

SUR HOUSE BRUNCH

Alila® | VENTANA
BIG SUR

SHARED PLATES & SWEETS

Assorted Mini Pastries

seasonal jam & whipped butter | v

Ricotta Zeppole

passionfruit & ventana rosemary
custard | v

Hummus Bil-Tahini

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

Heirloom Wheat Waffles

sumac macerated strawberries
vanilla white chocolate cremeux | v

Limoncello Tiramisu

mascarpone, meyer lemon, raspberry | v

Ventana Sorbet

lemon, white sage, pear, california olive
oil, lavender big sur sea salt | gf, pb

*Please support our commitment to reducing food
waste. By ordering mindfully you, can contribute to
a better planet. Start small and savor each bite.
Thank you for joining us in creating a more
sustainable future, one dish at a time.*

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, n

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, za'atar, lemon oil | pb
+ add poached egg*

Little Gem

toasted breadcrumbs, parmigiano
green goddess | v

California Vegetable Salad

local seasonal produce, organic 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, salmoriglio
fennel arugula slaw, mustard aioli
demi baguette

Wagyu Meatball & Calabrian Sausage

creamy polenta, pepperonata
watercress | gf

Mediterranean Grain Bowl

hulled wheat, seasonal squash, pesto
chickpeas, pearl onion, tuscan kale | v, n
+ salmon
+ shrimp
+ chicken
+ tofu

Carbonara Pizza

hen's yolk jam*, pancetta pecorino
mornay, black pepper

Margherita Pizza

san marzano, stracciatella, pesto
basil | v, n

COCKTAILS

Seasonal Mimosa | 18

freshly squeezed california blood
orange juice, fine italian prosecco

Tomatini | 19

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

Breakfast Martini | 18

colorado gin, dry orange curacao
fresh 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.