes plate from kitchen to table.

As Carrie says, anyone coming to CJ’s is bound to see either she or her husband. It’s a family operation.

The couple met, interestingly enough, at an Outback Steakhouse in Fort Lauderdale, Fla. Carrie, a native of Pittsburgh, was a student at Nova Southeastern University. Jason, a graduate of Centenary College in Shreveport, Louisiana. (A graduate of Mammoth High School, Jason had gone to Centenary College on a running scholarship, and worked at an Outback in Shreveport during school) had transferred within the company to Fort Lauderdale after graduation.

Jason said he was pre-med in college - a biology major. So where did the cuisine gene come from? Mom.

Locally, his first kitchen job was at the old Fern Creek Grill in June Lake.

Was it a difficult transition, going from working in restaurants to owning one yourself?

Carrie (smiling): When you work in restaurants your whole life, you think you know what you’re doing … and then you own one.

What is the most noticeable change in CJ’s since its inception?

Carrie: Our food has grown immensely since we started.

As if on cue, Jason brings me out a slice of Pumpkin Bourbon cheesecake. Jason loves pumpkin, and can’t help but wax philosophic about it.

“Pumpkin is the most underutilized fruit in American culture. I’d serve pumpkin 365 days a year if I could.”

“But you can,” I interjected. “You own the place.”

“True,” he said, “but people so strongly associate pumpkin with fall that if you serve it outside of that season, they think you’re serving them leftovers.”

I asked Carrie and Jason if they feel constant pressure to come up with new dishes.

“I wouldn’t call it pressure. I would call it fun,” said Carrie. For example, on the family’s recent vacation to Hawaii, the two came up with an idea for making homemade taro root chips to serve with fresh ahi. “We wanted to bring some Hawaii back to Mammoth,” said Jason.

What are you working on today?

Jason: We just got some Corvina Sea Bass in … we have a couple of different seafood purveyors, and tend to order based upon price point, sustainability of the fish and what people like.

Jason said he would devote some time that morning (the day after Thanksgiving) figuring out how he wished to prepare and present the Sea Bass.

At that point, the couple’s youngest son (21 months) appeared in the doorway. The day was accelerating. No time left for writers.

As a parting gift, may I offer some friendly insider knowledge about two menu items.

1.) The Bread Pudding. Jason’s time spent in Louisiana definitely paid off! A Louisiana native told him recently it was the 2nd best bread pudding he’s had in his life (outside of the guest’s hometown of Alexandria, La.).

2.) CJ’s won the Burger Battle at the 2014 Mammoth Food and Wine Experience event, landing it a spot in the prestigious World Food Championships which were held in Las Vegas in November, 2014. The signature burger which won the Food and Wine event in Mammoth featured homemade red wine vinegar ketchup, white sharp cheddar cheese, sautéd onions, lettuce, tomato and a port wine reduction.

CJ’s Grill

HOMEMADE FOOD + FAMILY RECIPES
OPEN FOR LUNCH AND DINNER. SEE WEBSITE FOR SEASONAL HOURS AND MENU

SAMPLE MENU
LUNCH
Burgers
Meatball Sub
Spicy Italian
Reuben
Fresh Seasonal Salads
DINNER
Hot Soft Pretzel Bites
Crab Cakes
Slow-Roasted Tri-tip
Mediterranean Shrimp
Fish ‘N’ Chips
Burgers
Homemade Soups
Homemade Desserts & Ice Cream
Large California Wine & Craft Beer Selection
Kids Menu
Gluten Free & Vegetarian Options

Also Available
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Order Whole Pies For Pick-up

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www.cjsgrillmammoth.com
The price point for entrees ranges between $25 to $35. The menu featured a variety of dishes, including pasta with wild boar and bouillabaisse, which were the seasonal hits. When Owners Dan O'Connell and Andrea Revy O'Connell first contemplated Mammoth Rock ‘n Bowl, their research showed most new bowling centers are upscale, such as Bol in Vail or Jupiter Bowl in Park City. But upon closer examination, the idea of great cuisine at a bowling alley isn’t so farfetched.

When Owners Dan O'Connell and Andrea Revy O'Connell first contemplated Mammoth Rock ‘n Bowl, their research showed most new bowling centers are upscale, such as Bol in Vail or Jupiter Bowl in Park City. A lawyer by trade, O’Connell didn’t ignore his research. Rather, he applied it. Working with local Architect Bruce Woodward, the O’Connells used natural, local materials in the construction and interior design, took maximum advantage of the stunning views of the Sherwins and created a truly unique venue. No Disney here. And the Trip Advisor reviews frequently mention how surprised guests are at how quiet and removed the restaurant is from the bustle of the bowling alley downstairs.

As Chef Frederic Petrel describes it, The Brasserie (upstairs at Mammoth Rock ‘n Bowl) is not fine dining. Nor is it bistro. “It ees elevated here,” says the chef in his inimitable French accent. But however you choose to define it, “Dining is an experience,” says Frederic, “it is an entertainment.” An entertainment which the former longtime chef at Lakefront conducts expertly.

Asking O’Connell and Chef Frederic to name the top five menu items that are usually featured. They simply order one of the several daily seafood specials or other seasonal items that are usually featured. The elk medallions and lamb shack are popular mainstays. This past summer, the pasta with wild boar and the bouillabaisse were the seasonal hits. The price point for entrees ranges between $25 to $35.

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SIERRA NEVADA RESORT & SPA

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Sierra Nevada Resort & Spa offers three excellent restaurants—Jimmy’s Taverna, Red Lantern and Rafters—which provide fresh and homemade cuisine from Greece, Asia, and America.

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SAMPLE MENU

Sauces
• Hot & Spicy Caramel
• Egg Rolls
• Chicken Lettuce Cups

Poststickets

Sides
• Lo Mein
• Duck in Brown Sauce

Soups
• Hot & Sour
• Wonton
• Egg Drop

Salads
• Chinese Chicken
• Walnut Shrimp

248 Old Mammoth Road  760.934.9432  See our full menu at RedLantern-Mammoth.com

OLD MAMMOTH RESTAURANT ROW

JIMMY’S TAVERNA

Taste Jimmy’s Taverna welcomes you. Join us for the freshest seafood, wood-grilled meats and the most innovative appetizers in Mammoth.

SAMPLE MENU

Dips
• Houmous
• Artichoke dip

Soup
• Tomato Bisque
• Cream of Mushroom

Appetizers
• Sushi
• Fresh Sashimi

Entrées
• Grilled Salmon
• Chicken Katsu

From the Sea
• Fresh Steelhead Trout
• Grilled Lobster Tail

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OLD MAMMOTH RESTAURANT ROW

RAFTERS
RESTAURANT & LOUNGE

Welcoming, comfortable and serving outstanding New American cuisine, Rafters is the perfect place for a memorable meal.

SAMPLE MENU

Breakfast and Lunch
• Mimosas and Bloody Marys
• Fresh Fruit Smoothies
• French Toast and Buttermilk Pancakes

• Eggs and Omelets
• Breakfast Burritos

Dinner Classics
• Loch Erive Steelhead Salmon
• New braised New Zealand Lamb Shank
• Durham Ranch Bone-in Rib Eye Steak

Small Plates
• Fig and Prosciutto Salad
• Classic Caesar Salad

202 Old Mammoth Road  760.934.9431  See our full menu at RaftersMammoth.com

OLD MAMMOTH RESTAURANT ROW

Table Starters
• Artisan Cheese Board
• Handcrafted Flatbreads

2015 EASTERN SIERRA DINING GUIDE 19
OLD MAMMOTH RESTAURANT ROW

DINNERS
All dinners include fresh vegetables, fresh bread & your choice of:
baked potato / rice pilaf / mashed potatoes / spaghetti squash

Entrées
$19.95 – $36.95
Mogul Chicken
Seared Rare Ahi
Alaskan King Crab Legs
Cranberry Chutney Pork Tenderloin
Cajun Chicken
Sweet ’n Spicy Shrimp
New Zealand Rack of Lamb
Barbecue Pork Ribs

Prime Rib
Rubbed with our special seasoning, slow roasted & hand carved—
a juicy and tender cut served with au jus and creamed horseradish.

Regular Cut / Mammoth Cut

STEAKS
We take pride in our beef—all of our beef is fresh, center cut,
USDA Choice, which are aged, cut & trimmed to our exacting standards.

Flat Iron / Filet / New York / 22 oz T-Bone

COMBINATIONS
Top Sirloin & Chicken
Prime Rib & Shrimp
Filet & Shrimp
Prime Rib & Crab
Top Sirloin & Fresh Fish
Chicken & Shrimp
Filet & Crab
Filet & Lobster Tail
Make Your Own Combo

LIGHT DINNERS
$14.95 – $29.95
Petite Mogul Chicken
Petite Pork Tenderloin
Petite Filet
Petite Ahi
Petite King Crab Legs
Petite Top Sirloin
Angel Hair Pasta
Shrimp/Chicken

FRESH FISH & SEAFOOD
Swordfish Sea Bass
Salmon Scallops
Ono Mahi Mahi
Halibut Ahi
Cajun Catfish Lobster Tail
Trout Tilapia

STARTERS
Steamed Artichoke Seasonal
Sautéed Mushrooms
Spinach Artichoke Dip
Seared Rare Ahi
Sweet ’n Spicy Shrimp
Grilled Sea Scallops

FRESH FISH & SEAFOOD
Subject to Availability

SALAD BAR
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Salad Bar as a Meal
$15.95
Or a One-Pass Salad Bar
$18.95
Or as an Addition
to your Entrée
$5.99

LIGHT DINNERS
$14.95 – $29.95
Petite Mogul Chicken
Petite Pork Tenderloin
Petite Filet
Petite Ahi
Petite King Crab Legs
Petite Top Sirloin
Angel Hair Pasta
Shrimp/Chicken

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3 Pool Tables
Foosball
Take Out / Delivery
Catering / Buffets
Free WI-FI
First Plates

**Steak Tartare**  
Raw Rib Eye, Egg Yolk, Shallot, Cornichon, Grilled Baguette

**Roasted Bone Marrow**  
Pink Peppercorn, Oregano, Roasted Garlic, Citrus Parsley Salad

**Roasted Brussels Sprouts & Cauliflower**  
Dried Cranberry, Pistachio Nuts, Bacon, Maple Syrup

**Sea Scallops**

**Sushi Bar**: sashimi / nigiri

**Rolls**: specialty / traditional

**Izakaya**: appetizers

**Dinners**: katsu / tempura / tonkatsu / sukiyaki / teriyaki

---

Sandwiches

**Braised Short Rib Grilled Cheese**  
Sourdough, Mozzarella, White Cheddar

**Fried Chicken Sliders**  
Carrot Cabbage Slaw, Cilantro, BBQ Aioli

---

Fondue

**Grilled Rye, Pretzel, Bratwurst, Pork Belly, Roasted Mushroom, Apples**

---

Soups

**French Onion**

**Butternut Squash Parsnip**

---

Salads

**Warm Goat Cheese**  
Baby Greens, Blackberries, Candied Walnuts, Champagne Vinaigrette

**Kale**  
Black Forbidden Rice, Dried Cranberry, Orange Segments, Green Apple, Celery, Walnuts, Citrus Ginger Vinaigrette

---

Snacks

**Warm Spinach Artichoke Jalapeno Dip**

**Croquettes**  
Arborio Rice, Smoke Ham, Manchego, Romesco

**Shrimp Ceviche**

Mango, Roasted Pepper, Carrot, Avocado, Corn Chips

---

Sandwiches

**All served with fries or pub salad**

---

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Sauces: Italian - mild or spicy tomato sauce & mozzarella; New York - olive oil, garlic, pesto; basil sauce & mozzarella

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MARBINA - Traditional tomato sauce
PISTO - Basil, garlic & parmesan sauce
ALFREDO - Parmesan cream sauce

POMODORO - Fresh tomato, olive oil, basil & garlic
VODKA - Tomato based with a touch of cream, vodka & crusted red pepper
PUTTANESCA - Zesty sauce of tomatoes, olives, pepperoncini, capers & garlic
PRIMAVERA - Fresh vegetables & Alfredo (add 1.50)

ENTREES

For the Petite Appetite
A smaller portion of your choice of pasta & sauce, served with garlic bread (No Soup or Salad)

Add either homemade meatballs, spicy Italian sausage, bay shrimp or grilled chicken to any of the above pastas for $2.95

SOUP & SALAD

Salad Bar or Dinner, Greek, Spinach, Antipasto or Caesar salad plus Homeade Minestrone Soup

Spring Rolls
Whiskey-marinated Water Buffalo Wings
Summer Rolls
Eclectic Asian Wings
Chicken Satay Stips
Chicken or Tofu Lettuce Wraps
Crispy Tofu Nuggets

SOUPS & SALADS

Soy sauce

DELIVERY: SEE FULL MENU HERE

APPETIZERS $5.95-$9.95
Spring Rolls
Whiskey-marinated Water Buffalo Wings
Summer Rolls
Eclectic Asian Wings
Chicken Satay Strips
Chicken or Tofu Lettuce Wraps
Crispy Tofu Nuggets

SOUPS & SALADS $5.95-$13.50
Tom Kha Gai
Cucumber Salad
Tom Yum
Satay Salad
House Salad
Tam Norwich Spicy Beef Salad

ENTRÉES $12.25-$51.50
Award-winning Sticky Pork Ribs
Pork Shanks with Roasted Garlic & Chili Sauce
All our Entrées listed below are made fresh and spiced-to-order. Served with your choice of the following sides:
Black Tiger Shrimp / Veal & Friends / Green Curry / Red / Panang / Yellow Massaman

MOCKU
Pad Thai
Basil Noodle
Pad See Ew
Khao Soi

Served with Jasmine rice

Cajun style

DELIVERY: SEE FULL MENU HERE

DESSERTS $5.95-$7.95
Home-made Sorbet
Mango & Sticky Rice (WEEKENDS ONLY)

Rice

DESSERTS: Choose from our homemade fresh curry pastes, served with steamed Jasmine rice

Wings: $8.95 Traditional Hot, Volcano, BBQ, Spicy BBQ or Oriental

Cucumber Salad
Pineapple Fried Rice
Fried Rice

Noodles

Pad Thai
Basil Noodle
Pad See Ew
Khao Soi

Stir Fry, served with Jasmine rice

Cashews in Thai Brown Sauce
Oyster & Straw Mushrooms
Sweet & Sour
Pineapple Fried Rice

Beer, Wine & Sake!

DINE IN • TAKE OUT • DELIVERY
587 OLD MAMMOTH ROAD, IN THE SHERWIN PLAZA 3 / 760-934-7355 / WWW.THAI’DUP.NET

For more info, promotions & coupons visit our web site or join us on facebook

Hours
Very by season. Please call for details

Family Size & Catering Available

2015 EASTER SIERRA DINING GUIDE 25
OLD MAMMOTH RESTAURANT ROW

[Image of the restaurant]

100 Old Mammoth Rd • 760.934.2012 • Open 365 Days • 11:30 am – 9 pm

nikwilliespizzamammoth.com • Delivery: 760.934-DINE

DINE-IN OR TAKE-OUT

Hot-To-Go Pizza
Take-N-Bake Pizza
Subs, Salads, Soups

LUNCH SPECIALS
M–F 11:30 am – 4 pm
Slice of Pizza & Salad
Sandwich, Chips or Soup & Soda
Pizza, Salad & Soda
Soup, Salad & Soda

PIZZA

6 SLICES 8 SLICES 10 SLICES 12 SLICES
Small 10” / Medium 12” / Large 14” / X-Large 16”

Make-Your-Own
6 sauces / 7 meats / 10 veggies / 6 xtras

Sauces: Red / White / Olive Oil / Pesto / Chipotle / Roasted Pepper
Meat: Canadian Bacon / Salami / Pepperoni / Sausage / Anchovies / Bacon / Chicken
Veggies: Mushroom / Black or Green Olive / Green Pepper / Red Onion / Artichoke Hearts / Jalapenos / Tomato / Pepperoncini / Spinach
Xtras: Sun-dried Tomato / Pineapple / Garlic / Basil / Cilantro / Feta

House Favorites
Combos / Devil’s Pizzapile / Husky Pie / Thai Pie / Volcano / Carnivore’s Delight

Veggie Galore
8 to choose from such as
Earthborn / Pizzazz Pesto / Aegean / Popeye’s Favorite / Jillee’s

PASTA

SPAGHETTI & MEATBALLS

SANDWICHES

Hot or Cold
8 to choose from such as Meatball / BLT / Norton / Pigout / Gobbler / Veggie

Specialty
7 to choose from such as Thai Chicken / Pizzawich / Pastrami / Bar-B-Que / Yardbird

SIDES & SALADS

Sides
Garlic Bread / Garlic Cheesy Bread / Cookie Dough (By the pound)

Salads
Italian / Thai / Greek / Caesar / Spicy Chicken Caesar / Sky / Veggie

KIDS

PB&J / Slice of Pizza / Grilled Cheese

100 Old Mammoth Rd • 760.934.2012 • Open 365 Days • 11:30 am – 9 pm
nikwilliespizzamammoth.com • Delivery: 760.934-DINE

SEE OUR FULL MENU >

Whole Pie For Sale

Serving Classic American Comfort Food For Over 40 Years!

Just A Sampling of Our Menu, for the full menu visit TheStoveMammoth.com

BREAKFAST FAVORITES
Prime Rib Hash
Cinnamon Swirl French Toast
Strawberry Waffles
Chicken Fried Steak
Build Your Own Omelettes
Fresh Ground Coffee

LUNCH SPECIALS
Prime Rib French Dip
Build Your Own Burger
Salads & Homemade Soups
Club Sandwich
Open Faced Turkey or Roast Beef
Fresh Roasted Prime Rib
Fried Chicken
Flat Iron Steak
Chopped Chicken Pot Pie
Grilled Fresh Fish
Homemade Sides

DINNER

Fresh Roasted Prime Rib
Fried Chicken
Flat Iron Steak
Chopped Chicken Pot Pie
Grilled Fresh Fish
Homemade Sides

BREAKFAST SERVED ALL DAY! All your favorites served till 9 PM

644 OLD MAMMOTH RD, MAMMOTH LAKES • (760) 934-2821

OPEN DAILY FOR BREAKFAST, LUNCH & DINNER
6:30AM–2PM • 5–9PM

DELIVERY PROVIDED BY

DRAFT & BOTTLED BEER
2 FLAT SCREEN TV’S
TAKE ’N’ BAKE!

VERIFIED DELIVERIES

760.934.DINE

DELIVERY PROVIDED BY

KEETON DELIVERIES

760.934.DINE

2015 EASTERN SIERRA DINING GUIDE 2015
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EASTERN SIERRA DINING GUIDE 2015
27
Breakfast

Sample Menu

Pancakes: Whole Wheat/Buttermilk
Breakfast Burrito Verde style
Other Breakfast options
Denver Omelette
AT&T Omelette
Chili Verde Omelette
Bodie Omelette
The Nancys Omelette
Omelettes

Crab Cake Benedict
Gobbler Benedict
Eggs Benedict
Eggs Florentine
Arturo’s Rancheros
Machaca Rancheros
Southwest Scramble
Eye Opener

Bowl of fresh Fruit
Steel Cut Oatmeal
Thick sliced French Toast

Lunch

Burgers
Wraps
Salads
Sandwiches
Paninis
Club Sandwiches

Dinner

REFRIED BEANS, RICE & TORTILLAS
BREAST W/CHILIS, CHEESE, SALSA, CHICKEN SANTA FE
6 JUMBO GARLIC SHRIMP W/PASTA
SHRIMP SCAMPI
W/TERIYAKI, GINGER & SESAME GLAZE
MAHI MAHI STEAK
Topped W/A marsala demi-glace
New York Steak
in a white wine demi-glace. 8-ounce chop stuffed & sautéed
Pork Chop
add: shrimp/top sirloin/chicken
VEGGIE Pasta Primavera
add: shrimp/top sirloin/chicken over brown rice OR noodles
Teriyaki Veggie Stir Fry
FRESH vegetables served with brown rice &
Chicken Picatta
WITH pineapple mango salsa,
Fresh Grilled Salmon
NACHOS GRANDE
CARNE ASADA
CARNITAS TOSTATA
Chili Verde Enchiladas
Pancho Villa Quesadilla
Baja Fish Tacos
Machaca Burrito
Veggie Burrito
Viviendo La Buena Vida

Celebrating 28 Years!

The BEST Bloody Marys & Mimosas

In Town!

The BEST Biscuits In Town!

Fluffy Pancakes! Gluten Free Too!

Corner of Hwy. 203 (Main St.) & Old Mammoth Rd. / 760.934.6944

Prices and items subject to change without notice

2015 EASTERN SIERRA DINING GUIDE
WANT HANDCRAFTED COFFEE?
We Can Personalize a Roast Just For You!
Contact our Roaster for Personal Orders:
760.977.0888

Wake Up Hope
As our local roasted coffee wakes you up to your day,
your purchase is waking up hope in the world.
Self-sustaining projects completed in the Congo and Ethiopia from your purchases include: school built, well dug, land purchased, farms established, businesses created, and adoptions facilitated.
Thank you Mammoth and our adventurous visitors for choosing our coffee community to connect locally and impact globally.

26 OLD MAMMOTH ROAD IN BACK CORNER OF RITE AID MALL
**STARTERS**

- **Soup**
  - Cup $3.95
  - Bowl $6.95
  - Ask your waiter

- **Chili**
  - Cup $3.95
  - Bowl $6.95
  - Tri Tip Chili + Vegetable Chili

- **Hummus Plate**
  - Small $5.95
  - Large $8.95
  - Served with Pita Chips, Olives and Cucumbers

- **Cheese & Fruit Plate**
  - $8.95

- **QUICHE SLICE**
  - Served with the salad
  - Kale, Caramelized Onion & Cheddar Cheese $8.95
  - Apples, Blue Cheese, Caramelized Onions $8.95
  - Bacon, Kale, and Sun-dried Tomatoes $8.95
  - Jalapeno, Onion, Pepper Jack Cheese $8.95
  - Chicken Pot Pie $8.95

- **SANDWICHES & PANINS**
  - Sandwiches & Grilled Cheese, Grilled Chicken, Spicy Mayo
  - Albacore Tuna $8.95
  - With Celery, Cucumber, Tomato, and spicy Mayo
  - Albacore Tuna Melt $9.95
  - With Bacon, Cheddar, Almond and spicy Mayo
  - Roasted Turkey Breast $11.95
  - With Lettuce, Tomato and Cranberry Mayo Spread
  - Hot Turkey $8.95
  - With Market Pears, Peas, Asa, Cro, Sour Dough
  - Eggplant Extravagana $9.95
  - With Zucchini, Provencal, Sun-dried Tomatoes, Artichoke, Spinach Spread
  - Roasted Chicken Breast $9.95
  - With Herbed Bran, Green Apple & Spicy Mayo
  - Egg Salad $7.95
  - With Lettuce, Tomato & Spicy Mayo
  - Tri Tip $11.95
  - With Baby Greens, Tomato and Spicy Mayo
  - Hummus $7.95
  - With Cucumbers, Avocado, Carrot, and Sunflower seeds
  - Cheese on Cheese $7.95
  - Colby Jack, Provencal & Green Apple with Spicy Mayo

**NO HORMONES NO GMO’S**

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**SALADS**

- **Roasted Chicken & Kale** $9.95
  - Chopped Chicken Breast, Kale, Romaine, Avocado, Jicama, Carrot, Sunflower Seeds Served with Arugula Dressing

- **Tuna Salad**
  - Baby Greens, Avocado, Cucumber, Carrot with Arugula Dressing

- **Spinach Salad** $8.95
  - Seasonal Fruit (Apple or Strawberry), Avocado, Blue Cheese and Sunflower Seeds Served in a Strawberry Vinaigrette Add Baked Egg $2

- **Thai Chicken** $8.95
  - Romaine, Chicken, Carrot, Sunflower, Sautéed Pana & Peanut/Palm in a Light Peanut Dressing

- **Vegetarian Salad** $7.95
  - Romaine, Cucumber, Garbanzo Beans, Tomatoes & Avocado tossed with Arugula Dressing

- **Lynne’s Favorite** $11.95
  - Tri-Tip or Chicken, Blue Cheese, Apples or Strawberry (seasonal), Arugula & Candied Pecans tossed in a Strawberry Vinaigrette

**VEGETARIAN**

- **Thai Yellow Curry** $10.95
  - V, Vegan, GF
  - Squash, Carrots, Peppers, Red Onion, Ginger, Fresh Basil in a Creamy Curried Coconut sauce over Brown Rice

- **Grilled Seasonal Vegetables** $10.95
  - V, GF
  - Broccoli, Eggplant, Zucchini, Grilled Onions, Squash and Tomatoes over Brown Rice & Quinoa and Drizzled with Homemade Pesto

- **Butternut Squash Stew** $6.95 Bowl $9.95
  - Cup V, Vegan, GF
  - Carrots, Leek, Carrot, & Butternut Squash

**SWEET & SAVORY CREPES**

- **Cabbage, Lentils & Cauliflower**
  - Tempura zucchini, yamagobo, cucumbers, sprouts, avocado topped with seaweed salad and toasted sesame seeds

- **Sweet Potato Smash** $12.95 V, Vegan, GF
  - Sweet Potato, Carrot, Kale, Avocado, Onion & Tomato

**Hand Rolls & Cut Rolls**

- **Sashimi** 5 pieces
  - Nigiri 2 pieces

**Entrees**

- **Pot Stickers**
  - Pork and ginger filled wonton wrappers pan seared topped with green onion and served with a citrus soy dipping sauce

- **Miso Soup**
  - Tofu, white mushroom, green onion and seaweed simmered in miso

- **Vegetable Tempura**
  - Onion rings, red bell peppers, white mushrooms and zucchini, tempura fried, with sweet soy dipping sauce

- **Edamame**
  - Steamed soy beans tossed with sea salt and toasted sesame seeds

- **Poke Salad**
  - Ahi tuna, mango, Maui onion, cucumbers, sesame seeds, toasted sesame. Served with wonton crisps and wasabi

- **Sesame Soy Dressing**
  - Ahi, sesame, green onions, scallions, wontons and sesame seeds tossed in a sesame soy Dressing

- **Sesame Sesame Salad**
  - Marinated cucumbers in a sweet vinegar and topped with toasted sesame seeds

- **Seaweed Salad**
  - Sesame marinated golden seaweed topped with toasted seaweed and sesame seeds

**Hand Rolls**

- **Spicy Tuna**
  - Chopped tuna mixed with garlic, green onions, hot chili oil, sprouts and cucumbers

- **Yellowtail**
  - Chopped yellowtail mixed with cilantro, green onions, lime juice, sprouts and cucumbers

- **Unagi**
  - Broiled freshwater eel, mango, cucumbers, sprouts on the inside topped with avocado, eel sauce and toasted sesame seeds

- **Alpen Glow**
  - Shrimp tempura, mango, cucumbers and sprouts on the inside topped with blackened tuna Sushi and lime juice

- **The Snowcruck**
  - Chopped yellowtail, cilantro, yamagobo, cucumber, Serrano chili topped with yamagobo and lime juice

- **Garden**
  - Tempura zucchini, yamagobo, cucumbers, sprouts, avocado topped with seaweed salad and toasted sesame seeds

**Spicy Tuna**

- **The Volcano**
  - California roll topped with spicy scallops and crab meat, baked and drizzled with lemon juice and truffle oil

- **Caterpillar**
  - Broiled freshwater eel, mango, cucumbers, sprouts on the inside topped with avocado, eel sauce and toasted sesame seeds

- **Alpen Glow**
  - Shrimp tempura, mango, cucumbers and sprouts on the inside topped with blackened tuna Sushi and lime juice

- **The Snowcruck**
  - Chopped yellowtail, cilantro, yamagobo, cucumber, Serrano chili topped with yamagobo and lime juice

- **Garden**
  - Tempura zucchini, yamagobo, cucumbers, sprouts, avocado topped with seaweed salad and toasted sesame seeds

- **Spicy Tuna**
  - Chopped yellowtail mixed with spicy garlic, cucumbers and sprouts

- **The Omega**
  - Chopped salmon, yamagobo, cucumber, shrimp, on the inside topped with grilled salmon skin and ponzu

- **The Core**
  - Shrimp tempura, cucumber, dijon mustard, sprouts on the inside topped with avocado, tataki and a moss curry rice garnish

- **The Big Tommmyha**
  - Shrimp tempura, cucumbers, sprouts and spicy tuna on the inside topped with avocado, cilantro, lime juice, crispy shallots, garlic chips and spicy mayo

**Sushi**

- **Salmon**
  - Chopped yellowtail mixed with green onions, toasted sesame seeds layered with avocado, sprouts and cucumbers

- **The Volcano**
  - California roll topped with spicy scallops and crab meat, baked and drizzled with lemon juice and truffle oil

- **Caterpillar**
  - Broiled freshwater eel, mango, cucumbers, sprouts on the inside topped with avocado, eel sauce and toasted sesame seeds

- **Alpen Glow**
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**Groups of 7 or more will include an 18% gratuity. Menu subject to change.**
DOMINO’S AMERICAN LEGENDS®
Small $11.99 / Medium $13.99 / Large $16.43 / X-Large $18.79
Honolulu Hawaiian
Ferry Hawaiian™
Philly Cheese Steak
Cat Chili Bacon Ranch™
Wisconsin 6 Cheese
Pacific Veggie
Memphis BBQ Chicken
Buffalo Chicken
FEAST PIZZAS
Small $11.99 / Medium $13.99 / Large $16.43 / X-Large $18.79
Extravaganzza Feast®
Deluxe Feast®
Ultimate Pepperoni Feast®
Meatzzza Feast®
America’s Favorite Feast®
Bacon Cheeseburger Feast®
DOMINO’S ARTISAN PIZZAS
Serves 2–3 / $7.99 each
Chicken & Bacon Carbonara
Cheddar Mezzzzza
Spicy Hawaiian™
Wisconsin 6 Cheese
Ultimate Pepperoni Feast™
Meatzzza Feast®
Deluxe Feast®
ExtravaganZZa Feast®
Small $7.99  /  Medium $11.25  /   Large $14.75  /  X-large $15.95
CHEESE PIZZAS
Cheese Pizza
Cheese Only
Spinach & Feta
Breadsticks $4.99
Handmade Pan
Handtossed Thin
Crunchy Thin
Handtossed Pan
Handtossed Thin & Crispy Thin
Handtossed Pan & Crispy Thin
DOMINO’S CRUSTS
• Crispy Thin
• Crunchy Thin
• Handtossed Thin
• Handtossed Pan
• Stuffed Crust
• Pan
• Handmade Pan
• Stuffed Crust
• Extra Crust
• Frozen Pizza
• Pepperoni
• Fresh Onions
• Fresh Green Bell Peppers
• Fresh Red Bell Peppers
• Fresh Red & Green Peppers
• Fresh Red & Green Bell Peppers
• Fresh Red & Green Peppers & Onions
• Fresh Sides
• Fresh Mushrooms
• Fresh Bell Peppers
• Fresh Spinach
• Fresh Italian Sausage
• Fresh Red & Green Peppers & Onions
• Fresh Sides
• Fresh Mushrooms
• Fresh Bell Peppers
• Fresh Spinach
• Fresh Italian Sausage
• Fresh Red & Green Peppers & Onions
• Fresh Sides
• Fresh Mushrooms
• Fresh Bell Peppers
• Fresh Spinach
• Fresh Italian Sausage
• Fresh Red & Green Peppers & Onions
• Fresh Sides
Stellar Brew uses the best ingredients! We buy Organic & Local products, whenever available. We offer a variety of Gluten-Free & Vegan items, however our kitchen is not 100% Gluten-Free or Vegan.

3280 Main St  •  Free WiFi  •  760.924.3559  •  Open 5:30am Daily

Gluten Free & Vegan Options  •  Sustainable Products & Practices

break-your-fast

BURRITOS & BAGELS

BURRITOS
Served w/fresh salsa & stuffed with 2 Eggs, Potatoes, Onion, 2 Bell Peppers + your choice of the following options:
- Bacon & cheddar
- Turkey & pepper jack
- Spinach, tomato & feta
- Jalapeno salsa & cheddar

VEGAN BURRITO
Ginger marinated tempeh w/sautéed veggies, Bragg’s aminos

STELLAR SAMMY
Toasted bagel, sprouted english muffin, or Croissant with your choice of:
- Bacon, 2 eggs & cheddar
- Peanut or almond butter w/banana slices, agave & cinnamon

BOMBER BAGEL
Two fried eggs with cream cheese, cilantro pesto, spinach and tomato

SPECIALTY BREAKFASTS

CABIN STYLE
Organic oatmeal, topped with fruit, nuts & seeds

HOMEMADE GRANOLA
w/organic oats & nuts, dried fruit, seeds & coconut toasted w/honey

ACAI BOWL
Acai berry blended w/apple juice, blueberries & bananas, topped w/homemade granola & banana slices

SASHI BOWL
A warm bowl of organic brown rice w/a griekko egg, organic carrots & beets, kale, tomatoes, nutritional yeast, Bragg’s aminos, lemon tahini dressing, & topped w/seeds

lunch type edibles

SANDWICHES
On whole wheat or gluten-free bread, w/lettuce, tomato & onion

PAPA LEW’S TURKEY
All natural sliced turkey, mustard & mayo

BLT
Loaded bacon on toasted wheat bread w/mayo

CARNIVORE
Turkey, bacon, cheddar, mayo, mustard

TEQ
Homemade Garlic Lemon Hummus, warm Ginger marinated tempeh, and avocado

ALPEN BALE
Garlic lemon hummus, beets & carrots, avocado, organic brown rice, Bragg’s aminos & nutritional yeast

SALMON
Wild Caught Alaskan Salmon, spinach, tomato, onion, avocado and goat cheese with Homemade lemon tahini dressing.

SOUP & SALAD
Served on mixed greens w/tomato & onion

SOUP DE JOUR
Homemade daily

SIDE OF JUICE
Homemade daily

WRAPS
Made to order. Add a banana!

Bakery Case
Made with love daily—Our bakers come in before the sun comes up to bake our unique muffins, scones, sweet breads, croissants, cookies, brownies & other creations, daily. Everything is made from scratch using the best ingredients available.

Coffee & Tea • Baked Goods • Sandwiches & More

Check Out Our
‘N’ GO
Grab ‘N’ Go
Free Wi-Fi

3280 Main St  •  Free Wi-Fi  •  760.924.3559  •  Open 5:30am Daily

Gluten Free & Vegan Options  •  Sustainable Products & Practices
**Handcrafted Foods**

**Main Street Market & Wine Bar**

**Full Service Catering**
- Custom Menus
- Natural & Organic
- Chef Prepared
- Farmstead Cheeses
- Artisan Cured Meats
- Fresh Baked Breads
- Grass Fed & Wild Game Meats

**Tasting Bar Menu**

**Wine Flights**
- Craft Beer - Artisanal Food
- Cheese Tours & Charcuterie items served with Fresh Baked Bread & Crackers

**Cheese Tours**
- West Coast | East Coast | European

**Charcuterie Sampler** $12
- 8 Samplings of Cured Meats

**Charcuterie & Cheese Duo** $16
- 2 Cured Meats & 2 Cheese Samplings

**Grand Charcuterie** $16
- 7 Cured Meats & Pate

**House Made Spreads**
- Spreads Served with Toasted Crostini & Organic Greens
- Duck Rillettes $9.50
- Kalamata Olive Tapanade $8
- Smoked Cheddar Pimento Cheese with Pickled Serrano Peppers $8

**Tastings**
- Assorted Olives $6
- Pate with Cornichon & Dijon Mustard $8

**Wine Tasting & Craft Beer Bar**
- Wine Flights $12 | Port Flights $12 | Craft Beers $6
- Additional Wines & Beers are Also Available by the Glass or Bottle

**Market Side**
- Local & Imported, Artisan & Handcrafted Items / Farmstead Cheeses / Charcuterie & Pates / Artisan Fresh Breads Baked Daily / Assorted Imported Olives / Grass Fed Meats / Wild Game Smoked Sausages / House Prepared Duck Confit & Pancetta

**Fresh Seafood**
- Fresh - Sustainable - Weekly Delivery

Pre-Order by Wednesday at 2:30pm, Ready for Pickup Thursday at 4pm. Call for Selections & Market Pricing.

**Catering Available**
- Full Service Catering / Private In Home Chef Dinners / In Home Chef Cooking Demonstrations / Wedding & Rehearsal Dinner Catering
- Customized Menu to Meet your Requests & Budget

**Open Daily 11am-8pm**

Located in the Best Western PLUS High Sierra Hotel
3228 Main Street Mammoth Lakes • 760.924.1234 • Open Daily at 5PM
John's Pizza Works

760-934-4065
DINE-IN • TAKE-OUT • DELIVERY
OPEN 11AM 'TILL MIDNIGHT DAILY

BUILD YOUR OWN PIZZA
Toppings
- Anchovies
- Chicken
- Mushrooms
- Artichoke Hearts
- Feta Cheese
- Smoked Gouda
- Onion Sun-Dried Tomatoes
- Bell Peppers
- Fresh Garlic
- Pepperoncini
- Red Onions
- Black Olives
- Italian Sausage
- Pepperoni
- Taco Meat
- Fresh Cilantro
- Jalapeno Peppers
- Pineapple
- Tomatoes
- Canadian Bacon
- Salami

WORLD FAMOUS WINGS
MILD, MEDIUM, HOT, ATOMIC or MATSU STYLE
10 Piece : 20 Piece

APPETIZERS
- Garlic Bread Sticks
- Pepperoni Rolls
- Chicken Fingers
- Beer-Battered Onion Rings

PASTAS
- Spaghetti
- Baked Lasagna
- Chicken Parmigiana

HOT SANDWICHES
- Taco Wedgie
- Calzone
- Meatball Sandwich
- Ribeye Steak Sandwich
- Hot Italian Sub

SALADS & SOUP
- Tossed Green Salad
- Caesar Salad
- Asian Chicken Salad
- Cilantro Lime Chicken Salad
- Wedge Salad
- Homemade Minestrone

KIDS MENU
- Mac 'N Cheese
- Chicken Fingers
- Spaghetti

DELIVERY
(260) 934-3135
PIZZA 5-9PM DAILY

OUTLAW SALOON

SPORTS BAR • COCKTAILS, BEER & WINE • NFL SUNDAY TICKET • HD TVs
HAPPY HOUR DAILY
Daily Drink Specials
Full Menu 'Sunday Ticket' Specials

WATCH YOUR FAVORITE TEAMS ON OUR 80” TV
Base Camp

GENERAL LOCATION
Est. 1997
Elevation 7850’

Est. 1997
Elevation 7850’

BASE CAMP

CAMP PROVISIONS

Espresso
Cappuccino
Omelettes
Pancakes
Bacon & Eggs
Oatmeal

Burgers
Homemade
Soups
Chili’s
Deli Sandwiches
Salads

Pastas
The Biggest
Baked Potato on
the planet!
Craft Beer
Wine

No Judgements
“We reserve the right to serve anyone”

Food you love to fuel the things you do!

GENERAL LOCATION
East of Pacific Crest Trail At Mammoth Lakes
(On your hike from Mexico to Canada)
Oh...On Main Street by Polo, Bass, Bleu & P3

GPS PRECISE
latitude, longitude:
37.6474571, -118.971199
N37° 38.8474’, W118° 58.2719’

OFFICIAL
3325 Main Street
Mammoth Lakes, California 93546 USA
info@basecampcafe.com

OPEN 7:30AM DAILY
(760) 934-3900
basecampcafe.com

Looking for our guide around town

CONCIERGE SERVICES
ALSO AVAILABLE!

order now
760.934.3463

ARCADE & ICE CREAM PARLOR
ICE CREAM, SHAKE’S, MALTS & MORE!
OPEN DAILY: 11AM–11PM

FAMILY FUN!

HAVE A PIZZA & ICE CREAM PARTY!

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WWW.JOHNSPIZZAWORKS.COM

2015 EASTERN SIERRA DINING GUIDE

43
BLACK VELVET COFFEE
Craft Small Batch Coffee Roasting in Mammoth Lakes, California
Roasting Organic, Rain Forest Alliance, Fair Trade & Micro Lot Coffees
Organic Loose Leaf Teas
Imported Authentic Belgian Liege Street Waffles
Kyoto Style Cold Brew Coffee & Conical Style Cold Brew Coffee
Craft Brewed Beers on Tap & Bottles
Boutique Wines by the Glass & Bottle

GOMEZ’S
OLD NEW YORK DELI
SIDE DOOR CAFÉ
SMOKEYARD
CAMPO
SUSHI REI
See Inside Back Cover
WHITEBARK
PITA PIT
LAKANUKI

The following section features menus from establishments located in The Village in Mammoth Lakes
Since 1993

Traditional Mexican & Latin Fusion cuisine
One of the largest Tequila selections in the World

“A destination not to be missed”

Exceptional Tequilera
500 Bottles...yes really

Happy Hours 3-6pm Daily
Premium food & drink specials!

Creators of
The Mammoth Margarita™ & Sierra Sangria

Festive Atmosphere

Familia Friendly

Vegetarian & Gluten Sensitive Options

and hey, Nice People
Not bragging but we do try!

GOMEZ’S
RESTAURANT | TEQUILERIA

The Village at Mammoth by the Gondola (760) 924-2693 www.gomezs.com

Where Great Food & Great People Meet!

OLD NEW YORK DELI & BAGEL

Authentic Boiled at 8000’ Bagels
Eggs
Omelets
Breakfast Burritos & More
Homemade Pastries & Breads
Deli Sandwiches
Healthy Salads & Wraps
Homemade Soups
100% Certified Organic Coffee & Teas
Beer & Wine
Free Wi-Fi

In The Village
760 934-DELI (3354)
oldnewyork.com
FAMILY FRIENDLY RUSTIC ITALIAN
IN THE HEART OF THE VILLAGE
760.934.0669 • OpenTable.com
6201 Minaret Road

CHEESE & SALUMI
Small and Large Plates
Grand Tasting (serves two)
A taste of all salumi & cheese: Salumi: prosciutto, salami, mortadella / Cheese: cow, sheep, goat

STARTERS

ANTIPASTO
traditional items / changes seasonally

MEATBALLS
pomodoro / oregano

WOOD-FIRED CAULIFLOWER
calabrian chilies / garlic / croutons

FRITTO MISTO
calamaris / vegetables / aioli

CRISPY POLENTA
triple mascarpone / truffle oil

BEEF TARTARE
classic preparation

PIZZA
Proud member of the Vera Pizza Napoletana Association (V. P. N.)
Add a farm egg, salami, or pancetta to any pizza / All pizzas may be substituted with gluten free dough

V. P. N. MARINARA
tomato / oregano / garlic / e. v. o. a.

V. P. N. MARGHERITA
tomato / mozzarella / basil

MEATBALL
tomato / red onions / mozzarella / chili flakes / basil

CAMPO
tomato / mozzarella / sausage / salami / pancetta

ENTREES

BURGER
gorgonzola / creamy mushrooms / crispy onions / potatoes

BRAISED PORK SHOULDER
creamy polenta / pumpkin ‘jam’

NEW YORK STRIP
porcini rubbed / red wine-mushroom sauce / chard / potatoes

PASTA
All of our pasta is made in house / All pastas contain gluten except the risotto

SPAGHETTI
cherry tomatoes / basil / ricotta / add meatballs for extra

RISOTTO
classic preparation / al dente / of the moment

GNOCCHI
gorgonzola cream sauce / manola braised onions

PAPARDELLE
wild boar bolognese / pecorino d’ora

TAGLIALINI
basil pesto / roasted pine nuts / housemade burrata

RAVIOLI
chefs preparation / only available on Monday evenings

SPICED-REUBB & SMOKED 'TIL TENDER
BBQ
St. Louis Spare Ribs / Baby Back Ribs / Beef Ribs
Half Chicken / Tri-Tip

SAUCES
Smokeyard BBQ / Sweet Chili / Mango-Habanero

CHOP SHOP

w/choice of side
16 oz. Pork Chop
16 oz. bone-in Ribeye
14 oz. Veal Chop
8 oz. Filet Mignon
14 oz. Lamb Chops

SOUTH AFRICAN FLAVORS
Served over Cilantro Jasmine Rice
Durban Lamb Curry
Potjiekoos Beef Stew

SIDES
Creamed Corn / Roasted Garlic Mashed Potatoes
BBQ Baked Beans / Peanut Cole Slaw / Sweet Potato Mash
Steam Broccoli / Mac ‘n’ Cheese

BEST HAPPY HOUR IN TOWN
$2 BEER
$4 WINE
$4 BUBBLY
$4 WELL DRINKS
1/2 PRICE PIZZA & WINGS
FOOD & DRINK SPECIALS
IN BAR DINE-IN ONLY

OPEN DAILY / 760.934.3300 / WWW.SMOKEYARD.COM
HOURS SUBJECT TO CHANGE / BREAKFAST COMING SOON

SAMPLE MENU. MENU ITEMS SUBJECT TO CHANGE.
Welcome to

Lakanuki

Your island in the mountains of Mammoth Lakes!

Kick back and enjoy tropical paradise at 8,000! Savor our world-famous Mai Tai after a long bike ride or dig into a plate of island-style wings while reminiscing about your day in the snow. Don’t miss our happy hour specials and late night entertainment, and remember: RELAX, YOU’RE ON ISLAND TIME NOW!

Lakanuki Sample Menu
Always Made Fresh In-House

Organic Lomi Lomi Kale Salad
Island-style Fresh Free Range Wings
Filipino Albacore Tuna Poke Stack
Luuau Plate of Kalua Pork
Banana Macadamia Nut Mahi Mahi
All-Natural Meyer Ranch Loco Burger
Free Range Teriyaki Chicken

Organic Greens
Free Range & Hormone Free Meats
Gluten Free Options

Kids Menu

Tiki Drinks / Bottled and Draft Beer / Mixed Drinks / Cocktails
delicious drinks • choice eats • good people

The Village at Mammoth • 760.934.7447

We Deliver! 760.924.PITA (7482)
$10 Delivery Minimum—$3 Delivery Fee
Located In the Village / Winter Hours: 8AM-2AM Daily / Order Online www.pitapitusa.com
6201 Minaret Rd. Ste 149, Mammoth Lakes, CA 93546

 %#.51

The Pita Pit

Fresh Thinking • Healthy Eating

Meat Pitas

The Local $7.49
Chicken Caesar Chicken & Bacon $7.49
Chicken & Cheese Chicken & Ham $7.49
Philly Steak & Cheese 8 oz. $7.49
Club Black Forest Ham, Turkey & Bacon $7.29
Chicken Breast Grilled Chicken Breast $7.29
Chicken Souvlaki Greek Seasoned Chicken $7.49
Gyro $7.49
Bagwood Turkey, Black Forest Ham & Prime Rib $7.49
BLT $7.29
Black Forest Ham $7.29
Prime Rib $7.49
Turkey $7.29
Buffalo Chicken $7.29

Vegetarian Pitas

Falafel Rolled Chickpea with Spices $7.29
Spicy Black Bean Black Bean Patty $7.29
Hummus $6.79
Garden $6.79
Cheese $6.79

Kids’ Pitas $4.99
L’il Ham $4.99
L’il Turkey $4.99
L’il Chicken $4.99
L’il Hummus $4.99

Enjoy Any Pita Fork Style
A Fresh Salad for the Same Price

Breakfast Pitas $6.99
Served All Day
All Have Eggs & Hash Browns. Feel Free to Add Vegetables! Guacamole included. Onions, Green Pepper, Mushrooms, Salsa & Tomatoes
Morning Glory Avocado, Tomato $7.29
Ham & Eggs Black Forest Ham $7.29
Awak’n With Bacon & Egg $7.29
Meat The Day Bacon & Black Forest Ham $7.29
Chicken Classic Chicken Breast $7.29

Pita Pit Locations

Hummus
Avocado Extra 99¢
Tomato
Oregano
Green Pepper
Red Pepper
Mushrooms
Cucumber
Jalapeno
Black Olive
Pepperoncini
Guet & Peppers
Red Pepper Hummus
Garlicky Lettuce
Ranch Dressing
Pesto
Jalapeno Ranch
Chipotle BBQ
Caesar
Tzatziki
Ranch
Mayo
BBQ Sauce
Sour Cream
Hot Sauce
Teriyaki
Ketchup
Honey Mustard
Dijon Mustard
Gouda
Horseradish Bacon
Balsamic Vinaigrette
Garden Salad
Pesto Vinaigrette
Raspberry Vinaigrette
Italian Vinaigrette
Spicy Vinaigrette

Sausages

Cheese
Provolone
Pepperjack
Cheddar
Feta
Parmesan

51 2015 Eastern Sierra Dining Guide
Whitebark, located in The Westin Monache Resort, gives you exceptional views of Mammoth’s soothing surroundings.

Whether you want to recharge, or simply kick back, you’ll fall in love with Mammoth in a whole new way.

**WEEKLY & NIGHTLY SPECIALS**
**OPEN DAILY 7 AM - 11 PM**

[Website: WESTINMAMMOTH.COM/WHITEBARK]
760-934-0460

15% **DISCOUNT** for local residents

**150+ BOTTLES OF WINE**
Organic, Boutique, Collector’s

**FULL BAR**
Premium Liquors
Imported & Domestic Beers
Specially Cocktails

**FONDUE**
Swiss, Chocolate
Create Your Own

**CRÊPES**
Savory, Sweet
Gluten Free Options

**PANINIS**
Signature Recipes
Locally Baked Bread
Vegetarian Options

**SOUPS & SALADS**
Homemade Soups
Gourmet Salads

**BREAKFAST**
Black & White Coffees (Local)

**LUNCH**
Wine
Specially Cocktails
Skinny Margaritas
Local & Imported Beers

**DINNER**
Gourmet Options Available

**THE VILLAGE’S LONGEST HAPPY HOUR**
3:30PM TO 7:00PM

**760-934-5200**

IN THE VILLAGE NEXT TO THE GONDOLA
The following section features menus from establishments located within the Greater Village region of Mammoth Lakes.
“Fresh Ground—Everyday, Everyday, Everyday!”

Sandwiches
Served with Salad or Fries
- BEEF / TURKEY DIP
- BBQ BEEF / BBQ TURKEY
- PASTRAMI
- GRILLED CHICKEN BREAST
- BLT
- TUNA

Dinners
Served with Salad, Garlic Bread, House of Fries or Baked Potato
- BURGER STEAK
- BUFFALO BURGER STEAK
- PORK RIBS
- PORK RIBS & CHICKEN COMBO
- BROILED HALF CHICKEN
- STEAMED VEGETABLES

Burgers
Served with Salad or Fries
- 1/4 LB BURGER
  BEEF BURGER
  TURKEY BURGER
  VEGGIE BURGER
  BUFFALO BURGER
  BACON CHEESEBURGER
  CHILI BURGER
- 1/2 LB BURGER
  MAMMOTH BEEF BURGER
  MAMMOTH BUFFALO BURGER
  MAMMOTH TURKEY BURGER
  CHILI BURGER
- MELTS
  1/2 LB SOURDOUGH PATTY MELT
  TUNA MELT
  VEGGIE MELT

Salads
- CHICKEN SALAD
- BBQ CHICKEN SALAD
- CAESAR SALAD
- SHRIMP OR CHICKEN ALUMINOR TUNA SALAD
- MIXED GREEN SALAD
- HEARTY BEEF STEW & SALAD

Side Orders
- SOUP OF THE DAY
- HOMEMADE CHILI & BEANS
- BAKED POTATOES
- FRENCH FRIES
- CHILI FRIES
- HEARTY BEEF STEW

Kid’s Menu 12 years and under
Served with Salad or Fries
- HAMBURGER
- GRILLED CHEESE SANDWICH
- HOT DOG
- CHICKEN STRIPS
- PORK RIBS
- 1/4 LB SOURDOUGH PATTY MELT
- TUNA MELT
- VEGGIE MELT

Now Serving
Beer, Wine & A Selection of Cocktails

< WWW.BURGERSRESTAURANT.COM

6118 MINARET ROAD / ACROSS FROM THE VILLAGE / 760.934.6622
**Yodler Kids (12 & Under)**

Choice of seasonal fruit or house fries

- Mac ‘N Cheese ($4.95)
- French Fries ($4.95)
- Poutine ($4.95)

**Soup & Salads**

- Mountain Side Caesar Salad
  - Chopped romaine, garlic bread croutons, tangy Caesar dressing
- Wedge Salad
  - Chopped red onion, roasted walnuts, candied bacon, blue cheese crumbles
- Blackened Turkey Salad
  - Roasted turkey, black pepper mash, mint glazed carrots
- Lemon Garlic Stuffed Artichoke
  - Marinated and pounded pork steak, hunter gravy, sauerkraut, house belgian fries
- Mac N Cheese Crocks
  - Macaroni and cheese, baked to order, served with a side of bread
- Bistro Steak
  - Garlic parmesan fries, chimichurri
- Smoked Pork Quesadilla
  - Pulled pork, smoked gouda, blue cheese sauce, soft brioche bun / choice of: Swiss, cheddar, blue cheese

**Desserts**

- Heavenly Hot Chocolate
  - Rich and creamy hot chocolate, served warm and delicious
- Nutella Brownie
  - Nutella and brownie mix, baked to order
- Brownie
  - Rich and fudgy brownie, baked to order
- Cheesecake
  - Classic cheesecake, made from scratch
- Key Lime Pie
  - Light and refreshing key lime pie

**Kids Menu**

- Yodler Kids (12 & Under)
  - Choice of chicken tenders, macaroni and cheese, or pasta noodles
- Yodler Kids (1 Under)
  - Cereal, fruit, or yogurt parfait

**Authentic Bavarian Food and Drink at Mammoth’s Legendary Slopeside Restaurant.**

760.934.0636

Located at the top of Minaret Road.
### Skadi

**After a one-year hiatus, Restaurant Skadi returns in a new location, a small, boutique, nine-table restaurant within easy walking distance of The Village at Mammoth.**

Skadi, named for the Viking goddess of skiing and hunting, enters its 18th year dedicated (whenever possible) to using the freshest seasonal ingredients from local farms and ranches. Look for us to open in January.

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**Chef de Cuisine/Proprietor**

Ian Algerøen

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### FIRST COURSE

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuna Sashimi Poke Tower</td>
<td>With cucumber, radish, seaweed, avocado, corn cakes, black sesame, and Quail egg</td>
</tr>
<tr>
<td>Applewood Smoked Gravlax</td>
<td>With apple, fennel, red onion, crispy matchsticks, potatoes, and apple martini crème fraiche</td>
</tr>
<tr>
<td>Tempura Fried Shrimp Cakes</td>
<td>With tomato, wasabi, mayonnaise, and garden basil</td>
</tr>
<tr>
<td>Kung Pao Chicken or Rock Shrimp</td>
<td>With spicy szechuan aioli and Asian slaw</td>
</tr>
<tr>
<td>Sashimi Plate</td>
<td>Includes hamachi, salmon and tuna on cucumber slice with citrus jalapeño ponzu</td>
</tr>
<tr>
<td>Brie Flat Bread Pizza</td>
<td>With garlic-chili oil, romaine, basil, and roasted almonds and balsamic vinaigrette</td>
</tr>
<tr>
<td>Duck Confit Salad</td>
<td>With fried leeks, julienne carrots, and Grand Marnier soaked mandarin oranges</td>
</tr>
<tr>
<td>Grilled Romaine Lettuce Salad</td>
<td>With grilled chicken or shrimp, tomato, citrus, bacon and curry balsamic</td>
</tr>
<tr>
<td>Wild Mushroom Fresh Herb Strudel</td>
<td>With Madeira, spinach, poached fig, and fried asparagus</td>
</tr>
<tr>
<td>Kale Salad with Blackened Shrimp or Chicken</td>
<td>With roasted vegetables, fried leeks, Belgian endive and pomegranate vinaigrette</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>Made the old way with sourdough croutons and shaved romano cheese</td>
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</tbody>
</table>

### MAIN COURSE

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Grilled Filet Mignon</td>
<td>With bleu cheese, garlic crostini and cabernet syrup</td>
</tr>
<tr>
<td>Roast Leg Rack of New Zealand Lamb</td>
<td>With poached pears and Arugula vinaigrette</td>
</tr>
<tr>
<td>Grilled Duck Breast &amp; Leg Confit</td>
<td>With charred orange slices and Cointreau</td>
</tr>
<tr>
<td>Olive Oil Pan Roasted Salmon &amp; Seared Scallops</td>
<td>With restored white wine, sauce apples and cider reduction</td>
</tr>
<tr>
<td>Spicy Linguini with Shrimp or Chicken</td>
<td>With prosciutto, red chilies, roasted garlic, roma tomatoes, and goat cheese</td>
</tr>
<tr>
<td>Provimi Veal Osso Buco</td>
<td>Braised in natural juices, prosciutto, and Madeira</td>
</tr>
<tr>
<td>Goat Brie Stuffed Chicken Breast</td>
<td>With balsamic poached fig pan sauce</td>
</tr>
<tr>
<td>Northwest Style Cioppino</td>
<td>With lobster, scallops, shrimp, and salmon, simmered in rich tomato broth</td>
</tr>
<tr>
<td>Espresso Rub Grilled New York Steak</td>
<td>With cognac butter, Bermuda onion rings and house made steak sauce</td>
</tr>
<tr>
<td>Pistachio Crusted Venison Medallions</td>
<td>With peppery huckleberry glaze</td>
</tr>
<tr>
<td>Seared Wasabi Poke &amp; Sesame Crusted Yellow Fin Tuna</td>
<td>With cucumbers, seaweed and sesame soy vinaigrette</td>
</tr>
</tbody>
</table>

Soup: Different every day

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### DESSERT

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crepes</td>
<td>Wild mushroom duxelle, jarlsberg cheese, amontillado sherry</td>
</tr>
<tr>
<td>Almond Rose Macaroons</td>
<td>Spiced pork tenderloin, pork belly, cinnamon peach purée, cardamom onions</td>
</tr>
<tr>
<td>Coconut Panna Cotta</td>
<td>Choice hanger steak, crispy leeks, ham, mandarin compote, and salsa cake</td>
</tr>
<tr>
<td>Spiced Pork Tenderloin</td>
<td>Frozen caramelized macadamia nuts, vanilla bean cream</td>
</tr>
<tr>
<td>Tasting of Chocolate Sorbet, hot chocolate, mousse, meringue</td>
<td></td>
</tr>
</tbody>
</table>

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**Sample Menu**

- Crepes, wild mushroom duxelle, jarlsberg cheese, amontillado sherry
- Almond rose macaroons, rose cremeux, fresh raspberries
- Coconut Panna Cotta, spiced pork tenderloin, pork belly, cinnamon peach purée
- Wild mushroom duxelle, jarlsberg cheese, amontillado sherry
- Spiced Pork Tenderloin, pork belly, cinnamon peach purée, cardamom onions

---

**RESERVATIONS RECOMMENDED**

24 Berner Street, Suite A / OPEN AT 5PM. CLOSED TUESDAYS.

**WEBSITE**

SkadiRestaurant.com

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**PRICES & WINE LIST AVAILABLE AT**

www.NevadosRestaurant.com

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**760.914.0962 RESERVATIONS RECOMMENDED**
SOMMELIER ON STAFF

OVER 40 WINES BY THE GLASS

PETRA’S

PETRASBISTRO.COM  OPEN 5PM TUE-SUN
6080 MINARET ROAD, ACROSS FROM THE VILLAGE  760.934.3500  RESERVATIONS RECOMMENDED

APPETIZERS

Crab Cakes
pomme lump blue crabmeat, celeriac and fennel slaw, lemon-dill aioli

Duck Confit
crispy skin leg confit, white bean cassoulet, crispy pancetta, creamy whole grain mustard sauce

Mussels
Prince Edward Island, chardonnay garlic-herb broth, grilled toast point

SALADS

Chopped Caesar
garlic-herb croutons, anchovies, grana padano tuile, caesar dressing

Spinach
tangerine, candied walnut, dried cranberry, Nicolau Farms lemon-honey chevre, citrus-saba vinaigrette

SHARE

Fried Brussels Hearts
sesame-chili sauce

Käsespätzle
baked, house made spätzle, gruyere and cheddar mornay, pancetta, chives

ENTRÉES

Lamb Shank
Moroccan braised, roasted tomato one rose, root vegetable, lamb jus

Scallops
pan seared, purple-saffron, purple potato, toasted pine, crispy pancetta

Corg au Vin
notule vineyard chicken breast and thigh, orange marmalade, pearl onions, baby carrots, leeks, mushroom fingerling potatoes, red wine reduction

Pot
potato gnocchi, roasted garlic, toasted pine nuts, gruyere and spinach

New York Steak
aged New York steak, herb frites, lemon-thyme aioli, grilled asparagus, cabernet demi glace

CHARCUTERIE & CHEESE BOARD

served with locally baked artisan bread provided by “Bleu”

Cheese
Carmody, California • Casatica di Bufala, Italy • Rupert, Vermont • Point Reyes Bay Blue, California

Charcuterie
Salumi Nostrano • Prosciutto di Parma • Chicken Liver Pate • Pork Rillette

munchies

CHICKEN WINGS
fattier, carrot, blue cheese dressing / choice of mild or spicy buffalo, or bbq sauce

TOF-CHON
tater tots, cheese sauce, bacon, sour cream, pico de gallos, green onion, jalapenos

sandwiches

HOUSE GROUND BURGER
1/3lb. patty, with all the fixings on a pretzel bun / choice of cheese, fried jr. chicken, jalapeno or bacon

GERMAN RUEBEN
pastrami, sauerkraut, swiss, whole grain mustard, pretzel bun or rye

PHILLY CHEESESTEAK
roast beef, caramelized onions, peppers, mushrooms, cheese sauce and provolone, hoagie roll

CHICKEN BREATH CLUB
tomato, onion, mayo, bacon, kaiser roll or rye bread

SHRIMP RIB SLIDERS
Asian bratwurst, slaw, chili aioli, fresh ginger

seafood

FISH & CHIPS
hand dipped beer battered ling cod, tartar sauce, house cut french fries, cole slaw

FISH TACOS
grilled ling cod, flour or corn tortillas, cabbage, pico de gallos, Mexican crema, tortilla chips, salsa

soup & pasta

BEEF STEW
hearty, potatoes, carrots, onions

Bolognese
tagliatelle pasta tossed with our homemade meat sauces and topped with shaved parmigiano reggiano

MAC N CHEESE
four cheese, bacon, green onion

CLOCKTOWERCELLAR.COM  OPEN 5PM-11PM DAILY
6080 MINARET ROAD, ACROSS FROM THE VILLAGE  760.934.2725

EASTERN SIERRA DINING GUIDE 2015

PETERSBISTRO.COM  OPEN 1PM TUE-SUN
6080 MINARET ROAD, ACROSS FROM THE VILLAGE  760.934.3500  RESERVATIONS RECOMMENDED

PETRA’S accepts all major credit cards.

We strive to support producers that are local, organic, and sustainable in their practices.

Executive Chef: Radisson Williams • Wine Director: Mitch Gabson • Sous Chef: Matt Gonya

2015 EASTERN SIERRA DINING GUIDE
The Lakefront

Perched on the banks of Twin Lakes, The Lakefront is Mammoth's most intimate fine dining experience.
760.934.2442 • OPENTABLE.COM
Located at Tamarack Lodge off Lake Mary Road in the Lakes Basin

APPETIZERS

Baked French Onion
brioche crouton, caramelized gruyere

Simple Salad
watermelon radish, organic baby greens, house vinaigrette

Gala Apple and Poached Pear
point reyes blue, candied walnuts, frisee lettuce, mint

Roasted Baby Beets
goose cheese mousse, preserved meyer lemon, celery, smoked paprika

Smoked Desserts Springs Trout Cake
hazelnut romesco, bitter greens, banyuls vinaigrette

Red Mullet Escabeche
braised pearl onion, red pear tomatoes, petite potatoes, mustard seed bubbles

Aged Acquerello Carnaroli
confit duck, pickled cippolini, crispy parmesan reggiano

Brussels Sprout Salad
la quercia acorn tanworth prosciutto, aged raw milk manchego, spiced pecans, beluga lentil and fino sherry vinaigrette

ENTRÉES

Cauliflower Steak
red quinoa and sweet potato hash, young ginger, curried cauliflower puree

Grilled Cobia
potato pave, sautéed romanesco, mache, parsnip cream

Pan Fried Skate Wing
red cabbage “kimchi”, lentil mirepoix, toasted pumpkin seed butter

Duck Breast
maple orange braised Belgian endive, candied kumquat, celery root, rye berries, port reduction

North American Red Elk
red sunchoke, melted leeks, wild mushrooms, bordelaise

Lamb Loin
Israeli couscous with arugula pesto, roasted delicata squash, poached turnips

Filet Mignon
roasted bone marrow, duck fat fries, wilted mustard greens

Venison Osso Bucco
roasted baby brussels sprouts, wild mushrooms, baked mash potatoes

Sample Menu. Items subject to change.
Facilities under permit from Inyo National Forest.

Perched on the banks of Twin Lakes, The Lakefront is Mammoth’s most intimate fine dining experience.
760.934.2442 • OPENTABLE.COM
Located at Tamarack Lodge off Lake Mary Road in the Lakes Basin

APPETIZERS

Baked French Onion
brioche crouton, caramelized gruyere

Simple Salad
watermelon radish, organic baby greens, house vinaigrette

Gala Apple and Poached Pear
point reyes blue, candied walnuts, frisee lettuce, mint

Roasted Baby Beets
goose cheese mousse, preserved meyer lemon, celery, smoked paprika

Smoked Desserts Springs Trout Cake
hazelnut romesco, bitter greens, banyuls vinaigrette

Red Mullet Escabeche
braised pearl onion, red pear tomatoes, petite potatoes, mustard seed bubbles

Aged Acquerello Carnaroli
confit duck, pickled cippolini, crispy parmesan reggiano

Brussels Sprout Salad
la quercia acorn tanworth prosciutto, aged raw milk manchego, spiced pecans, beluga lentil and fino sherry vinaigrette

ENTRÉES

Cauliflower Steak
red quinoa and sweet potato hash, young ginger, curried cauliflower puree

Grilled Cobia
potato pave, sautéed romanesco, mache, parsnip cream

Pan Fried Skate Wing
red cabbage “kimchi”, lentil mirepoix, toasted pumpkin seed butter

Duck Breast
maple orange braised Belgian endive, candied kumquat, celery root, rye berries, port reduction

North American Red Elk
red sunchoke, melted leeks, wild mushrooms, bordelaise

Lamb Loin
Israeli couscous with arugula pesto, roasted delicata squash, poached turnips

Filet Mignon
roasted bone marrow, duck fat fries, wilted mustard greens

Venison Osso Bucco
roasted baby brussels sprouts, wild mushrooms, baked mash potatoes

Sample Menu. Items subject to change.
Facilities under permit from Inyo National Forest.
<table>
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<tr>
<th>APPETIZERS:</th>
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<tbody>
<tr>
<td>Zucchini a la San Francisco</td>
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<tr>
<td>Chicken Wings</td>
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<tr>
<td>Onion Rings</td>
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<tr>
<td>Spicy Buffalo Chicken Strips</td>
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<tr>
<td>Sarge's Fried Mushrooms</td>
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<tr>
<td>Mozzarella Sticks</td>
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<table>
<thead>
<tr>
<th>ENTREES:</th>
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<tbody>
<tr>
<td>Steaks</td>
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<tr>
<td>St. Louis Style Spareribs</td>
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<tr>
<td>Seafood</td>
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<tr>
<td>Rainbow Trout Almandine</td>
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<tr>
<td>Lasagna</td>
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<tr>
<td>Chicken Parmesan</td>
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<tr>
<td>Spaghetti</td>
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<tr>
<td>Cheese or Beef Ravioli</td>
<td></td>
</tr>
<tr>
<td>Fried Chicken</td>
<td></td>
</tr>
<tr>
<td>Char-Broiled Chicken Breast</td>
<td></td>
</tr>
<tr>
<td>Burgers &amp; Speciality Burgers</td>
<td></td>
</tr>
<tr>
<td>Fish &amp; Chips</td>
<td></td>
</tr>
<tr>
<td>Some items are seasonal</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FROM THE GARDEN</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad</td>
<td></td>
</tr>
<tr>
<td>Gray romaine tossed with our housemade Caesar dressing, croutons and parmesan cheese. Caesar salad mondays with grilled chicken breast 11 with house made crouton 17 with grilled Caesar salad 15</td>
<td></td>
</tr>
<tr>
<td>Oriental Chicken Salad</td>
<td></td>
</tr>
<tr>
<td>Grilled chicken breast strips on a bed of fresh greens with crispy wonton, carrots, cucumbers, Mandarin oranges and slivered almonds. Served with house ginger dressing</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SEAFOOD ENTREES</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with your choice of soup or pasta, house or Caesar salad</td>
<td></td>
</tr>
<tr>
<td>Grilled Salmon</td>
<td></td>
</tr>
<tr>
<td>Grilled halibut served blackened or dusted with creamy lemon chili sauce, served with wild rice pilaf and fresh seasonal vegetables.</td>
<td></td>
</tr>
<tr>
<td>Trout Piccata</td>
<td></td>
</tr>
<tr>
<td>A butterflied rainbow trout, pan fried and topped with a lemon butter, white wine and caper sauce, served with rice pilaf and seasonal vegetables.</td>
<td></td>
</tr>
<tr>
<td>Macadamia Crusted Halibut</td>
<td></td>
</tr>
<tr>
<td>Market Price</td>
<td></td>
</tr>
</tbody>
</table>

| SALAD BAR* |  |
| PIZZA |  |
| SATURDAY NIGHT BUFFET* |  |
| CHILDREN'S MENU |  |
| FULL BEER |  |
| LOCAL BEER ON TAP |  |

<table>
<thead>
<tr>
<th>WINE SELECTIONS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Some items are seasonal</td>
<td></td>
</tr>
</tbody>
</table>

| BRING IN YOUR TROUT... |  |
| YOU CATCH EM WE COOK EM |  |

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| *Mention this Ad and Receive a FREE “House Dessert” With Entree Purchase. (Up to 4) Expires 10/31/15 |  |

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sashimi / nigiri

ROLLS
specialty / traditional

IZAKAYA
appetizers

DINNERS
Tempura
katsu / tonkatsu
sukiyaki / teriyaki

SUSHI SELECTIONS

HOT & COLD TAPAS

SUSHI BAR
sashimi / nigiri

ROLLS
specialty / traditional

IZAKAYA
appetizers

DINNERS
Tempura
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sukiyaki / teriyaki

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Please see pages 18-19 for sample menus for Jimmy's Taverna, Red Lantern and Rafters Restaurant.

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