



THE SUR HOUSE

POOL MENU

ROASTED BEET MUHAMMARA <i>labneh, za'atar, whole wheat pita</i>	V / NF
GUACAMOLE AND CHIPS <i>brokaw avocados, cilantro</i>	VG / GF / NF
TUNA POKE <i>persian cucumber, edamame, ponzu</i>	GF / NF / DF
SHRIMP LETTUCE WRAPS <i>thai vinaigrette, hemp seed, mint</i>	GF / NF / DF
SWEET GEM "WEDGE" <i>radish, pickled fennel, green goddess</i>	GF / NF
SOBA NOODLE SALAD <i>hearty greens, crudites, szechuan-soy dressing</i>	VG / NF
TEMPEH BANH MI <i>traditional pickled vegetables, jalapeño, vegan sriracha aioli</i>	VG / NF / DF
CHILI AND ORANGE CHICKEN TOSTADA <i>burnt avocado, radish, queso fresco</i>	NF / GF
VENTANA BURGER <i>dijonnaise, fontina, house pickles, arugula, bacon-onion jam, fries</i>	NF
SHRIMP TACOS <i>adobo, cabbage, lime-avocado crema</i>	GF / NF
SWEETS	
MATCHA PUDDING WITH MANGO CHIA	GF / NF / VG
CHOCOLATE CHIP COOKIES	V / NF

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Please notify your server if you have any food allergies or require special food preparation; we will make every attempt to accommodate your needs.

POOL BEVERAGES

COCKTAILS \$18

AL FRESCO NAP *ketel one cucumber, fresh lemon, garden lavender*

STRAWBERRY MOJITO *bacardi, fresh lime and giffard creme de fraise des bois*

GIN & LEMONADE *roku gin, fentiman's rose lemonade*

CLASSIC MARGARITA *espolon blanco tequila, cointreau and agave nectar*

ZERO PROOF \$13

HIBISCUS AGUA FRESCA *with navarro vineyards pinot noir juice, coriander and cinnamon*

OCEAN VIEW *fresh pineapple, coconut milk and blue spirulina*

SUN KING *yuzu, elderflower and carbonated chrysanthemum tea*

BEER

LAGER / \$9 *stella artoios • be*

LAGER / \$8 *alvarado st. brewery "monterey beer" • salinas ca*

HAZY IPA / \$14 *offshoot beer co. • placencia, ca*

"TROPICAL" IPA / \$14 *alvarado st. brewing "mai tai" 16oz • monterey ca*

NON-ALC / \$6 *athletic brewing copper ale • san diego, ca*

WINE BY THE GLASS

PROSECCO / \$16 *mionetto • treviso it*

SAUVIGNON BLANC \$18 *cakebread cellars • napa valley ca*

ALBARIÑO / \$17 *la marea • monterey ca*

ROSÉ/ \$19 *la fete du rose • cotes-de-provence fr*

PINOT NOIR / \$16 *imagery estate winery • ca*
