

# THE SUR HOUSE

## IN SUITE MENU

Available from 11am-10pm

### LUNCH / DINNER

#### CHARCUTERIE AND CHEESE

*assorted variety of cured meats and local cheeses, traditional accompaniments*

#### ORGANIC GREEN SALAD

*garden crudité, mixed greens, avocado citrus dressing  
sunflower seeds*

VG / GF / NF

#### CLASSIC CAESAR

*romaine, grana padano, crouton*

NF

————— recommended to add to any salad : organic grilled chicken or artic char —————

#### CHICKEN BONE BROTH

*cider vinegar, rosemary, turmeric*

GF / NF / DF

#### MARINATED MUSHROOM PANINI

*piquillo pepper, lara chenal chèvre, arugula, red onion, arugula*

V / NF

#### VENTANA BURGER

*dijonnaise, fontina, house pickles, arugula, bacon-onion jam, fries*

NF

#### ARTIC CHAR

*polenta, succotash, red pepper vinaigrette*

GF / NF

#### ORGANIC CHICKEN PAILLARD

*arugula, garden crudité, green ranch*

GF

### DESSERT

#### CARROT CAKE

*cream cheese mousse, bourbon-caramel walnuts*

#### APPLE GOAT CHEESE TART

*fresh apple salad, candied walnuts, balsamic glaze*

#### DULCEY BRÛLÉE

*chocolate sable, apricot, guanaja ganache  
meringue*

GF

#### SEASONAL FRUIT SALAD

*mint*

VG / GF / NF

**MINI BAR** *For Purchase*

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**BEER, etc.**

<i>Modelo Especial, Lager</i>	6
<i>Sierra Nevada Pale Ale</i>	7
<i>Alvarado Street "Monterey Beer" Light Lager</i>	6
<i>Bon Viv Spiked Seltzer</i>	6

**SPIRITS** *please inquire with your In-Suite Dining coordinator about selections*

**SPIRITS + COCKTAIL KITS**

*All sets to be delivered with tools for drink creation along with accompanying mixers, garnishing, etc.*

<b>ST. GEORGE CALIFORNIA CITRUS VODKA</b> <i>or TITO'S</i>	35
<i>• Fever Tree club soda x 2</i>	
<i>• fresh cut citrus garnish</i>	
<b>TROMBA TEQUILA</b>	50
<i>• 3 Cents grapefruit soda x 2</i>	
<i>• freshly sliced grapefruit</i>	
<b>WOODFORD RESERVE BOURBON</b>	55
<i>• spiced apricot demerara syrup</i>	
<i>• Filthy brand cocktail cherries</i>	
<b>ON THE ROCKS PREMIUM COCKTAILS</b>	
<i>The Mai Tai</i>	27
<i>The Old Fashioned</i>	27
<i>The Jalapeno Pineapple Margarita</i>	27

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MINI BAR *For Purchase*

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WINE

**BUBBLES**

<i>Veuve Clicquot "Yellow Label"</i>	139
<i>Dom Pérignon</i>	360
<i>Blanc de Blancs Salon</i>	900
<i>Brut Nature Rosé, Drappier</i>	135

**WHITE WINE**

<i>Joyce Riesling</i>	55
<i>Cakebread Sauvignon Blanc</i>	78
<i>I. Brand &amp; Family Chardonnay</i>	88
<i>Kistler "Les Noisetiers" Chardonnay</i>	140

**RED WINE**

<i>Silver Oak Cabernet Sauvignon</i>	262
<i>Epoch "Paderewski Vyd" Tempranillo</i>	175
<i>Mount Eden 'Estate' Pinot Noir</i>	140

WINE by the Glass

<i>Cremant d'Alsace, Lucien Albrecht, Alsace, France</i>	16
<i>Brut Champagne Laurent Perrier</i>	33

*please inquire with your In-Suite Dining Coordinator  
about our extensive by the glass offerings*

