

THE SUR HOUSE

IN SUITE MENU Summer 2020

Available from 11am-10pm

LUNCH / DINNER

CHARCUTERIE AND CHEESE

assorted local variety of cured meats and cheeses, traditional accompaniments

NF

ORGANIC GREEN SALAD

garden crudité, heirloom cherry tomato, avocado citrus dressing, sunflower sprout & seed

VG / GF / NF

CLASSIC CAESAR

romaine, grana padano, crouton

V / NF

————— *recommended to add to any salad : organic grilled chicken or skuna bay salmon* —————

CHICKEN BONE BROTH

cider vinegar, rosemary, turmeric

GF / NF

MARINATED MUSHROOM PANINI

piquillo pepper, laura chenal chevre, arugula, red onion, petite green salad

V / NF

BIG SUR SMASH BURGER

Flannery Farms beef or plant-based burger, smokehouse sauce, griddled onions lettuce, tomato, pickles, smoked cheddar, fries

NF

ARTIC CHAR

polenta, succotash, red pepper vinaigrette

GF / NF

ORGANIC CHICKEN PAILLARD

baby arugula, green ranch, garden crudité

GF

DESSERT

CARROT CAKE

cream cheese mousse, bourbon-caramel walnuts

STRAWBERRY SHORTCAKE

crème fraîche, lemon

V

GUANAJA GANACHE TART

berry & pinot noir jam, salt n' pepper Chantilly

V

LOCAL SUMMER FRUIT SALAD

raspberry rosé coulis, 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>Cyril Zangs "Ciderman" Sparkling Cider</i>	18
<i>Bon Viv Spiked Seltzer</i>	6

SPIRITS *please inquire with your In-Suite Dining server 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 <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

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>Capiaux "Gary's" Vineyard Pinot Noir</i>	105
<i>Silver Oak Cabernet Sauvignon</i>	262
<i>Robert Craig, Affinity Cabernet Sauvignon</i>	160
<i>Epoch "Paderewski Vyd" Tempranillo</i>	175

ROSÉ

<i>Le P'tit Paysan Rosé</i>	55
<i>Brut Nature Rosé, Drappier</i>	135

WINE by the Glass

<i>Prosecco, Mionetto, Treviso, Italy</i>	15
<i>Cremant d'Alsace, Lucien Albrecht, Alsace, France</i>	15
<i>Brut Rose, Billecart-Salmon, Mareuil-sur-Ay</i>	45
<i>Gewurztraminer, Stolo Vineyards, Cambria</i>	15
<i>Sauvignon Blanc, Luli, Monterey</i>	15
<i>Albariño, La Marea, Kristy Vyd, Monterey County</i>	17
<i>Field Blend, Arbe Garbe Sonoma</i>	17
<i>Chardonnay, I. Brand "Escolle Vyd", SLH, Monterey</i>	22
<i>Pinot Noir, Tondre, Monterey</i>	17
<i>Merlot, Matanzas Creek, Sonoma County</i>	16
<i>Zinfandel, Beran, Sonoma County</i>	15
<i>Cabernet Sauvignon, Mt. Veeder, Napa Valley</i>	24
<i>Cabernet Sauvignon, Joullian, Carmel Valley</i>	24
<i>Pinot Noir, Elouan, Oregon</i>	15
<i>Gamay Noir, Grenache, Joyce, Monterey</i>	15
<i>Nerello Mascalese, Romeo del Castello, Sicily, IT</i>	19