



Appetizers

Hummus, Feta and Olives

Creamy hummus, sharp feta cheese, and house marinated kalamata olives served with warm, herbed pita flat bread. 14

Garlic Cheese Bread

Locally made artisan baguette with garlic butter, topped with mozzarella, fontina, provolone and parmesan cheese and toasted to perfection. 10

Beer Battered Parmesan Garlic Fries

10.5

Mozzarella Sticks

Breaded then fried mozzarella sticks. Served with marinara sauce. 10.5

Spinach Artichoke Dip

A creamy blend of spinach, artichoke, and cheeses. Served with lightly fried pita bread 14

Lodge Wings

With choice of two sauces - gorgonzola, BBQ, ranch or spicy Buffalo. 19

Crispy Calamari

Lightly battered and fried, served with marinara sauce. 17

Garlic Chips

A thin layer of fresh pizza dough covered in garlic butter, topped with our four cheese blend and served with ranch dressing. 22
Optional Pesto Sauce 1

For every garlic chip we sell we donate \$1 to

TAMBA. Want to donate more? Ask your server.



The Tahoe Area Mountain Biking Association

Salads

Base Camp House

Mixed greens, fresh ripe roma tomatoes, crisp red onions and house made croutons, tossed in our signature balsamic dressing. Large 17 Small 9.75

Additional Options: Shrimp 8 / Chicken 5

Pear and Walnut

Crisp Bosc pears, sweet candied walnuts and sliced red onions, tossed with mixed greens in our balsamic dressing. Topped with savory Gorgonzola cheese. Large 18.5 Small 11

Additional Options: Shrimp 8 / Chicken 5



The Greek

Romaine lettuce tossed in our homemade citrus dressing, then topped with chickpeas, cucumber, red and green onions, artichoke hearts, feta cheese, fresh tomatoes and parsley. If you like olives, just ask!

Large 18.5 Small 11

Additional Options: Shrimp 8 / Chicken 5

Classic Caesar

Crisp Romaine tossed with rosemary croutons and fresh shaved parmesan cheese. Large 17.5 Small 10

Additional Options: Shrimp 8 / Chicken 5

EACH ADDITIONAL DRESSING OR SAUCE WILL BE AN EXTRA .50

Pasta

Spaghetti Bolognese

Base Camp's signature meat sauce simmered with garlic, basil and tomatoes. 22 Add Meatballs 5



Italian Herb Shrimp Penne

Fresh rosemary, thyme and oregano sauteed with shrimp, diced roma tomatoes, in a light cream sauce, topped with sharp aged parmesan cheese. 23



Four Cheese Ravioli

Fresh ravioli in our spicy sausage marinara, tossed with garlic and finished with arugula and a touch of cream. Ask us to leave out the heat if you don't like spice!

Made with Marinara or Bolognese upon request. 22

Gouda Mac & Cheese with Ham

Penne pasta smothered in gouda cheese and tossed with roasted ham. 21

Add Bacon or Jalapenos 1

Classic Tomato Basil

Fresh garlic and roma tomatoes simmered in extra virgin olive oil, tossed with fresh basil and garnished with parmesan. 19.5

Add Meatballs 5

Soup Du Jour

Ask your server for today's selection. 6.5 large cup

ASK YOUR SERVER ABOUT GLUTEN-FREE OPTIONS!



20% SERVICE CHARGE INCLUDED FOR PARTIES OF SIX OR MORE.

Gourmet Pizza

Our special four cheese blend of mozzarella, provolone, fontina, and parmesan tops all pizzas unless other cheeses are noted. Personal = 4 slices, 9" / Medium = 8 slices, 12" / Large = 8 slices, 16"

Base Camp

Pepperoni, Italian sausage, roasted peppers, roasted onions, portobello mushrooms and our four cheese blend top our specialty pizza.

Personal 17.5 Medium 26 Large 34



Smoky BBQ Chicken with Bacon

Oven roasted chicken, crispy bacon, red onions, hickory BBQ sauce, topped with creamy smoked gouda cheese, our four cheese blend and a pinch of cilantro.

Personal 17.5 Medium 26 Large 34

Thai Chicken Curry

Sweet and spicy curry sauce topped with roasted chicken, crisp yellow bell peppers, fresh tomatoes, red onion and mascarpone cheese, topped with fresh lime slices, basil and cilantro. Ask for it extra spicy if you like the heat!

Personal 17.5 Medium 26 Large 34



Fire Roasted Medley

Roasted garlic and fresh basil, tomatoes, roasted onions and peppers, and savory goat cheese, topped off with our own four cheese blend.

Personal 17.5 Medium 26 Large 34

Pear & Gorgonzola

Sweet Bosc pears, gorgonzola cheese and red onion are baked to perfection over our garlic cream sauce. Finished with arugula tossed in a hint of balsamic vinaigrette.

Personal 17.5 Medium 26 Large 34

Four Cheese

A cheese lover's dream! Base Camp's blend of cheeses - mozzarella, fontina, shaved parmesan, and provolone.

Personal 16.5 Medium 24 Large 31

Classic Margherita

Our thin Italian garlic Margherita sauce is topped with diced roma tomatoes, fresh mozzarella cheese, and finished with basil and basil oil.

Personal 17.5 Medium 25 Large 33

Mediterranean

Fresh tomatoes, artichoke hearts, kalamata olives, arugula, feta cheese, four cheese blend and our thin Italian garlic margherita sauce, finished with sundried tomatoes.

Personal 17.5 Medium 26 Large 34

Big Mountain

Our four cheese blend loaded with italian sausage, bacon, pepperoni, and Canadian bacon.

Personal 17.5 Medium 26 Large 34

Pepperoni

Our four cheese blend loaded with pepperoni.

Personal 16.5 Medium 24.5 Large 32

Hawaiian with Red Onion

Canadian bacon, juicy Hawaiian pineapple, and fresh red onions.

Personal 17.5 Medium 25 Large 33

Create Your Own Pizza

Add up to three toppings to the four cheese pizza.

Personal 18 Medium 27 Large 35

Gluten Free Pizza!*

Available with any sauce and any combination of three of our gluten free toppings. 10" for an additional \$5!

*Our gluten free pizzas are prepared in a kitchen that uses wheat products and flour.

Kid's Menu 8 AND UNDER ONLY

Jacob's Lotsa Cheese Please! Pizza 13

Papa's Pepperoni Pizza 13.5

Nick's Spaghetti Bolognese 12

Ayla's Penne Pasta with Butter 7.5

Paige's Marinara with Penne Pasta 7.5

Amanda's Gluten-Free All Natural Chicken Fingers 14

(Served with fries - not gluten free)**

Side of Steamed Broccoli 5

**If you have an allergy please alert your server.

Dessert

Out of the Oven Chocolate Chip Cookie

Served warm with vanilla ice cream topped with chocolate and caramel sauce. 14

Rockslide Brownie

Rich chocolate brownie with pecans, served warm with vanilla ice cream, topped with chocolate and caramel sauce. 14

Beverage Menu

Cocktails

Base Camp Shaken Lemonade

St. George California Citrus vodka, fresh sprig of rosemary and fresh lemon, topped with lemonade, shaken and served on the rocks. \$13 / \$22



Tahoe Sunset

Tahoe Blue vodka, Don Q Coconut rum, Giffard Creme de Framboise liqueur, pineapple juice, cranberry juice, Sprite and Piña Colada puree. Shaken and served up. \$15

Gin Gin Mule

Nolet's Silver Gin, fresh squeezed lemon, shaken and topped with Q ginger beer. \$14 / \$25

Minted Moscow Mule

Tito's vodka, Domaine de Canton Ginger liqueur, fresh mint, fresh lime juice, muddled and topped with Q Ginger beer. \$14 / \$25

Kentucky Mule

Woodford Reserve bourbon, fresh squeezed lime, and a dash of simple syrup, topped with Q Ginger beer. \$14 / \$25

Mexican Grapefruit Mule

Dulce Vida Grapefruit tequila, fresh squeezed lime, Q Grape and Q Ginger beer, finished with a Giffard Elderflower liqueur float. \$14 / \$25

The Dirty South Martini

Ketel One Vodka shaken vigorously with Filthy olives olive juice and ice. Served with Filthy olives stuffed with blue cheese. Don't like it dirty? Ask for it "North Lake" style. Substitute Hendrick's Gin at no extra cost. \$15
Extra Olives \$1 each

Chipotle Bloody Mary

Tito's Handmade vodka combined with our secret recipe Chipotle Bloody Mary mix. Gluten Free and topped with all the fixins. \$15 / \$26

Woodford Rye Old Fashioned

Woodford Rye Whiskey, raw sugar, Angostura bitters, the peel of an orange and a Filthy Cointreau Noir infused cherry. \$16

Adult Root Beer

360 Madagascar Vanilla vodka and Tuaca Vanilla Citrus liqueur, topped with Barq's root beer. \$14 / \$25

HOT DRINKS

Irish Coffee

Jameson Whiskey, a dash of sugar and locally roasted Alpen Sierra Organic Coffee. \$14 / Add Baileys \$2

Tahoe Toddy

Jack Daniel's Tennessee Honey Whiskey, Q Ginger Beer, lemon, and a cinnamon stick. \$14

Slippery Slope

Skrewball peanut butter whiskey, mixed with Frangelico liqueur, Baileys, Coffee and a splash of hot chocolate. \$14

The Wood

Woodford Reserve Bourbon, St. George Spiced Pear Liqueur, Spiced Apple Cider and a cinnamon stick. \$14

Hot Apple Jerry

Apple cinnamon infused Sailor Jerry spiced rum and American Born Apple Pie moonshine, topped with spiced apple cider. \$14

Java the Hut

Borghetti Espresso Liqueur, O'Reillys White Chocolate Liqueur and locally roasted Alpen Sierra Organic Coffee. \$14

Soft Drinks \$4.5

Coke, Diet Coke, Sprite, Lemonade, Dr. Pepper, Root Beer, Ginger Ale, Iced Tea
Alpen Sierra Organic Coffee 4
Hot Chocolate 5
Sparkling Mineral Water 5

Happy Camper

Don Q Pasion, Coco and Limon rums blended with fresh mango puree and pineapple juice, finished off with a float of Cutwater dark rum. \$14 / \$24

Happier Camper

Happy Camper with Whaler's dark rum and Sailor Jerry float. \$15 / \$26.5

Happiest Camper

Happy Camper with Whaler's dark rum, Sailor Jerry & 151 Float. \$18 (Limit 2 per guest)

Herradura Cadillac Margarita

Herradura Silver tequila, Cointreau orange liqueur, Cointreau Noir float, fresh lime juice, sweet and sour, orange juice, and a salted rim. \$15 / \$26

Spicy Blood Orange Margarita

House-made jalapeño-infused tequila, Cointreau orange liqueur, blood orange purée, sweet and sour and orange juice. "If you can't hang, we'll hold the spice for you!" \$14 / \$25

Skinny Margarita

Don Julio Blanco tequila, Cointreau orange liqueur, fresh squeezed lime juice, organic agave nectar and a salted rim. \$15

Base Camp has selected and will support donations to the Tahoe Area Mountain Biking Association for 2022. Base Camp and Tito's handmade Vodka will team up to raise awareness for the building, educating, and maintaining of multi-use trails in Tahoe.

Canned/Bottled Beers

PBR	\$3
Coors Light	\$6
Modelo	\$6
Truly	\$6
Heineken N/A	\$6
Golden State Cider 16oz	\$10

**Rotating Revision
16oz Can:
Ask your server
for the current
selection**

Draft Beers \$9 16oz / \$32 pitcher

- 50/50 Truckee Blonde, Truckee, CA 4.2%
- Deschutes King Crispy Pilsner, Bend, OR 4.8%
- Altamont Juice Above the Clouds Imperial IPA, Livermore, CA 9%
- Firestone Walker Cali Squeeze Blood Orange Wheat, Paso Robles, CA 5.4%
- Gummy Worms Pale Ale, Sacramento, CA 5.8%
- Boont Amber Ale, Boonville, CA 5.8%
- Revision IPA, Sparks NV 6.5%
- South Lake Brewing Pale Ale, South Lake Tahoe, CA 5.4%
- Nelson IPA, Alpine, CA 7%

Ask your server or bartender for rotating beers, cans and bottles or check us out on the Untappd app!

White Wine

	gls	btl
Chardonnay, Sycamore Lane	\$9	\$32
Chardonnay, Hess, Monterey	\$11	\$40
Chardonnay, Sonoma Cutrer, Russian River	\$15	\$56
Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand	\$11	\$40
Rose', The Palm, Provence, France	\$10	\$36
Pinot Grigio, Francis Coppola, Monterey	\$10	\$36
Korbel Brut 187ml, California Champagne	\$10	

Red Wine

	gls	btl
Conundrum Blend, California	\$12	\$44
Chianti, Banfi, Toscana Italy	\$12	\$44
Pinot Noir, Bogle, California	\$10	\$36
Pinot Noir, Francis Coppola, Monterey	\$12	\$44
Malbec, Terrazas "Altos Del Plata", Mendoza, Argentina	\$10	\$36
Zinfandel, Freakshow by Michael-David, Lodi	\$12	\$44
Cabernet Sauvignon, Sycamore Lane, California	\$9	\$32
Cabernet Sauvignon, Hess, North Coast	\$13	\$46