

Blue Altitude



BAKERY & DELI

MENU

Artisan Pastries • Bold Creations
Elevated Dining

*Crafted with Seasonal Ingredients
Inspired by the Sierra*

Signature Pastries

Layered, laminated, elevated, and visually refined.

Sierra Wild Berry Lavender Croissant

Buttery, deeply laminated croissant layered with vibrant wild berry compote and finished with a delicate lavender glaze. Bright citrus notes and a soft honey sheen bring balance and elegance.

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Alpine Honey Pistachio Kouign-Amann

Deeply caramelized layers with a crisp exterior and tender interior, finished with golden honey glaze and rich pistachio cream. Subtle citrus notes elevate the sweetness.

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Blueberry Lemon Summit Danish

Flaky danish layered with glossy blueberry compote and silky lemon curd for a bright, balanced finish. A light glaze adds shine and a touch of sweetness.

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Chocolate Black Sesame Croissant

Rich dark chocolate layered with silky black sesame cream inside a deeply laminated croissant. A subtle nutty depth and cocoa finish create a bold, refined contrast.

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Tahoe Citrus Morning Bun

Caramelized sugar crust with crisp, spiraled layers infused with vibrant citrus zest. Finished with a light glaze for a bright, glowing finish.

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Caramelized Fig & Goat Cheese Croissant

Buttery croissant layered with creamy goat cheese and jammy caramelized figs. A subtle honey finish and fresh herbs bring a refined sweet-savory balance.

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Raspberry Rose Almond Croissant

Silky almond cream layered with vibrant raspberry compote inside a golden croissant. Finished with delicate rose notes for a soft floral elegance.

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Maple Pecan Praline Morning Roll

Warm, caramelized morning roll coated in rich maple praline glaze and topped with toasted pecans. A buttery, indulgent finish with deep golden sweetness.

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Spiced Pear & Honey Galette

Delicate pastry layered with tender spiced pears and finished with a light honey glaze. Warm cinnamon and nutmeg notes create a refined, comforting finish.

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Artisan Breads

Rustic, warm, and baked with intention.

Wildflower Honey Sourdough

A striking, naturally leavened sourdough layered with vibrant botanical swirls and delicate floral notes, creating a loaf that feels both artful and luxurious. Wildflower honey brings a soft golden sweetness, while the colorful interior gives each slice a dramatic, chef-driven finish. \$\$

Roasted Garlic Confit Bread

A deeply aromatic artisan loaf infused with slow-roasted garlic confit, creating rich, buttery pockets throughout a tender, structured crumb. The flavor is bold yet refined, delivering a warm, savory depth with a luxurious, melt-in-your-mouth finish. \$\$

Olive & Rosemary Alpine Loaf

A bold, savory artisan loaf layered with briny olives and fragrant rosemary, delivering a deep, herbaceous complexity with every bite. The structured crumb and crisp crust create a refined balance of richness and alpine freshness. \$\$

Cranberry Walnut Summit Bread

A beautifully balanced artisan loaf layered with tart cranberries and toasted walnuts, creating a rich interplay of brightness and depth. The tender crumb and structured crust deliver a refined, slightly sweet finish with a satisfying, nutty warmth. \$\$

Rustic Seeded Country Loaf

A wholesome artisan loaf layered with a blend of toasted seeds, offering a deeply nutty flavor and satisfying texture throughout. Its crisp crust and structured crumb deliver a clean, grounded richness with a naturally refined finish. \$

Smoked Salt & Herb Focaccia

An airy, slow-proofed focaccia with a delicate olive oil richness, finished with smoked salt and fresh herbs for a refined, aromatic depth. Its crisp edges and soft interior create a beautifully balanced bite with a subtle, savory lift. \$

Charred Onion & Gruyère Bread

A deeply savory artisan loaf layered with sweet charred onions and melted Gruyère, creating a rich, caramelized depth throughout. The tender crumb and golden crust deliver a refined balance of sweetness, salt, and warm, lingering umami. \$\$

Multigrain Mountain Hearth Loaf

A robust artisan loaf crafted with a blend of grains and seeds, delivering layered texture and a warm, nutty depth. Its structured crumb and hearth-baked crust create a grounded, refined finish inspired by alpine baking traditions. \$

Garden Herb & Vegetable Focaccia

An artistic focaccia designed as an edible garden, layered with vibrant herbs and seasonal vegetables arranged in a refined botanical composition. Light, airy, and delicately infused with olive oil, it delivers a fresh, savory elegance with a visually striking finish. \$\$

Dark Chocolate Rye Loaf

A bold, refined rye infused with deep cocoa and dark chocolate, creating a rich, slightly bittersweet profile with a smooth, lingering finish. Its structured crumb and subtle sweetness deliver a luxurious, dessert-like depth while remaining grounded in artisan tradition. \$\$

Gourmet Deli

Hearty, layered, bold, and unforgettable.

Summit Turkey

House-roasted herb-brined turkey layered on toasted artisan sourdough with whipped ricotta, wildflower honey mustard, preserved lemon citrus aioli, avocado, heirloom tomatoes, shaved fennel, microgreens, and crispy shallots. **\$\$**

High Sierra Bison Burger

Grilled bison with alpine cheddar, maple bacon, caramelized onions, blackberry–huckleberry aioli, roasted garlic jam, arugula, heirloom tomato, and smoked salt on brioche. **\$\$**

Sierra Veggie Melt

Roasted zucchini, squash, eggplant, and peppers layered with whipped herb chèvre, basil pesto, sun-dried tomato spread, arugula, and balsamic reduction. **\$\$**

Alpine Italian

Prosciutto, soppressata, and capicola layered with artichokes, roasted peppers, olive tapenade, parmesan, arugula, basil oil, and red wine vinaigrette. **\$\$**

Wild Mushroom Truffle Melt

Wild mushrooms sautéed with garlic and thyme, layered with truffle cheese, caramelized shallots, truffle aioli, and crispy onions. **\$\$**

Roasted Chicken Herb Aioli

Slow-roasted chicken layered with rosemary garlic aioli, avocado, heirloom tomato, arugula, pickled red onions, and lemon. **\$\$**

Prosciutto Burrata Fig

Prosciutto layered with burrata, fig jam, fresh figs, heirloom tomato, arugula, pickles, pistachios, and honey balsamic on ciabatta. **\$\$**

Smoked Salmon Alpine

Smoked salmon with dill cream cheese, cucumber ribbons, capers, pickled onions, lemon zest, and herbs. **\$\$**

Spicy Caprese Melt

Heirloom tomatoes, mozzarella, basil, garlic confit, chili oil, arugula, and balsamic glaze. **\$\$**

Grilled Peach & Brie

Grilled peaches with brie, mascarpone, prosciutto, heirloom tomatoes, arugula, almonds, peach-jalapeño jam, and honey-lavender drizzle. **\$\$**

Orchard Chicken Salad Baguette

Herb chicken with citrus crème fraîche, grapes, apricots, almonds, celery, herbs, lettuce, heirloom tomatoes, apple, and greens. **\$\$**

Coastal Herb Tuna Croissant

Tuna with lemon-dill aioli, capers, celery, herbs, greens, heirloom tomatoes, pickles, and parmesan on croissant. **\$\$**

Herb Roasted Turkey Burger

Herb turkey with avocado, garlic herb aioli, roasted peppers, heirloom tomatoes, arugula, pickled onions, and greens. **\$\$**

Seared Ahi Tuna Burger

Sesame seared ahi tuna with wasabi-lime aioli, avocado, cucumber, pickled ginger slaw, and greens. **\$\$**

Wagyu Gourmet Burger

Wagyu beef with cheddar, caramelized onions, roasted garlic aioli, heirloom tomato, butter lettuce, and truffle oil. **\$\$**

Elevated Sides

Fresh, vibrant, and crafted daily.

Pacific Island Mac & Potato Salad

Creamy macaroni and Yukon gold potatoes blended in lemon-herb aioli with mustard, carrot, celery, onion, and herbs. **\$\$**

Herb Dijon Potato Salad

Baby potatoes with whole grain mustard, herbs, crème fraîche, pickled shallots, and olive oil. **\$**

Garden Pesto Pasta Salad

Pasta with basil pesto, roasted vegetables, sun-dried tomatoes, parmesan, and herbs. **\$**

Creamy Herb Macaroni Salad

Macaroni with herb aioli, celery, chives, pickled onions, and lemon. **\$**

Waldorf Orchard Salad

Apples, grapes, walnuts, celery, and butter lettuce in yogurt-honey dressing. **\$**

Garden Herb Side Salad

Mixed greens and vegetables with fresh lemon herb vinaigrette. **\$**

Tropical Mango Coconut Salad

Mango, papaya, pineapple, strawberry, dragon fruit, coconut, banana chips, macadamia nuts, mint, and honey-lime glaze. **\$\$**

Fresh Cut Potato Chips

House-made thin sliced potatoes, lightly salted. **\$**

Sweet Potato Chips

Crisped sweet potatoes with sea salt. **\$**

Golden Onion Rings

Thick-cut onions in a crispy batter. **\$**

Signature Sauces & Aiolis

House-made, bold, and crafted to elevate every bite.

Garlic Herb Aioli

Creamy with fresh herbs and roasted garlic. **\$**

Truffle Aioli

Earthy and smooth with truffle. **\$\$**

Peach Jalapeño Jam

Sweet heat with vibrant finish. **\$**

Honey Lavender Drizzle

Floral and delicately sweet. **\$**

Chili Oil

Bold heat with aromatic spice. **\$**

Drinks & Smoothies

Bright, refreshing, and visually bold—crafted with fresh ingredients, layered flavors, and a signature Blue Altitude style.

Tahoe Sunrise Smoothie

A vibrant layered smoothie bursting with tropical mango, pineapple, and bright citrus, blended into a creamy sunrise-inspired finish with juicy, refreshing flavor in every sip.

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Alpine Green Smoothie

A clean, energizing blend of leafy greens, crisp green apple, and fresh herbs, balanced into a smooth, refreshing drink that feels both vibrant and nourishing.

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Wild Berry Protein Smoothie

Rich, creamy, and deeply berry-forward, this smoothie blends ripe strawberries, blueberries, and blackberries with a protein boost for a bold and satisfying finish.

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Seasonal Breakfast Drink Rotation

A rotating seasonal breakfast sip featuring fresh fruits, warming spices, citrus, herbs, and house-inspired flavor combinations designed to pair beautifully with pastries and morning favorites.

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House Vanilla Cedar Cold Brew

Bold cold brew layered with smooth vanilla and subtle cedar-inspired notes for a refined, woody finish that feels both grounding and elevated.

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Lavender Honey Latte

A silky, fragrant latte infused with floral lavender and golden honey, creating a soft, comforting cup with a delicate, elevated sweetness.

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Maple Cinnamon Cold Foam Brew

Rich iced brew topped with velvety maple cinnamon cold foam, offering a smooth, cozy-spiced sweetness over deep roasted coffee notes.

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Blood Orange Sparkling Refresher

Bright, bubbly, and citrus-forward, this sparkling refresher combines juicy blood orange flavor with a crisp effervescence for an ultra-refreshing finish.

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Matcha Coconut Cloud Drink

Earthy ceremonial-style matcha meets creamy coconut in this dreamy layered drink, finished with a smooth cloud-like texture that feels fresh, modern, and indulgent.

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Strawberry Basil Lemonade

A bright and refreshing lemonade infused with sweet strawberries and fresh basil, blending citrus sparkle with herbaceous summer flavor.

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Chef's Experimental Pastry

Avant-garde plated pastries with bold natural color, refined textures, and elevated ingredients in a modern fine-dining presentation.

Strawberry Citrus Blossom Slice

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Vanilla citrus mousse layered with berry gelée and delicate sponge, finished with fresh berries, citrus pearls, and edible blossoms and herbs.

Ube Violet Silk Cube

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Layered ube sponge, vanilla bean mascarpone mousse, coconut crémeux, and black sesame praline crisp finished with a glossy violet glaze.

Blood Orange Saffron Jewel Tart

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Almond sable tart with saffron citrus curd, blood orange gelée, candied peel, and honey-whipped ricotta.

Matcha Pistachio Moss Gateau

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Pistachio dacquoise, matcha cream, citrus accents, and pistachio crunch with a lush green moss-like finish.

Blue Spirulina Coconut Wave

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Coconut chiffon pastry with lime cream, blue spirulina glaze, toasted coconut tuile, and tropical notes.

Raspberry Hibiscus Rose Prism

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Geometric pastry layered with rose compote, silky cream, and berry-toned finish.

Golden Yuzu Chamomile Mille-Feuille

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Caramelized puff pastry with chamomile cream, yuzu curd, preserved citrus, and golden accents.

Beet Berry Velvet Éclair

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Choux pastry with berry cream, beet tones, and glossy finish.

Dragon Fruit Vanilla Orchid Pavlova

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Crisp pavlova with mascarpone, dragon fruit cream, and tropical accents.

Black Forest Noir Slice

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Dark chocolate cake with cream, black cherry accents, and glossy noir finish.

Seasonal Creations

Rotating, limited, and inspired by the Sierra.

Spiced Pear Honey Tart

Refined seasonal tart with caramelized pears, honey glaze, and warm spice.

Altitude Pastry Box

A curated assortment of our most beautiful seasonal pastries.

Chef's Experimental Pastry

Wild, artistic, and ever-changing—crafted to surprise.

Artisan Bread & Butter Board

Warm breads, whipped butter, and seasonal accompaniments.

Sierra Seasonal Tart Duo

Two refined seasonal fruit tarts with vibrant flavors and elegant presentation.

Wild Berry Lavender Dessert

Floral, layered, and delicately balanced with rich berry notes.

Alpine Fruit Crumble

Warm, rustic, and comforting with seasonal fruit and crisp topping.

Seasonal Dessert Trio

A rotating quatro of chef-selected seasonal creations.

Seasonal Dessert Party Platter

A generous shareable platter of seasonal desserts designed for gatherings.

Large Seasonal Dessert Party Platter

A very generous shareable platter of seasonal desserts for events.

XL Seasonal Dessert Experience Platter

An expansive showpiece platter with curated pastries, edible flowers, citrus accents, and chocolate details.

Grand Seasonal Dessert Experience Platter

A large-format luxury pastry spread featuring signature items and refined presentation.

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