

# WELCOME

to *Shangri-la*  
TAHOE OAKS CA

## TO SHARE

<b>CHEF'S CHOICE DEVILED EGGS</b>	11
<b>CHIPS &amp; SALSA</b>	7
<b>CORNBREAD W/JALAPEÑO &amp; HONEY BUTTER</b>	5
<b>HAND CUT FRIES W/AIOLI &amp; KETCHUP</b>	10
<b>HAND CUT TRUFFLE FRIES W/PARM &amp; HERBS</b>	13
<b>CRISPY BRUSSELS SPROUTS W/PARM (VEG/V*)</b>	12
<b>GRILLED RIBLETS</b> baby back pork ribs, BBQ dry rub, mojo-scallion jus	18
<b>GARLIC SHRIMP PIECES (*GF)</b> shrimp & chili oil, grilled baguette, garlic, fine herbs	19.5
<b>New!</b> <b>MOROCCAN FRIED CHICKEN - ON A STICK!</b> three boneless thighs with mint yogurt sauce	15
<b>QUESADILLA (VEG)</b> Chef's mix of Mexican cheeses, house-made pico, crema <b>*ADD CHICKEN \$7</b>	14
<b>New!</b> <b>HOUSE MADE PRETZEL BITES (VEG)</b> w/ honey mustard <b>*ADD HOUSE-MADE BEER CHEESE \$3</b>	12
<b>New!</b> <b>VEGAN CRISPY FALAFEL BALLS</b> w/ beet hummus & olive oil	13

## SALADS

<b>CAESAR SALAD (GF)</b> romaine, parmesan, croutons, house made anchovy and garlic dressing <b>*ADD Chicken \$7, ADD shrimp \$9</b>	10/16
<b>New!</b> <b>AVOCADO KALE salad (GF/VEG/*V)</b> baby kale, goddess avocado dressing, pickled onion, pumpkin seeds, ricotta salata, dried cranberry <b>ADD Chicken \$7, ADD Shrimp \$9, ADD Salmon \$14</b> <b>*VEGAN w/ no cheese</b>	10/16
<b>New!</b> <b>SEARED TUNA NICOISE (GF)</b> seared tuna, fingerling potatoes, green beans, cherry tomatoes, olives, frisee, egg	17

## SANDOS

<b>New!</b> <b>VEGAN BANH MI SANDO</b> compressed tofu, pickled veggies, cilantro, vegan sriracha aioli on a hoagie roll <b>*ADD FRIES OR SIDE SALAD FOR \$5</b>	17
<b>PORK KATSU SANDO</b> Niman ranch pork loin, brioche bun, gochujang aioli, watermelon radish, cucumber, cilantro (sub chicken breast available) <b>*ADD FRIES OR SIDE SALAD FOR \$5</b>	16
<b>New!</b> <b>BEEF SLIDERS (1,2,3)</b> American cheese, onion, lettuce, Shang sauce	6/12/16

## ENTREES

<b>BLACKEND SALMON</b> seared salmon, charred broccolini, chili-coconut jasmine rice, pico de gallo, pineapple caramel	32
<b>MARY'S ORGANIC FRIED 1/2 CHICKEN</b> buttermilk chicken, chili honey, slaw, house-made cornbread	29
<b>BAJA FISH TACO PLATE (*GF/V)</b> corn tortilla, fermented beer batter, local cod, crema, cabbage, pico, side of tomatillo tomato salsa, chips <b>*ADD Avocado \$3 *VEGAN - fried avo/no crema</b> <b>*GF with pan seared fish</b>	21
<b>SHANG BURGER</b> brisket/chuck/short rib blend, American cheese, onion, tomato, lettuce, Shang sauce, local bun, fries (sub chicken breast available) <b>*ADD Bacon \$3.5, ADD Avo \$3, SUB GF Bun \$3.5</b> <b>*Burger À la carte (no sides)</b>	22 17

## SWEET TOOTH

<b>BROWNIE SUNDAE</b> brownie, vanilla ice cream, candied nuts, caramel, peanut powder	11
<b>SNICKERDOODLE COOKIE</b>	2.5
<b>SCOOP</b> Vanilla ice cream or sorbet (rotating)	3.5



## HAPPY HOUR

4-5PM EVERY WED - SUN!

10% off Kitchen Menu

\$2 off all Beer, Wine & Shang Cocktails

25% off Wine Bottles!



**\*VEG: VEGETARIAN \*V: VEGAN \*GF: GLUTEN FREE OR GLUTEN FREE OPTION**

\*\* FRYER IS USED FOR ITEMS THAT MAY CONTAIN GLUTEN \*

\*Served raw or undercooked or contains raw or undercooked ingredients.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions