



# THE SUR HOUSE

## POOL MENU

### SMALL PLATES / TO SHARE

<b>PEA &amp; EDAMAME HUMMUS</b> <i>taro chip &amp; furikake VG / GF / NF</i>	17
<b>GUACAMOLE &amp; CHIPS</b> <i>brokaw avocado, cilantro VG</i>	12
<b>SALMON POKE</b> <i>coconut, opal apple, chili, coriander, jicama, cucumber GF / NF</i>	18
<b>SHRIMP LETTUCE WRAPS</b> <i>Thai vinaigrette, hemp seed, heirloom cucumber, coriander GF / NF</i>	21

### SALADS & ENTRÉES

<b>ORGANIC GREENS</b> <i>green ranch, sunflower seeds, sweet potato, smoked corn, bell pepper GF / NF</i>	17
<b>CHILLED SÓMEN SALAD</b> <i>soy citrus vinaigrette, summer vegetable, Thai herbs VG / NF</i>	17
<b>CHICKPEA FALAFEL BOWL</b> <i>sesame, mint, orange, poppy seed, ranch raita V / GF / NF</i>	20
<b>SMOKEHOUSE CHICKEN QUESADILLA</b> <i>monterey jack cheese, sweet peppers, corn, chipotle aioli NF</i>	22
<b>BIG SUR SMASH BURGER</b> <i>flannery farms beef or plant-based “awesome burger”, smokehouse sauce, griddled onions, lettuce, tomato, pickles, smoked cheddar, fries NF</i>	25
<b>BLACKENED HALIBUT TACOS</b> <i>corn tortillas, cabbage, radish, chipotle aioli, lime GF / NF</i>	25

### SWEETS

<b>COCONUT-LIME RICE PUDDING</b> <i>mango VG / GF / NF</i>	12
<b>CHOCOLATE CHIP COOKIES</b> <i>big sur sea salt V / NF</i>	10

The Department of Public Health advises that eating raw or under cooked 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 Summer 2020

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### COCKTAILS \$16

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

**WATERMELON MOJITO** *bacardi carta blanca, cold-pressed watermelon juice*

**BRIDGE & TONIC** *bixby gin, fever tree mediterranean tonic*

**CLASSIC MARGARITA** *azuñia blanco organic tequila, cointreau and agave nectar*

**CARIBBEAN COLA** *cutwater rum & cola, fresh lime, jerk-spiced angostura*

### ZERO PROOF \$11

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

**FENTIMANS ROSE LEMONADE / \$8**

### BEER

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

**FRUIT ALE / \$8** *golden road brewery "mango cart" • los angeles ca*

**HAZY IPA / \$13** *offshoot brewing "relax" 16oz • placencia ca*

**LAGER / \$8** *modelo especial • mx*

### WINE BY THE CAN

**PINK RIVER ROSE / (80z) \$19** *nomadica • monterey ca*

**SPARKLING WHITE / (80z) \$19** *nomadica • mendocino ca*

### WINE BY THE GLASS

**PINOT GRIGIO / \$13** *seaglass • santa barbara ca*

**SAUVIGNON BLANC / \$15** *alma de cattleya • sonoma ca*

**ALBARINO / \$16** *bold wine co. • monterey ca*

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