



Banquet Menus

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This Banquet Packet provides sample menus and current pricing. Our Chef would be delighted to tailor a menu to your specific needs. Prices are subject to change, food pricing is guaranteed within 30 days of event date. 20% taxable service charge and 7.25% tax added to all quoted prices. Please advise our Group Sales Manager of any disabilities, food or beverage allergies, or other requests on behalf of your guests.

January 2012

Wel come to Tahoe Restaurant Collection

We would like to welcome you and introduce you to Caliente Southwest South, as well as our two other Lake Tahoe restaurants, Gar Woods Grill & Pier & Riva Grill. Following is a description of each venue.

Caliente is located in Kings Beach on Lake Tahoe's north shore and is beautifully appointed with an upscale, Southwestern flair. The large rooftop deck and Palapa bar are popular spots in the summer. The entire restaurant may be bought-out for events.

Gar Woods & Riva Grill each showcase the nostalgic ambiance of Tahoe's classic wooden boat era and are home to the famous "Wet Woody®", a drink that must be experienced. With nearly 2 million sold, you'll be in good company! At both lakefront locations, the entire restaurant along with our most coveted amenity, the deck, may be reserved for groups of up to 400 (date restrictions apply). Upstairs private rooms with balconies are available year-round. Gar Woods can accommodate groups of up to 160 in combined rooms or smaller parties may reserve just one room. Riva Grill can accommodate groups of up to 220 upstairs.

Gar Woods is located on the north shore of Lake Tahoe in picturesque Carnelian Bay and is also accessible by boat utilizing our deep water, 130-foot pier. Private banquet rooms with floor to ceiling windows offer dramatic, sweeping lake views. The larger "Riva Room" and the smaller "Caliente Room"- joined by a central foyer- feature knotty pine exposed beam ceilings and hickory and wicker chairs, reminiscent of "Old Tahoe".

Riva Grill is located in South Lake Tahoe and incorporates rich mahogany exposed beam ceilings, artistic lights and skylights into a contemporary design that brings all the beauty of Tahoe indoors through floor to ceiling windows. (For information please contact Riva Grill Group Sales at 530-542-2600.)

Celebrating anniversaries of 5 years, 24 years, and 14 years respectively in 2012, our fun-in-the-sun restaurants provide ideal settings for upbeat and unforgettable events on the Lake!

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Wel come to Caliente Southwest South

Located in historic Kings Beach and just minutes from the waterfront, Caliente takes its name from its diverse family neighborhood surroundings. Caliente specializes in the flavor of the American Southwest and beyond. Think Sante Fe through Brazil, or as we like to say, "Southwest, South". Caliente, opened on August 3rd, 2007 after an extensive remodel, is one very important step in the revitalization of the Kings Beach neighborhood. Today, Caliente stands on North Lake Boulevard as the stunning example of the Kings Beach remodel in progress. We take great pride in our creation and our clean, casual and friendly atmosphere. Caliente offers an unequaled and unique variety of quality fun, food and beverage at affordable prices. Dining out is more than just a meal, it is an event based on value and a wonderful experience. Combine our cuisine with generous premium margaritas and our famous signature drink, The ChupaCabra, and we have created a dining experience to remember!

Group Bookings

Caliente is a great place to host a party! Caliente can accommodate groups up to 50 in the main dining room for an early dinner seating at 5:00 pm year round. Groups over 20 are required to select from one of our limited menus. Our Group Sales Manager and Chef will work with you to put together the perfect menu for any occasion. As Caliente does not have private rooms, slideshows, speeches and standing cocktail hour are not available unless the restaurant is closed to the public.

Restaurant Closures

For large parties, Caliente can be closed to the public for lunch & dinner events. A minimum will be established for each restaurant closure. Food, beverage and certain fees apply to the minimum. Restaurant closure fees, outside rentals, tax & gratuity may not be applied toward the minimum. Failure to meet the minimum will result in a minimum fee. A one time non-refundable fee of \$1,000 is assessed in addition to our normal charges to reserve and close the entire restaurant during the day or evening.

Caliente Restaurant Menus

Botanas, Sopas y Ensaladas

Nachos con Pollo

shredded chicken with queso fundido, jalapeños, black bean puree, sour cream and pico de gallo

Slider Across the Border

three chorizo & beef burgers, guacamole, queso chihuahua, tomato cream & jalapeños

Cerveza Chile Relleno

poblano with queso fresco, cotija & jack cheeses, black beans, crema & guacamole

Don Tomas Guacamole

fresh avocados smashed together with cotija cheese, tomatoes, spices & fresh lime (half order available)

Spicy Jalapeño Six Shooters

bacon and cheddar stuffed, beer battered, hot & spicy jalapeño "shots" with cilantro buttermilk

Queso Fundido con Chorizo

hot & creamy dipping sauce made with manchego and jack cheeses

Short Rib Flautas

braised short ribs, black beans & jack cheese wrapped in red corn tortillas with guacamole & pico de gallo

Roasted Corn & Achiote Chicken Quesadilla

manchego, cotija & jack cheeses, roasted poblano, cashew pesto, charred tomato sauce & guacamole

Albondigas Soup

traditional mexican meatball soup with cotija cheese & tortilla strips

Ensalada de la Casa

field greens with mango pico de gallo, cotija cheese, pumpkin seeds & ancho honey-lime dressing

Las Favoritas de la Palapa

Nacho Burger

1/2 lb. tenderloin topped with tortilla chips & pickled jalapeños, smothered with manchego cheese, queso fundido, pico de gallo and habanero aioli & served with black beans

Wet Burrito

choice of braised chicken or pork, stuffed with cilantro-lime rice & black beans & topped with tomatillo & charred tomato salsas with habanero aioli & crema

Bibliteaka Ensalada

grilled skirt steak & baby greens with roasted corn, chiles, oranges, cucumbers, sweet & spicy onion & avocado-mezcal vinaigrette served in a tortilla bowl

Fish Tacos

(battered or grilled) apple-jicama slaw, guacamole & tomato cream

Tamales Trio

3 chicken tamales with 3 sauces - green tomatillo, Chile Colorado & jack cheese with cilantro-lime rice and pico de gallo

Caliente Restaurant Menus

Tahoe Tacos Especial es

chicken tingas - chicken braised in chil i de arbol , chipotle , tomato & onion
carne asada - grill ed skirt steak, charred tomato sal sa & habanero-chipotle cream
braised pork - slow roasted pork, sautéed peppers, onions & habanero-chipotle cream
spicy shrimp - with onions, peppers, tomato cream & jicama sl aw

Sizzl ing Fajita Pl atters

with sautéed peppers & onions, guacamole, pico de gal lo, sour cream, cil antro-lime rice, whole bl ack beans & choice of warm fl our or corn tortil las

Chicken - Achiote marinted chcken
Steak - pineapple marinated skirt steak - Al pastor style
Shrimp - chipotle & agave rubbed with peppers & onions
Vegetarian - chayote & zucchini, sautéed peppers & onions (no rice)

Platos Grandes

Chicken Mole Enchil ada
fresh pico de gal lo, jack cheese & crema with cil antro-lime rice

MiniSkirt Steak Enchil ada
fresh pico de gal lo & queso chihuahua with cil antro-lime rice, tomatillo y charred tomato sal sas

Shrimp Enchil ada
In a spicy chil i de arbol cream sauce with house vegetabl es & cil antro-lime rice

Pl aya Pael la
shrimp, cl ams, achiote chicken & chorizo with saffron rice, peppers & onions in spicy lobster tomato broth

Lobster & Shrimp Tacos
sautéed citrus & cil antro marinated lobster & rock shrimp with granny smith appl e sal sa, shredded lettuce & habanero aioli in warm corn tortil las with cil antro-lime rice

Short Rib Tacos
beef ribs cooked during our siesta with ancho chil e & tamarind served with appl e-jicama sl aw, cil antro-lime rice & white bl ack beans

Crab Chimichanga
rock crab, roasted corn & pobl ano peppers wrapped in a fl our tortil la with crema & mango tomatillo chutney

Grill ed Skirt Steak
arrachera style wth pico de gal lo, crema, queso fresco, grill ed scall ions & pobl ano potatoes au gratin

Cochinita Pibil
achiote braised pork with saffron rice, whole bl ack beans, pickl ed onions & warm corn tortil las

Beach Menu

Chips & Salsa
Queso Fundido Con Chorizo (*served family style*)

Entrées
Choice of:

Wet Burrito
braised pork topped with tomatillo & charred tomato salsas
with habanero aioli & crema

Shrimp Enchilada
in a spicy chili de arbol cream sauce with house vegetables & cilantro-lime rice

Chicken Mole Enchilada
fresh pico de gallo, pepperjack & crema with cilantro-lime rice

Vegetarian Option Available

Dessert
Sopapillas (*served family style*)

\$24.00 per guest

For groups over 30, all courses (including all entrees)
may be served family style on each table
(note: chicken tingas would be served family style instead of the wet burrito)

Poblano Menu

Chips & Salsa
Homemade Guacamole

Starter

Ensalada de la Casa
field greens with mango pico de gallo, cotija cheese, pumpkin seeds & ancho
honey-lime dressing

Entrées

Choice of:

Grilled Skirt Steak
arrachera style with pico de gallo, crema, queso fresco, grilled scallions &
poblano potatoes au gratin

Shrimp Enchilada

In a spicy chili de arbol cream sauce with house vegetables & cilantro-lime rice

Cochinita Pibil

achiote braised pork with saffron rice, whole black beans, pickled onions & warm
corn tortillas

Vegetarian Option Available

Dessert

Churros (*served family style*)

\$34.00 per guest

For groups over 30, all courses (including all entrees)
may be served family style on each table

Habanero Menu

Chips & Salsa
Homemade Guacamole

Hors D'oeuvres
Ceviche Shooter

Starter
Ensalada de la Casa
field greens with mango pico de gallo, cotija cheese, pumpkin seeds & ancho
honey-lime dressing

Entrées
Choice of:

Ancho Chile Beef Short Ribs
cooked during our siesta with ancho chile, tamarind demi & poblano potatoes
au gratin

Snapper Veracruz
pan seared fish, served with artichoke hearts, capers, bell peppers,
olives & onions with cilantro-lime rice

Achiote Chicken
with mole poblano and sweet corn polenta

Dessert
Mini Pink Taco & Churro

\$44.00 per guest

For groups over 30, all courses (including all entrees)
may be served family style on each table

Banquet Hors D'oeuvres

Placed Hors D'oeuvres to Share

(recommend 1 order for 3-4 ppl)

Queso Fundido con Chorizo	\$8 / order
Don Tomas Guacamole	\$11 / order
Southwest Ceviche	\$14 / order
Nachos con Pollo	\$15 / order

Passed Hors D'oeuvres

great for restaurant closures! may be placed as well ...

Roasted Corn & Achiote Chicken Quesadilla	\$2.75 / each
Short Rib Flautas	\$3.50 / each
Chicken Tingas Tostadas	\$2.75 / each
slow braised chicken served on a mini tostada with black bean puree, shredded lettuce, crema, pico de gallo	
Chorizo & Beef Sliders	\$3.50 / each
Mini Sopes (black bean, chicken, or pork)	\$3.50 / each
Empanadas	\$3.50 / each

Wines

	glass	bottle
'10 chardonnay toasted head (california)	8-	26-
'09 chardonnay chal one estate (chal one)	11-	34-
'10 chardonnay rombauer (carneros)	16-	57-
'10 sauvignon blanc kim crawford (marlborough)	10-	29-
'10 pinot gris elk cove (willamette valley)	9-	28-
'09 cabernet toasted head (california)	8-	26-
'09 cabernet beringer (Knights Valley)	12-	38-
'07 merlot franciscan (napa)	9-	29-
'08 pinot noir gloria ferrer (carneros)	11-	38-
'09 malbec graffigna (argentina)	9-	27-
'10 tempranillo tapena (spain)	9-	25-
'09 ferrari-carano siena (sonoma)	11-	34-

Dessert

Churros

with a chocolate syrup drizzle served with vanilla ice cream

Pink Taco

peppermint ice cream sandwiched between chocolate dipped wafers with granada cream

Sopapillas

con crema de rompopo, agave nectar y strawberry coulis

Kahlua Flan

with house made caramel sauce, candied orange zest & whipped cream

Tequila list

Blanco

crisp, sharp, dry & clear,
a finished product after two
distillations, unaged,
preferred for pure agave flavor

1800 100 proof	11-
1921 blanco	11-
7 leguas	11-
asombroso platino	11-
cabo wabo	11-
campeon	11-
casa noble crystal	12-
cazadores	9-
clase Azul	19-
corazon	11-
corralejo	10-
corzo	11-
don julio	12-
el jimador	9-
el tesoro platinum	11-
frida kahl o	12-
gran centenario plata	12-
herradura	11-
partida	12-
patron	11-
patron gran platinum	45-
sauza hornitos	8-
tres agaves	10-
tres generaciones	11-

Mezcal

scorpion silver	10-
scorpion reposado	11-
scorpion 3yr anejo	15-

Reposado

rested tequila, aged for sixty
days to one year in oak barrels,
smoother than blanco tequila,
great for margaritas

1921 aged	12-
1921 reserva especial	13-
7 leguas	12-
asombroso la rosa	14-
cabo wabo	12-
campeon	12-
casa noble	13-
cazadores	10-
chamucos	12-
chimayo	8-
clase azul	20-
corazon	12-
corralejo	11-
corzo	12-
cuervo tradicional	9-
don julio	13-
el jimador	10-
el tesoro	12-
frida kahl o	15-
gran centenario	13-
gran centenario azul	8-
herradura	12-
partida	13-
patron	12-
sauza hornitos	9-
tonal a reserva Especial	13-
tres agaves	11-
tres generaciones	12-

Anejo

aged for one or more years in
oak barrels, darker than
reposado tequila, distinctive
wood flavor, recommended for
sipping

7 leguas	13-
asombroso	50-
cabo wabo	13-
campeon	13-
casa noble	16-
cazadores	12-
corazon	13-
corralejo	12-
corzo	13-
cuervo reserva de la familia	21-
don julio	14-
don julio 1942	24-
don julio real	75-
el tesoro	13-
el tesoro paradiso	22-
frida kahl o	19-
gran centenario	15-
herradura	13-
herradura seleccion suprema	75-
maestro doble	14-
partida	16-
patron	13-
patron gran burdeos	125-
sauza hornitos	10-
tonal a suprema reserva	15-
tres agaves	12-
tres generaciones	13-

Bar list

Liquors and Prices

well drinks	\$5.95
call drinks & blended (including irish, brandy coffee & hot toddy)	\$7.95
house margarita	\$7.95
house cocktail—chupacabra	\$8.95
premium drinks, coffee drinks, 2 liquor	\$9.95
super premium, 3 liquor	\$10.95

Non-Alcoholic & Waters

coffee	\$3.25
sodas & ice tea - refills free	\$3.25
fruit juice drink & milk	\$3.25
root beer floats	\$6.90
virgins	\$5.95
becks n/a	\$4.95
pellegrino sparkling water - 500ml / 1 liter	\$4.50/\$6.50
red bull & sugar free red bull	\$4.00

House Wines

chardonnay	glass \$8.00
<i>toasted head chardonnay</i>	bottle \$26.00
cabernet	glass \$8.00
<i>toasted head cabernet</i>	glass \$8.00

Draft Beer

	25 oz	16 oz
dos equis lager	\$7.95	\$5.95
negra model o	\$7.95	\$5.95
sierra nevada seasonal	\$7.95	\$5.95
sierra nevada seasonal	\$7.95	\$5.95
stella artois lager	\$7.95	\$5.95
coors light	\$7.95	\$5.95

Bottled

bohemia	\$5.95
budweiser	\$4.95
bud light	\$4.95
coors light	\$4.95
corona extra	\$5.95
corona light	\$5.95
heineken	\$5.95
sierra nevada pale ale	\$5.95
tecate can	\$4.95
model o especial - 24 oz. can	\$7.95
corona familiar - 32 oz.	\$9.95

Champagne

mumm napa brut splits	\$10.95
spritzers, wine coolers	\$7.95

\$5.95 Well

vodka	smirnoff
gin	seagram's
bourbon	jim beam
scotch	lauder's
rum	conch republic
brandy	korbel
tequila	cabrito
vermouth	martini & rossi

\$7.95 Call

Whiskey/bourbon	canadian club
	jack daniel's
	seagrams 7
	skyy
	beefeaters
	bacardi limon
	bacardi select
	bacardi light
	malibu
	mt gay rum
	apple schnapps
	blue curacao
	butternip
	schnapps
	crème de cassis
	crème de cacao - dark
	crème de cacao - light
	crème de menthe - green
	crème de strawberry
	orange curacao
	peach schnapps
	triple sec
	jagermeister
	southern
	comfort
	damiana orange
	liqueur
	licor 43

liquers

\$9.95 Premiums

Whiskey/Bourbon maker's mark
wild turkey
aperitif campari
rum bacardi 151
captain morgan
scotch myer's dark rum
dewar's white label
gin johnny walker red
vodka tanqueray
absolut
absolut citron
absolut mandarin
absolut peppar
absolut ruby
absolut vanilia
stoli 80
stoli razberi
Liqueurs amaretto di saronno
frangelico
gol dschl ager
kahlua
midori
rumple minze
saint brendan's
sambuca romana
tuaca
cachaca leblon
pisco carmen de alto

\$10.95 Super Premiums

Whiskey/bourbon crown royal
knob creek
bel vedere
vodka chopin
grey goose
grey goose orange
ketel one
ketel one citroen
gin bombay sapphire
scotch chivas
gl enlivet 12 yr.
johnnie walker
black
liqueurs chambord
cointreau
drambuie
grand marnier
cognacs/ports courvoisier
Specialty Spirits
macallan 12 year old \$11.95
graham's 1994 vintage port \$25.00
grand marnier centenaire \$25.00
grand marnier 150 \$45.95

General Policies

Contracts

A confirmation letter , contract & event order must be signed upon receipt of deposit. A revised, signed event order must accompany all changes. Please read the event order carefully. In addition a final completed event order confirming food, beverage, attendance, rentals, set up & rates must be signed prior to the event. All events will be subject to one master bill. Final payment is due at the conclusion of your event. Business and personal checks are not accepted for final payment. We accept MC, Visa, Discover, Certified Funds & Cash. Unless a specific room is guaranteed with a minimum, Gar Woods reserves the right to move your event from one room to another, including the downstairs dining area, for any reason. You will be notified 10 days in advance of any changes affecting your event location.

Deposits & Liquidated Damages

All deposits; including fees to close the restaurant are non-refundable. All deposits received upon signing the confirmation letter & contract described above, shall be subject to the liquidated damages clause herein after described. All deposits are based on an estimate of total charges including tax and gratuity.

1st Deposit: 25% due upon booking (all closure fees due at this time)

2nd Deposit: 25% due 60 days prior to the event

3rd Deposit: Due 30 days prior to the event, this deposit shall bring the total of all deposits to 75% of the actual estimated cost of the event, which may differ from the original estimate. If a party is booked within 30 days of the event date, a 75% deposit is due upon booking.

All deposits upon receipt by the restaurant are subject to liquidated damages as follows. Contracting Client agrees that if it breaches this Contract by cancellation of any event, it will be impractical or extremely difficult for the restaurant to determine the damages that it will sustain. It is therefore agreed that in the event of such breach & cancellation by contracting Client, the restaurant shall retain the amount of its deposit as of the date of cancellation. Please be advised, our credit card authorizations pre-authorize for 20% over the initial amount entered, for future gratuities provided by our guests. This is standard procedure for credit card charges in restaurants. The charge will appear on your statement for the actual amount entered.

Gratuities & Taxes

A 20% service charge will be added to all food, beverage, fees & any services provided or contracted by the restaurant. Taxes will be added to all charges, including service charges as required by the California State Board of Equalization.

Guarantees

The minimum number of people attending must be guaranteed 7 days prior to the event. The actual number of attendees may exceed the guaranteed number by 5% if notice of increase is received by the restaurant no less than 48 hours before the scheduled event start time, but may not be decreased. Should the number of attendees exceed 5%, the restaurant has the right to revise the event order/contract as necessary to accommodate the guests. Such revision may include additional charges per the number of attendees exceeding 5% in accordance with the Rates & Additional Charges set forth on page 19 of this banquet packet.

General Policies Continued..

Food & Beverage

Food (with the exclusion of cakes), liquor, beer & wine must be purchased from the restaurant only. Menu prices are subject to change up to 30 days prior to your event. If menu is selected within 30 days, groups will be charged restaurant prices currently in effect at the time of event. Beverage prices are subject to change at any time and without notice. Children 10 and under attending events serving buffets will be charged one half of the advertised buffet price. Prepared buffet food may not be taken from the premises. Special pricing must be confirmed through our Banquet Manager 30 days prior to your event. Final Event Orders must be signed and returned to Banquet Manager at least 48 hours prior to the event. Banquet information, menu items and prices may change at least twice a year, generally June and December. Quotes for parties are held for 7 days. Upon prior restaurant approval, you may be allowed to bring a special bottle of wine to your event. A corkage fee of \$20 will be charged on each 750 ml bottle or smaller. Limit one bottle per party. Clients requesting No Host beverage service will not be responsible for the beverage tab, however a 20% gratuity will be added to the final bill for all drinks purchased by guests at the event.

Menu Selection

Groups of 20 or more & groups seated upstairs may be required to select a customized menu. No prior meal counts need to be given ahead of time so guests may make their selections on the day of the event. Special orders must be finalized 30 days prior to event date. Menus must be selected 14 days prior to event date.

Damage

The contracted client is responsible for the conduct of their guests and agrees to pay the restaurant any and all damages arising from the occupancy & the use of the restaurant facilities by the client, client contractors, guests & any person(s) present at the function. Payment for such damages shall be due immediately upon receipt of the restaurant invoice detailing repair costs. The restaurant will not assume responsibility for lost or damaged property left in the restaurant before, during or following the event. Any damages or injuries claimed by the Contracting Client &/or attendees not reported within 72 hours of the conclusion of the event shall be waived by contracting Client.

Signs & Decorations

Minimal approved signage is permitted. Signs should be freestanding or on an easel. No tacks, nails or staples may be used to affix signs or decorations to woodwork or windows. Confetti, birdseed and rice are not allowed within the restaurant or on adjoining properties.

Performance

In the event that the restaurant cannot perform according to the contract signed due to circumstances beyond its control or other acts of God all deposits or other monies paid will be applied to a future date agreed upon by the restaurant & client not to exceed one year of the original date. In the event that the customer cannot perform according to the signed contract for any reason all deposits & monies paid will be subject to the liquidated damages provision above.

Disclosures

- Caliente does not have central air conditioning. Occasionally, Lake Tahoe experiences unseasonably warm weather.
- Pets are not allowed in the restaurant or on the deck.

Rates and Additional Charges

Wedding and Reception Fees (restaurant closures only)

Reception fee: reception set up, table preparations, linens, cake cutting
\$12.50/person

Other Charges

Dessert/Cake Fee A fee is charged for those who supply their own dessert
\$2.50/ person

Outside Rentals All rental items scheduled through the restaurant
will be assessed at actual cost plus service charge &
tax

Directions To Caliente

Physical Address: 8791 north lake blvd
carnelian bay, ca 96143

Mailing Address: p.o. box 2240
kings beach, ca 96143

Phone: 530-546-1000
775-833-4567
866-782-5678

Fax: 530-546-2775

Website: www.calientetahoe.com

General E-mail: southwest@calientetahoe.com

Special Events Email: groupsales@garwoods.com



From: **Tahoe City** - Go east on hwy 28 (9 miles) past hwy 267 to Kings Beach. We're on the left-hand side of the road before Brockway hill next to the car wash.

From: **Incline Village** - Take hwy 28 west, 4.3 miles towards Kings beach. We're on the right hand side of the road at the bottom of Brockway hill next to the car wash

From: **South Lake Tahoe** - (2 Options)

1. Take hwy 50 east 15 miles toward Carson City. Exit left onto hwy 28 towards Incline Village/Kings Beach. Go 17 miles. We're on the right-hand side of the road at the bottom of Brockway hill next to the car wash.

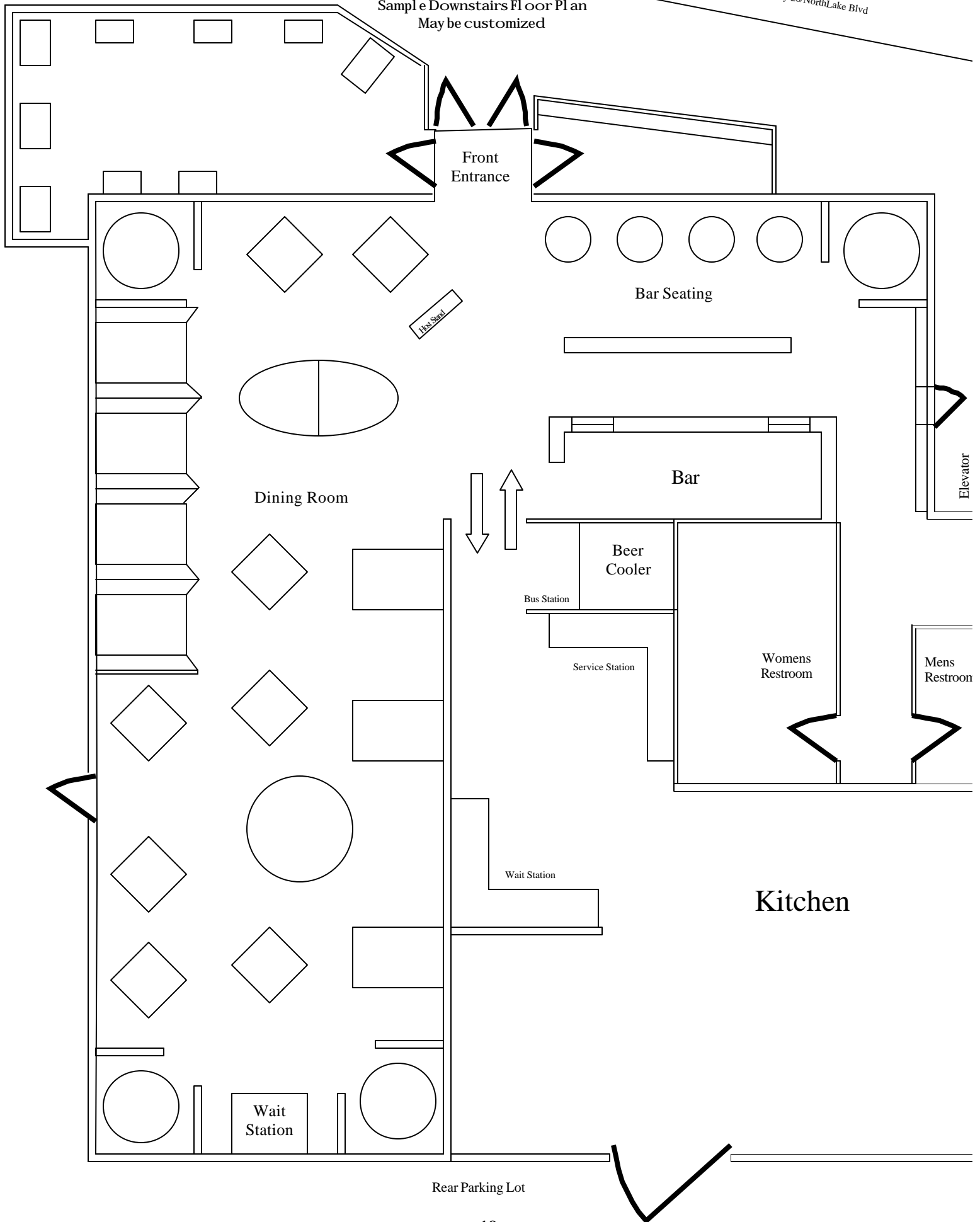
2. Use Hwy 89 North Past Emerald Bay and turn right at the "Y" in Tahoe City. Go 9 miles East on Hwy 28 (North Lake Blvd) Located on the left side at the end of Kings Beach next to the car wash.

From: **San Francisco/Truckee** - Go East on I-80 take the hwy 267 Exit, towards Northstar/Kings Beach. Go 10 miles until 267 ends in Kings Beach, take a left. Go about .8 mi We're on the left-hand side of the road before Brockway hill next to the car wash.

From: **Reno** - Go West on I-80 take the hwy 267 Exit, towards Northstar/Kings Beach. Go 10 miles until 267 ends in Kings Beach, take a left. Go about .8 mi We're on the left-hand side of the road before Brockway hill next to the car wash.

From: **Squaw Valley** - Take hwy 89 south, go straight through the light in Tahoe city (89 turns into 28) towards Kings Beach. Caliente is 9 miles from Tahoe City. We're on the left-hand side of the road before Brockway hill next to the car wash.

Sample Downstairs Floor Plan
May be customized



Sample Upstairs Floor Plan
May be customized

