

# THE SUR HOUSE

"FOR THE LAND, THE SEA IS BEAUTIFUL, FOR THE SEA, THE LAND IS BEAUTIFUL,  
FOR US HERE IN BIG SUR, BOTH ARE DELICIOUS"

Executive Chef Zachary Ladwig

## BREAKFAST

SERVED DAILY 7AM-11AM

### ON THE LIGHTER SIDE

#### HEMP HEART PUDDING VG

Oat Milk | Nuts & Seeds | Dried California Stone Fruits | Oats

#### GREEK YOGURT PARFAIT V GF NF

Macerated Blueberries | Goji Granola

#### PASTRY BASKET NF

Fresh Baked Pastries | Gluten Free Garden Bread | House Made Jam

#### STEEL CUT OATMEAL VG NF

Brown Sugar | Raisins

#### LOX AND BAGEL NF

Wheat Bagel | Horseradish Cream Cheese | Pickled Onion | Capers

#### MASHED AVOCADO VG NF

Local Seeded Bread | Radish | Sprouts | Sunflower Seeds | Arugula

\*Add Farm Egg Any Style

### TRADITIONAL

#### VENTANA BREAKFAST NF

Two Farm Eggs | Fingerling Potatoes | Grilled Bread

Choice of Bacon, Pork Sausage, Chicken Sausage or Hot Link

#### CHORIZO SCRAMBLE GF

Potatoes | Onion | Scrambled Farm Egg | Cilantro | Guacamole

Queso Fresco | Tomato

#### WHITE OMELETTE FLORENTINE V GF NF

Wild Mushroom | Spinach | Cherry Tomato | Garden Greens

Midnight Moon

#### ROASTED CHICKEN HASH GF NF

Poblano | Sweet Potatoes | Pickled Shallot | Chili Aioli | Queso Fresco

#### FRENCH TOAST V NF

Macerated Blueberries | Basil | Elderflower | Crème Fraiche | Streusel

#### BIG SUR BENEDICTS NF

2 Perfectly Poached Eggs | English Muffin

Spinach with Canadian Bacon *or*, West Coast Crab with Avocado

V=Vegetarian/VG=Vegan/NF=Nut Free/GF=Gluten Free/DF=Free

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Please notify your server if you have any allergies or require special food preparation; we will make every attempt to accommodate your needs.

# BEVERAGES

## COCKTAILS

\$18

### VENTANA HUGO

St. Germain Elderflower | Fresh Garden Mint | Prosecco

### ICED CARAJILLO

Licor 43 | Pierre Ferrand Dry Curacao | Espresso  
Orange Zest | Fresh Mint

### BRIDGE AND TONIC

Bixby Gin | Fever Tree Tonic | Fresh Fruit

### BLOODY MARY

Ketel One | Cutwater Mary Mix | Pickled Vegetables

## ZERO PROOF

\$13

### RASPBERRY FIZZ

Pinot Noir Juice | Fresh Raspberry | B12 | Fever Tree Tonic

### GINGER PALMER

Iced Turmeric Tea | Ginger Syrup | Lemon Juice | Fever Tree Tonic

### VENTANA MORNING GREENS

Kale | Cucumber | Celery | Green Apple

### ZERO PROOF MARIA

Ritual Zero Proof Tequila | Cutwater Mary Mix  
Pickled Vegetables