

# NITES

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## SNAX



- WARM OLIVES herbs, citrus, piquillo peppers 5.  
PICKLES seasonal assortment 6.  
OYSTERS assorted, mignonette, lemon 3ea.  
MEATBALLS polenta, tomato sauce, basil, parmesan 11.  
PORK BELLY RILLETTE candied shallot, pickled mustard seed, chutney, cornichon 9.  
BEEF TARTARE pickled shallots, capers, mustard, cured yolk, radish, flatbread 13.  
CHARCUTERIE BOARD assorted house made & curated meats, accompaniments 9./15.  
CHEESE BOARD assorted, fresh, granola, honeycomb, chutney 9./15.  
BONE MARROW pickled cornichon, chutney, mustard greens, sherry vinaigrette 12.

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## PIZZAS



- MARGHERITA tomato sauce, mozza, basil, parm 12.  
MUSHROOM caramelized onion, gruyere, thyme, mozz, parm, truffle oil 15.  
SAUSAGE & KALE goat cheese, mozz, lemon zest, chili oil, parm 14.  
MEATBALL PIE tomato sauce, house made ricotta, mozz, parm, parsley 13.  
Add to any pizza... burrata 3. arugula 1. speck 3. egg 2. pancetta 2.

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OLD TOWN TAP SOURCES LOCAL, SUSTAINABLE INGREDIENTS AND CELEBRATES COMMUNITY.  
10164 DONNER PASS ROAD, TRUCKEE, CA 96161 / PHONE 530.563.5233  
OPEN DAILY 4PM TO 10PM, TO MIDNIGHT THUR / FRI / SAT. THANK YOU FOR YOUR PATRONAGE.

OLD TOWN  
PIZZERIA Tap SPIRITS