THE SUR HOUSE
AT VENTANA

BREAKFAST MENU
Available from 7am-11am

CHIA SEED BREAKFAST BOWL  acai, seasonal fruits, pistachio, candied ginger, cardamom VG / GF  16
GREEK YOGURT PARFAIT  macerated blueberries, goji granola V / GF / NF  15
PASTRY BASKET  house baked pastries, gluten-free garden bread, house made jam NF  18
LOX & BAGELS  wheat bagel, horseradish cream cheese, pickled onion, cucumber NF  19
MASHED AVOCADO  local seeded bread, radish and sprouts, sunflower seeds, garden arugula VG / NF  20
*add farm egg any style
STEEL CUT OATMEAL  house made jam, pistachio VG / GF  14
FRENCH TOAST  macerated blueberries, basil, elderflower, creme fraiche, strussel V / NF  22
ROASTED CHICKEN HASH  poblano, sweet potatoes, pickled shallot, chili aioli, queso fresco GF / NF  28
SQUASH FRITTATA  roasted and pickled squash, winter greens, cider mustard vinaigrette, midnight moon V / GF / NF  29
VENTANA BREAKFAST  two farm eggs, fingerling potatoes, grilled bread choice of bacon, pork sausage, chicken sausage or hot link  28

The Department of Public Health advises that eating raw or under cooked 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 food allergies or require special food preparation; we will make every attempt to accommodate your needs.
BREAKFAST BEVERAGES

ZERO PROOF $13

RASPBERRY FIZZ
navarro vineyards pinot noir juice, verjus, small hand foods raspberry syrup and vitamin B

GINGER PALMER
iced rooibos tea, fresh ginger juice, turmeric and fever tree lemon tonic

FRESH PRESSED JUICES
kale, cucumber, celery, green apple
seasonally inspired daily selection

SPRITZ

APEROL 18
the classic ~ with club soda and mionetto prosecco

BRIDGE & TONIC 18
bixby gin and fever tree mediterranean tonic
served spanish-style in a wine glass with fresh fruit

SILVER LINING 18
ketel one grapefruit rose, verjus, local honey, served tall

ROSE & LEMON 16
jardesca rouge aperitif, fentimans rosé lemonade

MIMOSA 16
selection of flavor: fresh valencia orange, grapefruit, prickly pear
with Mionetto Brut Prosecco

BLOODY MARY 16
Smirnoff vodka, Cutwater Bloody Mix, fresh horseradish and celery