

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 artichoke* —————

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

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

cheesecake mousse, bourbon caramel walnuts

LEMON TART

whipped ricotta, blueberry basil ice cream, espelette honey

FLOURLESS CHOCOLATE TORTE

GF

blackberry, passionfruit creme, cocoa nougatine

V / NF /

CHOCOLATE "CHEESECAKE"

graham cracker crumble, strawberry

VE / GF

MINI BAR *For Purchase*

BEER, etc.

| | |
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| <i>Modelo Especial, Lager</i> | 6 |
| <i>Sierra Nevada Pale Ale</i> | 9 |
| <i>Alvarado Street "Monterey Beer" Light Lager</i> | 8 |
| <i>White Claw Mango Hard Seltzer</i> | 7 |

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.

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|--|----|
| ST. GEORGE CALIFORNIA CITRUS VODKA <i>or TITO'S</i> | 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> | |

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

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| <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

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|---|-----|
| <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

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|--|----|
| <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*

