



Rubicon Pizza Company

Rubicon Menu

Appetizers

Garlic Cheese Bread (KID FAVORITE!)

Locally made artisan baguette with garlic butter, topped with mozzarella, fontina, provolone and parmesan cheese and toasted to perfection. \$8.5

Crispy Calamari

Lightly battered and fried, served with marinara sauce. Cocktail sauce available upon request. \$15.5

Mozzarella Sticks

Breaded then fried mozzarella sticks. Served with marinara sauce. \$9

Spinach and Artichoke Dip

A creamy blend of spinach, artichoke, and cheeses served with deep fried pita bread. \$12.5 Optional: Gluten Free \$3.5

Hummus, Feta and Olives

Creamy hummus, sharp feta cheese, and house marinated kalamata olives served with warm, herbed pita flat bread. \$12.5
Optional: Gluten Free \$3.5

Beer Battered Parmesan Garlic Fries

Beer battered fries, tossed with garlic butter and topped with grated parmesan cheese. Served with ketchup or ranch. \$9

Buffalo Lodge Wings

Oven baked wings with sauces served on the side: buffalo hot sauce and creamy gorgonzola. \$18

Garlic Chips

A thin layer of fresh, medium size pizza dough covered in garlic butter, topped with our four cheese blend and served with ranch dressing. \$18.5
Options: Pesto Sauce \$1 / Gluten Free \$3.5

Salads

Rubicon House

Mixed greens, fresh ripe roma tomatoes, crisp red onions and focaccia croutons tossed in our signature balsamic dressing. Lg \$15.5 / Sm \$8.5
Options: Shrimp \$7 / Chicken \$4

Apple and Pecan (MOST POPULAR)

Crisp Granny Smith apples, sweet candied pecans and sliced red onions, tossed with mixed greens in our balsamic dressing. Topped with savory Gorgonzola cheese. Lg \$17.5 / Sm \$9.75
Options: Shrimp \$7 / Chicken \$4

The Greek

Romaine lettuce tossed in our homemade citrus dressing, then topped with chickpeas, cucumber, red and green onions, artichoke hearts, feta cheese, fresh tomatoes and parsley. If you like olives, just ask, and we'll add them!
Lg \$17.5 / Sm \$9.75 Options: Shrimp \$7 / Chicken \$4

Classic Caesar

Crisp Romaine tossed with focaccia croutons and fresh shaved parmesan cheese. Lg \$16 / Sm \$8.75 Options: Shrimp \$7 / Chicken \$4

Pasta

Spaghetti Bolognese (CHEF'S SIGNATURE)

Rubicon's signature meat sauce simmered with garlic, basil and tomatoes. Finished with a touch of cream for richness. \$19.5 Add Meatballs (Three) \$4.5

Italian Herb Shrimp Penne

Fresh rosemary, thyme and oregano sautéed with shrimp, diced roma tomatoes, a touch of cream, sharp aged parmesan cheese. \$21

Four Cheese Ravioli with Italian Sausage

Fresh ravioli tossed in our spicy marinara sauce, with roasted garlic, sweet Italian sausage, finished with fresh arugula, and a touch of cream. Ask us to leave out the heat if you don't like it spicy!
Ravioli can be made with Marinara or Bolognese upon request. \$19
Options: Shrimp \$7 / Chicken \$4

Gouda Mac & Cheese with Ham

Penne pasta smothered in gouda cheese and tossed with roasted ham. \$18 Add Bacon or Jalapenos \$1

Classic Tomato Basil

Fresh garlic and roma tomatoes simmered in extra virgin olive oil and tossed with spaghetti pasta, shaved parmesan and fresh basil. \$17.5
Add Meatballs (Three) \$4.5

EACH ADDITIONAL DRESSING OR SAUCE \$.50

ASK YOUR SERVER ABOUT GLUTEN-FREE OPTIONS!

Gourmet Pizza

Our special four cheese blend of mozzarella, provolone, fontina, and parmesan, tops all pizzas unless other cheeses noted.
Personal = 4 slices 8" / Medium = 8 slices 12" / Large = 8 slices 16"

Rubicon (HOUSE FAVORITE)

Pepperoni, Italian sausage, roasted peppers and onions, and portabella mushrooms top our specialty pizza.
Personal \$17 Medium \$25 Large \$32

Smoky BBQ Chicken and Bacon

Oven roasted chicken, crisp bacon, red onions, hickory BBQ sauce, four cheese blend, topped with creamy smoked gouda cheese and cilantro.
Personal \$17 Medium \$25 Large \$32

Blanco (CHEF'S SIGNATURE)

Creamy garlic sauce, sliced chicken breast, red onions, and crisp bacon, with our four cheese blend.
Personal \$17 Medium \$24 Large \$31

Thai Curry Chicken

Sweet curry sauce topped with roasted chicken, crisp yellow bell peppers, fresh tomatoes, red onion and mascarpone cheese topped with fresh lime slices, basil and cilantro. Ask for it spicy if you like heat! (Contains shrimp)
Personal \$17 Medium \$25 Large \$32

Fire Roasted Medley

Roasted garlic and fresh basil, tomatoes, roasted onions and peppers, and savory goat cheese, topped off with our own four cheese blend and basil oil.
Personal \$17 Medium \$24 Large \$31

Hawaiian

Canadian bacon, juicy Hawaiian pineapple, and fresh red onions.
Personal \$16 Medium \$23 Large \$30

Classic Margherita

Our thin Italian Margherita sauce is topped with diced roma tomatoes and fresh mozzarella cheese, basil oil, and finished with a touch of basil.
Personal \$16 Medium \$23 Large \$30

Mediterranean

Fresh tomatoes, artichoke hearts, kalamata olives, arugula, feta cheese, four cheese blend, and thin Italian Margherita sauce, sun dried tomatoes.
Personal \$17 Medium \$24 Large \$31

Big Mountain (FOR MEAT LOVERS!)

Loaded with Italian sausage, bacon, pepperoni, and Canadian bacon.
Personal \$17 Medium \$25 Large \$32

Pepperoni

Fresh mozzarella, provolone, parmesan and fontina cheeses, pepperoni.
Personal \$16 Medium \$23 Large \$30

Four Cheese

A cheese lover's dream! Rubicon's blend of cheeses, mozzarella, fontina, shaved parmesan, and provolone.
Personal \$15 Medium \$22 Large \$28

Create Your Own Pizza

Add up to three toppings to the four cheese pizza.
Personal \$17 Medium \$24 Large \$31

Gluten Free Pizza!

Available with any sauce and any combination of three of our gluten free toppings. 10" for an additional \$3.5!
All our gluten free dishes are prepared in a kitchen that uses wheat products and flour.

Kid's Menu AGE 8 AND UNDER ONLY

Jacob's Lotsa Cheese Please! Pizza \$11

Papa's Pepperoni Pizza \$12

Nick's Spaghetti Bolognese \$11 (Add Two Meatballs \$3)

Amanda's Chicken Fingers & Fries \$12.5

Paige's Penne Pasta with Butter \$7

Johnny's Cheesy Ravioli \$11

Steamed Broccoli \$4

Soup DeJour

Inquire for the day's selection. \$6 large cup

Desserts

Out of the Oven Chocolate Chip Cookie \$11

Truckee Whole Treats Bakery Gluten-Free Brownie \$11



Beverages

Bottomless Coke, Diet Coke, Sprite, Orange Fanta, Lemonade, Dr. Pepper	\$3.5
Virgil's All Natural Rootbeer	\$4
Numi Hot Tea	\$2.5
Hot Chocolate & Whipped Cream	\$3
Alpen Sierra Certified Organic Café Mexico Chiapas Coffee	\$3.5
S. Pellegrino Mineral Water	\$3
Kids Juice (Apple & Fruit Flavors) <i>(Capri Sun All Natural 100% Juice)</i>	\$2.5
Milk	\$2.5
Orange Juice	\$3
Shirley Temple	\$3.5
Roy Rogers	\$3.5
Loose Leaf Sri Lanka BOP Ice Tea	\$3

Signature Cocktails

Watermelon Mojito \$16

Flora de Cana silver rum, fresh squeezed watermelon, fresh squeezed lime, fresh muddled mint, a touch of salt and sugar, topped with soda water. The perfect summer refreshment! **Share a pitcher \$50**

Vintage Old Fashioned \$16

Woodford Reserve Bourbon, simple syrup, dash of bitters, served on the rocks with an orange twist and Luxardo cherry.

Rubicon Shaken Lemonade \$16

Tito's Handmade Vodka*, fresh spring of rosemary, meyers lemon juice, simple syrup, shaken and served on the rocks.

Chipotle Bloody Mary \$16

House infused garlic peppered Tito's Vodka* combined with our secret Chipotle Bloody Mary mix. Our bloodys are gluten-free and topped with house pickled vegetables.

Tres Agaves Cadillac Margarita \$16

Organic Tres Agaves Blanco Tequila, Cointreau Orange Liqueur, Cointreau Noir float, fresh lime juice, sweet and sour and orange juice.

Spicy Blood Orange Margarita \$16

House-made jalapeño infused tequila, Cointreau Orange Liqueur, blood orange puree, sweet and sour and orange juice.
"If you can't hang, we'll hold the spice for you!"

Top Shelf Ultra Anejo Margarita \$25

Herradura Ultra Anejo Tequila, fresh squeezed lime and organic agave nectar, stirred until frosty cold and served up in a chilled martini glass.

We Make Great Martini's!

However you like your martini, our bar team can surely make it happen! Hunter prefers St. George Gin with a lemon twist.
Mike prefers Belvedere Vodka with 3 olives.

Hot Drinks

Hot Apple Jerry \$14

House-infused Sailor Jerry Spiced Rum, American Born Apple Pie Moonshine, topped with spiced apple cider.

Tahoe Toddy \$14

Woodford Reserve Bourbon, honey simple syrup, meyers lemon juice, and a cinnamon stick. Topped with steeping hot water.

Irish Coffee \$14

Irish whiskey, local coffee, simple syrup, finished with whipped cream. Want Irish Cream? Add for \$1

Nutty Irishman \$14

Irish Whiskey, hazelnut liqueur, Irish Cream, local coffee finished with whipped cream.

Peppermint Patty \$14

Peppermint liqueur, coffee liqueur, hot chocolate finished with whipped cream.

Dirty Snowman \$14

Vanilla vodka, Irish Cream, hazelnut liqueur with hot chocolate finished with whipped cream.

Mules

Ax Handle \$14

Tito's Handmade Vodka*, Giffards Ginger Liqueur, fresh mint, lime juice muddled and topped with Regatta Ginger Beer.

Boondocks \$14

Woodford Reserve Bourbon, fresh squeezed lime, topped with Regatta Ginger Beer.

Pinball \$14

Organic Tres Agaves Blanco Tequila, muddled cucumber, mint, fresh lime juice topped with Regatta Ginger Beer.

Powder Bowl \$14

Sailor Jerry Spiced Rum, Whaler's Original Dark Rum, fresh lime juice. Served on the rocks over Regatta Ginger Beer.

Draft Beer

We have great draft beers on tap! Please ask your server for our most current draft beer selection or visit Untappd and search Rubicon Pizza under Venues.



Beer Bottles/Cans

(For Here or To Go)

Coors Light	\$5.5
Modelo	\$5.5
Fifty Fifty, Tahoe Pils *local*	\$7.5
Tremor California Lager	\$6.5
Knee Deep, Tahoe Deep Imperial IPA	\$7.5
Revision IPA *local*	\$6.5
Sudwerk Hefeweizen Bavarian Wheat	\$6.5
Lead Dog Peanut Butter Stout	\$7
Guinness	\$7
Golden State Mighty Dry Cider (Gluten Free)	\$7
Strange Beast Organic Hard Kombucha (Ginger, Lemon & Hibiscus)	\$8.5
Sierra Nevada Wild Little Thing Sour	\$7
Omission (Gluten Removed)	\$6.5
St. Pauli Girl (non-alcoholic)	\$6

White Wines

	Glass	Bottle
Sauvignon Blanc, Matua, New Zealand	\$12	\$40
Sauvignon Blanc, Joel Gott, California	\$11	\$36
Pinot Grigio, Bollini, Trentino Italy	\$13	\$44
Chardonnay, Hess, Monterey	\$12	\$40
Chardonnay, Sonoma-Cutrer, Russian River	\$16	\$54
Prosecco, Zonin, Italy 375ml	\$12	
Rosé, Dauo, Paso Robles	\$15	\$50

Red Wines

Merlot, Rutherford Ranch, Napa Valley	\$15	\$50
Zinfandel, Freakshow, Lodi	\$13	\$44
Pinot Noir, Napa Cellars, Napa Valley	\$15	\$50
Pinot Noir, Cakebread Cellars "Two Creeks", Anderson Valley	\$14	\$44
Chianti Classico, Banfi, Italy	\$14	\$44
Malbec, La Posta Paulucci, Argentina	\$13	\$44
Cabernet Sauvignon, Hess, North Coast	\$14	\$44
Cabernet Sauvignon, Joel Gott 815, California	\$14	\$44
Cabernet Sauvignon, Caymus Vineyards, Napa	\$14	\$140

* We proudly partner with Tito's Handmade Vodka to raise awareness for a local non profit.

rubiconpizzaco.com

All items subject to availability.

