

SUR HOUSE BRUNCH

Alila® | VENTANA
BIG SUR

SHARED PLATES & SWEETS

Assorted Mini Pastries

seasonal jam & whipped butter | v

Ricotta Zeppole

powdered sugar, ventana rosemary & lavender custard, chocolate | v

Hummus Bil-Tahini

california olive oil, crispy chickpeas
za'atar baby crudité, pita crisps | pb

Heirloom Wheat Waffles

sumac macerated strawberries, vanilla
cremeux maple syrup | v

Limoncello Tiramisu

mascarpone, meyer lemon, raspberry | v

Ventana Sorbet

big sur sea salt, california olive oil
*ask for today's flavor selection of
housemade sorbet* | gf, pb

CLASSIC INDULGENCES

Ventana Breakfast

two glaum ranch eggs any style, tuscan
potatoes choice of breakfast meat and
toast

California Frittata

local mushroom, roasted tomato
melted leeks, goat cheese | v, gf

Falafel Benedict

house falafel patties, avocado, arugula
pesto, poached glaum ranch eggs,
citrus hollandaise, chili oil | v, gf

Moroccan Shakshuka

spiced tomato & red pepper stew
baked glaum ranch eggs, feta, cilantro
pita crisps | v

Greek Yogurt Bowl

house granola, seasonal jam, local
honey | gf
+ coconut yogurt substitute available

Avocado Tartine

smashed avocado, preserved tomato
radish, sprouts, zaa'atar, lemon oil | pb
+ add poached egg

Little Gem

breadcrumb, parmeggiano, green
goddess | v

California Vegetable Salad

local seasonal produce, spring greens
ventana vinaigrette, sheep's milk feta
v, gf

Smoked San Marzano Bisque

focaccia croutons, creme fraiche | v, gf

Porchetta Sandwich

roasted pork loin & belly, salsa verde
fennel arugula slaw, mustard aioli
ciabatta

Wagyu Meatball & Calabrian Sausage

creamy polenta, pepperonata, fennel &
arugula salad

Mediterranean Grain Bowl

hulled wheat, seasonal squash, pesto
chickpeas, pearl onions, tuscan kale | v
+ grilled salmon filet
+ shrimp
+ chicken
+ tofu

Carbonara Pizza

guanciale, hen's yolk jam, pecorino
black pepper

Margherita Pizza

san marzano, stracciatella, pesto
basil | v

COCKTAILS

Seasonal Mimosa

freshly squeezed california blood
orange juice, fine italian prosecco

Tomatini

bloody mary spiced tomato
consomme, horseradish root, basil
oil, choice of tanqueray gin or ketel
one vodka

Breakfast Martini

colorado gin, french dry orange
curacao, lemon juice, ventana orange
marmalade, orange oil

pb = Plant Based | v = Vegetarian | gf = Gluten Free | n = Contains Nuts

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*