

APPETIZERS

HAMACHI CRUDO | 15

Hamachi, Yuzu soy, cucumber, tobiko, wasabi, microgreens
GF, DF

SHRIMP WATERMELON SKEWERS | 16

Grilled cajun shrimp, watermelon, fresh mozzarella, mint, heirloom cherry tomatoes, arugula, lemon vinaigrette
GF

WARM PRETZEL | 9

Baked Truckee Sourdough pretzel, grain mustard, beer & white cheddar cheese sauce

DEVEILED EGGS | 10

Eggs, pesto, mint, curried aioli, golden raisin chutney, pepitas
GF, DF, V
GF

TRI TIP BRUSCHETTA | 14

Shaved steak, cherry tomatoes, pickled red onion, Shaft blue cheese, toasted Truckee sourdough

CRISPY CHICKEN WINGS | 16

Chipotle honey barbecue sauce, celery, carrots, house made blue cheese dressing
GF

SALADS

*Add a protein: Natural BC king salmon +9
Cajun shrimp +9 | Natural grilled chicken +6
Spiced garbanzo beans +4*

ROASTED BEET | 13

Roasted organic beets, arugula, turmeric spiced fried garbanzo beans, faro, aromatic scented yogurt dressing
V

KALE PEACH | 16

Red cabbage, cucumber, red quinoa, feta cheese, peaches, toasted pumpkin & sunflower seeds, citrus vinaigrette
GF, V

WHOLE LEAF CAESAR | 14

Romaine, house made Caesar dressing, crostini, pecorino romano cheese
GF, V

BOWLS

Make any bowl a SALAD! Just ask your server to substitute romaine lettuce for the rice.

AHI POKE BOWL | 20

Ahi tuna, jasmine rice, mango, cucumber, sunomono, seaweed salad, asian vinaigrette, tobiko, sriracha aioli
GF, DF

BAHN MI BOWL | 15

Hoisin pork & beef meatballs, jasmine rice, pickled vegetables, cilantro, garlic aioli
GF, DF

CHICKEN BOWL | 15

Grilled lemon chicken, jasmine rice, chopped romaine, spinach, roasted corn relish, pepita dressing, cilantro
GF

NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
GF - Gluten free
DF - Dairy free
V - Vegetarian



PJ'S

AT GRAY'S CROSSING

EXECUTIVE CHEF DAVID SMITH

Est. 2008

BURGERS

Served with choice of french fries or side salad.
Substitute sweet potato fries + 2, onion rings +3
Gluten free bun +2

PJ's CLASSIC | 18

1/3 pound natural ground beef, white cheddar cheese, lettuce, tomato, onion, pickle, Truckee Sourdough brioche bun

BLACK BEAN & BEET | 18

House made black bean & beet veggie patty, white cheddar cheese, lettuce, tomato, onion, pickle, garlic aioli, Truckee Sourdough brioche bun

V, GF (If ordered with GF Bun +2)

Add sautéed mushrooms +2 | jalapenos +2
bacon +2 | blue cheese +2 | avocado +2
caramelized onions +2

CLASSICS

Served with choice of french fries or side salad
Substitute sweet potato fries + 2, onion rings +3

TURKEY MELT | 17

Oven-roasted turkey, avocado, bacon, tomato, arugula, garlic aioli, pepper jack & cheddar cheese, Truckee Sourdough bread

TRI TIP FRENCH DIP | 18

Shaved steak, horseradish cheddar, sautéed mushrooms & onions, rosemary au jus, Truckee Sourdough hoagie roll

KATSU CHICKEN SANDWICH | 16

Panko crusted chicken, curried aioli, pickled carrots, onions & jalapenos, cilantro, Truckee Sourdough brioche bun

TACOS

Served with house made corn tortilla chips and pico de gallo.

SHRIMP or COD | 16

Griddled, chipotle pineapple slaw, pepita dressing, pico de gallo

GF

SIDES

FRIES | 4

SWEET POTATO FRIES | 5

ONION RINGS | 6

SIDE SALAD | 5

DESSERT

FRESH BERRY CRISP | 12

Seasonal berries, crumble topping, vanilla ice cream

PECAN BREAD PUDDING | 10

Pecans, brioche bread, raisins, cinnamon & spice, vanilla ice cream, caramel

HOUSE BAKED COOKIES & MILK | 8

Rotating cookies, glass of ice-cold milk

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KIDS MENU

HAND HELD | 10

Served with choice of fries, white rice or veggies

GRILLED CHEESE (V) | BURGER | HOT DOG
CHEESE QUESADILLA (V) | CHICKEN TENDERS

KIDS PLATE | 12

Served with white rice & sauteed veggies (GF)

CHICKEN | TRI-TIP | SHRIMP | SALMON

DESSERT | 5

SCOOP OF VANILLA ICE CREAM

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PJ's at Gray's Crossing is a public venue, proudly operated by Tahoe Mountain Club.

CRAFT LIBATIONS | 12

SPICY WATERMELON MARGARITA

Jalapeno infused tequila, watermelon syrup, lime juice, agave, Tajin rim

STRAWBERRY LEMONADE

Vodka, house made strawberry Lemonade, soda water, sugar rim

BLOOD ORANGE PALOMA

Tequila, lime juice, blood orange puree, rosemary sprig

BASIL CUCUMBER MOJITO

Gin, cucumber, mint syrup, lime juice, tonic water

BLACKBERRY LEMON SMASH

Bourbon, lemon juice, simple syrup, fresh blackberries, ginger ale

FRENCH 75

Gin, lemon juice, simple syrup, bubbly brut, lemon peel

INTO THE FOREST OLD FASHIONED

Bourbon, pine needle maple syrup, orange & angostura bitters, orange peel

PJ'S BLOODY MARY

Vodka, tomato juice, house made bloody mary mix, pepperoncini, olive, onion

CLASSIC COCKTAILS | 10

MOSCOW MULE

MOJITO

GIN AND TONIC

CLASSIC MARGARITA

Tequila, triple sec, lime juice, agave

ZERO PROOF | 8

POMEGRANATE FIZZ

Orange juice, lime juice, pomegranate syrup, thyme, soda water

PINEAPPLE CUCUMBER FRESCA

Fresh pineapple-cucumber-mint juice, simple syrup, soda water

BEER

DRAFT BEER | 8

Modelo, Mexican lager
Truckee Brewing Co. IPA
Truckee Brewing Co Lager
MindHaze Hazy IPA

CANNED BEER

PBR | 6

Coors Light | 6

Bud Light | 6

Firestone 805 | 7

Shock Top | 6

Sierra Nevada Pale Ale | 7

Sierra Nevada Hazy IPA | 7

Fresh Squeezed IPA | 7

Heineken 0.0 | 6

White Claw | 7



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WINE BY THE GLASS

WOLF BLASS 10 | 36

Sparkling Brut, Australia, NV

BIELER 11 | 40

Rosé, Provence, 2020

GREG NORMAN 11 | 40

Chardonnay, CA, 2017

SONOMA CUTRER 15 | 56

Chardonnay, Russian River, 2018

MATUA 10 | 36

Sauvignon Blanc, Marlborough, 2020

HAUT BLANVILLE 13 | 48

Pinot Noir, France, 2018

CS 14 | 52

Cabernet Sauvignon, Columbia Valley, 2018

SOFT DRINKS | 3

Pepsi, Diet Pepsi, Sierra Mist,
Mug Root Beer, Dr. Pepper,
Mountain Dew

OTHER BEVERAGES | 4

Gatorade: fruit punch, orange,
lemon-lime, G2

Shirley Temple
Roy Rogers
Iced tea
Lemonade

Arnold Palmer
Juice: orange, pineapple,
grapefruit, apple, cranberry
Milk, chocolate milk
Hot Tea
Pellegrino

DRINK COFFEE DO STUFF | 5

WINE BY THE BOTTLE

L' ERMITAGE | 75

Sparkling Brut, Anderson Valley,
2007

TAITTINGER | 83

Sparkling Brut, France, NV

CHÂTEAU ST JEAN | 35

Sparkling Rosé, Sonoma, NV

HARTWELL | 40

Sauvignon Blanc, CA, 2018

LAIRD | 35

Pinot Grigio, Carneros, 2018

LOLA | 40

Chardonnay, Sonoma Coast, 2018

MANSFIELD DUNE | 60

Chardonnay, Santa Lucia, 2017

CAKEBREAD | 78

Chardonnay, Napa Valley, 2019

AU BON CLIMAT | 50

Pinot Noir, Santa Barbara, 2017

LOLA | 55

Pinot Noir, Russian River, 2017

TOLOSA | 74

Pinot Noir, Edna Valley, 2017

BACA | 65

Zinfandel, Paso Robles, 2017

DUCKHORN | 100

Cabernet, Napa Valley, 2017



BREAKFAST

BREAKFAST BURRITO | 10

Scrambled eggs, bacon, black beans, yukon gold potatoes, Monterey Jack & cheddar cheese, fire roasted salsa, garlic tortilla

VEGGIE BURRITO | 9

Scrambled eggs, sautéed mushrooms, black beans, yukon gold potatoes, Monterey Jack & cheddar cheese, fire roasted salsa, garlic tortilla

PJ'S BLOODY MARY | 10

Vodka, tomato juice, house made bloody mary mix, pepperoncini, olive, onion

DRINK COFFEE DO STUFF | 5

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WELCOME TO THE TURN
To place your order, please call:
530.550.5809

MENU

ALBACORE TUNA CUP | 10

Albacore tuna, red onion, celery, dill, lemon aioli, tomato, cabbage
GF, DF

ORGANIC CHICKEN CAESAR WRAP | 12

Grilled natural chicken breast, chopped romaine, parmesan, house
made caesar dressing, garlic flour tortilla

CALIFORNIA WRAP | 12

Oven roasted turkey, spinach, green cabbage, ranch dressing,
bacon, monterey jack cheese, avocado, garlic flour tortilla

GREY'S CROSSING BURGER | 14

1/3 pound grilled natural ground beef, cheddar cheese, roasted
garlic aioli, lettuce, tomato, onion, brioche bun

BBQ CHICKEN SANDWICH | 14

Grilled natural chicken breast, house made chipotle BBQ sauce,
cheddar cheese, lettuce, tomato, onion, brioche bun

ALL BEEF HOT DOG | 9

Hebrew National hotdog, hoagie bun. Ask for condiments

DELI SUB | 12

CHOICE OF: TURKEY, HAM OR MIXED ROASTED VEGETABLES (V),
Lettuce, tomato, onion, cheddar, mustard, mayonnaise, hoagie roll

GRAB AND GO

Chips | 3

Candy | 3

Tahoe Trail Bars | 4

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