

## **Gran Spot Menu**

**Open at 9:00am Daily on The Deck at Granlibakken**

Cold Grilled Mary's Chicken Breast on a Telaar Roll - \$8.00

Served with jack cheese, lettuce, tomato, red onion, pickle & chips

Vegan Veggie wrap on a Wheat Wrap - \$8.00

With hummus, oven roasted tofu, oven roasted vegetables, romaine lettuce, chips

Caesar Salad - \$7.00

Romaine lettuce, croutons, house made Caesar, parmesan cheese

Chef's Salad- \$9.00

Mixed greens, julianne bell peppers, diced tomatoes, red onions, julianne turkey breast, hard boiled eggs, olives, julianne white cheddar cheese, ranch or Italian dressing

House Made Minestrone Soup \$4.00

Fruit & Cheese Plate \$10.00

Brie, Smoked Gouda, Dill Havarti, Assorted Fresh Fruits & Crackers

Baked Goods \$3.00

Candy \$2.00

Fruit/Plain Yogurt \$2.50

Chips \$1.75

Ice Cream \$3.00

Tahoe Bars: \$3.00

## **Gran Spot Beverage Menu**

**Hot Beverages 12oz/16oz**

Mocha \$3.00/ \$4.00

White Mocha \$3.00/\$4.00  
Latte \$2.75/\$3.50  
Caramel Latte \$3.00/\$4.00  
Chai Latte \$3.00/\$4.00  
Americano \$2.00/\$3.50  
Cappuccino \$2.50/\$3.50  
Espresso \$2.00  
Numi Organic Tea \$2.50

**Cold Beverages 16oz**

Iced Americano \$3.25  
Iced Mocha \$4.00  
Iced White Mocha \$4.00  
Iced Latte \$3.50  
Iced Caramel Latte \$4.00  
Iced Chai Latte  
Naked Juice \$4.00  
Soda \$3.00  
Sparkling Water \$3.00

**Craft Bottled Beers \$6.00**

Alibi Pale Ale  
Alibi Porter  
Alibi IPA  
Drake's 1500 Pale Ale  
Sierra Nevada Porter  
Sierra Nevada Pale Ale  
Lagunitas IPA  
Fat Tire Amber Ale

**Bottled Beers \$5.00**

Modelo  
Negro Modelo

Trummer Pils  
Coors Lights  
Bud Light  
Bud Light Orange  
Corona  
Stella  
Shock Top Belgian White

**Wine \$14**

Chardonnay  
Sauvignon Blanc  
Cabernet  
Merlot

**Full Bar available after 3:00pm**

Well cocktails \$7  
Premium cocktails \$9