

Reserve Wine Bar

2500 2nd St Grand Sierra Resort and Casino 89595-1200 · +17757892332 · Updated: Jan 14, 2026

[View online menu](#)



SALADS 3

Artisan Spring Greens

\$9.00

Tear drop tomatoes, english cucumber, watermelon radish, strawberries, micro basil, champagne vinaigrette

Grilled Asparagus Salad*

\$10.00

Baby frisee, organic greens, mushrooms, artichoke, fried egg, feta, grilled asparagus, red wine reduction

Baby Gem & Kale Caesar

\$11.00

Crispy pork belly, shaved parmesan, focaccia croutons, caesar dressing

SMALL PLATES 9

White Prawn Tacos

\$12.00

Roasted corn, spicy slaw, pico, cilantro, avocado, corn tortillas

Short Rib Sliders

\$13.00

Blended horseradish, sesame buns, shoestring potato fries

Vegetable Spring Rolls

AVAILABLE OPTIONS

Avocado, carrot, cucumber, rice noodle, mint, peanut sauce

\$10.00

Add Shrimp: \$3.00

Tempura Chicken Skewers

\$12.00

Local honey butter, grain mustard, shoestring potato fries

Margarita Flatbread

\$10.00

Roma tomato, buffalo mozzarella, basil, garlic

Falafel Wrap

\$8.00

Naan, hummus, tomatoes, cucumbers, onions, tahini, and yogurt sauce

Lamb Tenderloin Kebabs

\$14.00

Feta, tomato cucumber salad, tzatziki sauce

Truffle Fries

\$9.00

White truffle oil, fried garlic, parmesan reggiano

Duck Poutine

\$13.00

Shoestring potato fries, duck confit, cheese curds, pan sauce gravy

ENTRÉES 5

Wagyu Beef Tenderloin	\$26.00
5oz center cut tenderloin, roasted mushrooms, cabernet reduction, parmesan polenta, asparagus	
Fettuccini	\$18.00
Crispy prosciutto, peas, parmesan, micro basil, vermont butter chardonnay cream or roasted garlic marinara sauce	
Sautéed Prawns	\$21.00
Smashed potato, crème fraiche, american caviar, saffron nage	
Chicken and Waffles	\$15.00
Buttermilk marinated chicken tenders, sautéed greens, herb & bacon waffles, bourbon maple syrup	
Reserve Burger	\$16.00
Certified angus beef, applewood smoked bacon, aged cheddar, brioche bun, shoestring fries, house ketchup	

CHEESE & CHARCUTERIE 3

Domestic	\$16.00
Bay Blue (California), Shepherd's Hope (Minnesota), Pleasant Ridge Reserve (Wisconsin)	
International	\$17.00
Taleggio (Italy), Drunken Goat (Spain), Brie du Pommier (France)	
Charcuterie	\$18.00
Prosciutto di Parma (Italy), Soppressata (Italy), Genoa (Italy), Chicken Liver Terrine (France), Chorizo (Spain) or Design your own from the list below	

CHEESE 6

Taleggio (Val Taleggio, Italy)	\$7.00
Pasteurized cow's milk cheese, with a creamy texture. Aromas are pungent, with a fruity, tangy and mild flavor	
Drunken Goat (Murcia, Spain)	\$8.00
This semi-firm pasteurized cheese is sweet and smooth, delicately grapey, with a gentle, pliable texture and mildly fruity flavor	
Brie du Pommier (Normandy, France)	\$7.00
Classic bloomy rind, this full-flavored cow's milk cheese has flavors of milk and sweet cream along with mushroom and cauliflower	
Bay Blue (Point Reyes, California)	\$6.00
This cow's milk cheese with it's beautiful natural rind is a mild blue cheese with a sweet salted caramel finish	
Pleasant Ridge Reserve (Dodgeville, WI)	\$8.00
Rich and hearty cow's milk cheese with complex layers and an intriguing tart fruitiness	
Shepard's Hope (Nerstrand, MN)	\$7.00
A fresh sheep's milk cheese with a silky mouth-coating texture and gentle citrus flavors	

CHARCUTERIE 5

Prosciutto di Parma (Italy)	\$9.00
Thinly sliced dry-cured salted ham	

Chorizo (Spain)**\$7.00**

Sausage notable for the addition of a smoked paprika that gives it its distinctive red color

Soppresata (Italy)**\$8.00**

Coarsely ground berkshire shoulder mixed and seasoned with traditional tuscan spices

Genoa (Italy)**\$8.00**

Thinly sliced pork salami with hints of garlic, salt, peppercorns, and wine

Chicken Liver Terrine (Normandy, France)**\$6.00**

Chicken blended with black truffles and port wine
