

SUR HOUSE BRUNCH

Alila | VENTANA
BIG SUR

SHARED PLATES

Assorted Mini Pastries | 15

seasonal jam & whipped butter | v

Seasonal Carved Fruit | 14

rotating seasonal local fruits
agave lime drizzle |

Hummus Bil-Tahini | 20

california olive oil, crispy chickpeas
za'atar, baby crudité, grilled pita bread |

SWEETS

Heirloom Wheat Waffles | 22

sumac macerated strawberries
vanilla white chocolate cremeux | v

Ricotta Zeppole | 15

passionfruit & ventana rosemary
custard | v

Strawberry Basil Tiramisu | 15

strawberry mascarpone mousse
basil lady finger, strawberry crisps
basil pebbles

Ventana Sorbet | 11

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

CLASSIC BREAKFAST

Ventana Breakfast* | 31

two glauum ranch eggs any style, tuscan
potatoes, bacon or chicken apple sausage
choice of toast
+ *substitute vegan "just egg"*

California Frittata* | 27

local mushroom, roasted tomato, melted
leeks, goat cheese | v, gf
+ *substitute vegan "just egg"*

Falafel Benedict* | 27

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

Moroccan Shakshuka* | 25

spiced tomato & red pepper stew
baked glauum ranch eggs, feta, cilantro
grilled pita bread | v
+ *substitute vegan "just egg"*

Greek Yogurt Bowl | 19

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

Avocado Tartine | 24

smashed avocado, preserved tomato
radish, sprouts, za'atar, lemon oil |
+ *poached egg* or vegan "just egg" +3*

SANDWICHES & BOWLS

Smoked San Marzano Bisque | 18

focaccia croutons, creme fraiche | v, gf

Porchetta Sandwich | 32

roasted pork loin & belly, salmoriglio
fennel arugula slaw, mustard aioli, focaccia roll

Short Rib Sandwich | 34

12-hour braised angus beef, gruyere fondue
pickled giardiniera, demi baguette

Little Gem | 24

toasted breadcrumbs, parmigiano
green goddess | v

California Vegetable Salad | 24

local seasonal produce, organic spring
greens, ventana vinaigrette, sheep's
milk feta | v, gf | plant based upon request

Mediterranean Grain Bowl | 26

hulled wheat, seasonal squash, pesto
chickpeas, pearl onion, tuscan kale
| v, n | plant based upon request

BEVERAGES

Tomatini | 22

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
ventana orange marmalade, orange oil

MAINS

Eggplant Parmigiana | 30

sauce arrabbiata, stracciatella, micro basil | v

Wagyu Meatballs & Calabrian Sausage | 34

creamy polenta, peperonata, pea tendrils
gf

PIZZAS

Carbonara Pizza | 34

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

Margherita Pizza | 32

san marzano, stracciatella, pesto, basil v, n

Protein Additions for Salads & Bowls

+ salmon* | 17 + chicken | 12

+ shrimp* | 15 + tofu | 9

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

Toast Selections: Sourdough, Wheat, Multi-grain, English Muffin, Bagel, Gluten Free White

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

Seasonal Mimosa | 18

freshly squeezed seasonal juice with fine
italian prosecco

Juice of the Day | 14

ask your server about today's fresh-pressed
juice selection