

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 arctic char* —————

CHICKEN BONE BROTH

cider vinegar, rosemary, turmeric

GF / NF / DF

MARINATED MUSHROOM PANINI

piquillo pepper, laura chenel chèvre, arugula, red onion, arugula

V / NF

VENTANA BURGER

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

NF

ROASTED HALIBUT

watsonville artichoke barigoule, new potatoes, fennel, spring leek, green garlic aioli

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*

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.

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

MINI BAR *For Purchase*

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 & 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*

