



Mother's Day Brunch with the Beacon Bar & Grill

Brunch served Sunday from 11a-3p | Served with house menu

Featured Cocktails:

The "Beacon" Raspberry Lemon Drop | \$10

Deep Eddy lemon vodka, fresh lemon, Chambord, sugar rimmed martini glass

Azunia Blanco "Organic Skinny" Margarita | \$10

Azunia Blanco Tequila, fresh lime juice, 100% blue agave syrup

ALa Carte Menu

Roasted Stone Fruit & Burrata Salad | \$17

Roasted Peach & Nectarine, Fresh Buttery Burrata Cheese & Crisped Prosciutto served with locally sourced Wild Rocket Arugula & an Olive Oil drizzle.

Strawberry Shortcake French Toast | \$18

Strawberry & Cream Cheese stuffed Brioche French Toast served with a side of Seasonal Fruit.

Miso Glazed Chilean Sea Bass | \$28

Seared Chilean Sea Bass topped with a Miso Glaze. Served over Sautéed Broccolini and Forbidden Black Rice. Garnished with Sesame Shitake Mushrooms.

Crab Cake Benedict | \$22

Two Succulent House Made Crab Cakes with Thick-Cut English Muffin and Poached Eggs. Finished with Old Bay Hollandaise. Served with Country Style Home Fries.

Call: 530.541.0630

Please note we do not take reservations until 5pm.

Visit us at: BeaconTahoe.com



1900 Jameson Beach Rd
South Lake Tahoe CA, 96150