

# 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

### HIRAYA

Flor de Cana Rum | Coconut Cream | Ube | Blue Spirulina  
Angostura | Pineapple

### SWAY'S POTION

44 North Huckleberry Vodka | Dragon Fruit  
Fentiman's Rose Lemonade

## BEER

### MODELO \$9

12oz Can | Lager | Mexico

### ALVARADO STREET BREWING "MONTEREY BEER" \$8

12oz Can | Lager | Monterey, CA

### OFFSHOOT BEER CO. \$14

16oz Can | Hazy IPA | Placentia, CA

### ALVARADO STREET BREWING "MAI TAI" \$14

16oz Can | "Tropical" IPA | Monterey, CA

### N/A BREW DOG HAZY AF \$6

12oz Can | IPA | Ohio

## 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

### UNSEASONABLE SUMMER

Ritual Zero Proof Gin | Garden Fresh White Sage  
Fever Tree Elderflower Tonic

### HIBISCUS AGUA FRESCA

Pinot Noir Juice | Coriander | Cinnamon | Hibiscus Flower

### CIELO FRESCO

Pineapple | Coconut Cream | Blue Spirulina

## WINE

### MIONETTO \$18

Prosecco | Treviso, IT

### STAG'S LEAP \$23

Sauvignon Blanc | Napa Valley, CA

### HOUSE OF BROWN \$17

Chardonnay | Central Valley, CA

### ETUDE \$19

Rosé | Santa Barbara, CA

### SAMUEL LOUIS SMITH \$21

Pinot Noir | Monterey, CA

# 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

## LUNCH

SERVED DAILY 1130AM-3PM

### VENTANA TORTILLA SOUP

GF NF

Grilled chicken | Monterey Jack | Crisp Tortilla Strips |  
Cilantro

### GUACAMOLE AND CHIPS

VG GF NF

Tres Chiles salsa

### BLISTERED PEPPERS

V GF NF

Agave | Cotija | Tajin | Lime

### CHARRED CARROT AND POBLANO HUMMUS

VG GF NF DF

Tortilla Chips | Lemon Oil

### GRILLED VEGETABLE SALAD

GF NF

Little Gem Lettuce | Frisée | Goat Cheese | Garden Tomatoes  
| Grilled Squash | Carrots | Radish | Black Beans |  
Oregano Vinaigrette

### KALE AND LITTLE GEM CAESAR SALAD

V NF

Roasted Poblano | Avocado | Pico De Gallo | Caramelized  
Onion | Cotija Cheese | Cilantro | Crisp Tortilla Strips |  
Lemon-Garlic Dressing

### QUESADILLA

V NF

Oaxaca Cheese | Grilled Onions | Sour Cream | Guacamole  
Tres Chilis Salsa

+Grilled Chicken or Smoked Tri Tip

### GRILLED FISH TACOS

NF GF

Cabbage Slaw | Pico De Gallo | Avocado Crema | Pickled  
Onions | Corn Tortillas

### VENTANA BURGER

NF

Chorizo | Oaxacan Cheese | Caramelized Onions | Pickles  
Lettuce | Dijonnaise | Tajin Fries

### ADOBO MARINATED GRILLED CHICKEN SANDWICH

NF

Jalapeno Jack | Pico De Gallo | Gem Lettuce | Roasted  
Poblano | Piquillo Pepper Aioli

### MOLE CHICKEN WINGS (6)

NF

Cilantro Ranch | Pickled Carrots and Onions

### MARINATED CHURRASCO

NF

Shaved Red Onion and Cilantro Salad | Chimichurri  
Cilantro-Lime Rice

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.