

SUR HOUSE

Breakfast

LIGHTER FARE

- | | | | |
|----|--|----|--|
| 19 | Granola & yogurt gf . v
house-made granola
choice of coconut or greek yogurt | 16 | Steel cut oatmeal gf . v
cherry, mascarpone |
| 18 | Hemp heart pudding gf . df . vg
quinoa, hemp heart, oats, dried
fruit, almond milk | 26 | Avocado toast df . vg
tomato, avocado, micro greens, hazelnut,
pistachio, sesame seeds |
| 21 | Pastry basket
croissant, muffin, twists | 19 | Fruits & berries gf . df . vg . nf |

CLASSICS

- | | | | |
|----|---|----|--|
| 31 | Ventana breakfast nf
two farm eggs any style, hashbrowns,
grilled bread, side salad
choice of bacon or sausage | 24 | Farm egg omelet gf . nf
asparagus, alpine cheese, basil, garden
greens |
| 31 | Chorizo scramble gf . nf
choice of farm egg or tofu, potato,
onion, cilantro, avocado, queso fresco | 31 | Chicken hash gf . nf
poblano sweet potato, chili aioli, queso
fresco, sunny side egg |

CHEFS SELECT

- | | | | |
|----|---|----|--|
| 26 | Big sur mushroom tartine v
forager's basket of mushrooms, garlic
ricotta, foraged greens, poached farm egg | 27 | French toast v . nf
market berries, basil |
| 30 | Bagel & lox nf
pea shoots, cherry tomatoes, cucumber,
pickled onion, caper, lemon, olive oil,
horseradish cream cheese | 24 | Crispy brown rice vg . gf . df . nf
tofu, garden mint & cilantro, cucumber,
house hot sauce
add on: poached egg |

BEVERAGES

- | | | | |
|----|---------------------|----|------------------|
| 6 | Coffee | 6 | Tea |
| 8 | Espresso | 7 | Juice |
| 18 | Smoothie of the day | 14 | Juice of the day |
| 16 | Mimosa | 18 | Bloody Mary |

V = Vegetarian / VG = Vegan / NF = Nut Free / GF = Gluten Free / DF = Dairy Free

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.

SUR HOUSE

LUNCH

SNACKS

GUACAMOLE & CHIPS | 18

Tres Chiles Salsa
vg | gf | nf

HARISSA HUMMUS | 20

Pita Bread, Cornichon, Olives
vg | nf | df

MANGO HABANERO CHICKEN WINGS | 24

Cilantro Ranch, Pickled Carrots &
Onions
nf

SOUP & SALADS

VENTANA TORTILLA SOUP | 21

Chicken, Monterey Jack, Crispy Tortilla
Strips, Cilantro
gf | nf

VEGETABLE SALAD | 23

Little Gem Lettuce, Frisée, Squash
Tomatoes, Carrots, Radish, Black Beans
Goat Cheese, Oregano Vinaigrette
v | nf | gf

KALE & GEM CAESAR | 23

Roasted Poblano, Avocado, Pico De
Gallo, Carmelized Onion, Cotija
Cheese, Cilantro, Tortilla Strips, Lemon
Garlic Vinaigrette
v | nf | gf

SANDWICHES

Choice of Fries or Salad

CULT CLASSIC BURGER | 31

2 Smashed Wagyu Patties, Shaved
Red Onion and Bibb Lettuce,
Beefsteak Tomato, American Cheese,
Ventana Sauce

CHICKEN SANDWICH | 27

Jalapeño Jack Cheddar, Gem Lettuce
Bacon, Avocado, Chipotle Aioli
nf

TUNA MELT | 22

Pesto, Avocado, Swiss Cheese
Toasted Brioche
nf

FISH TACOS | 25

Cabbage Slaw, Pico De Gallo, Avocado
Crema, Pickled Onions, Corn Tortilla
nf | gf

HAUTE DISHES

CHURRASCO | 33

Red Onion & Cilantro Salad, Chimichurri
Cilantro Lime Rice
nf | gf

MARKET FISH | 41

Chef's Daily Selection

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DAYLIGHT

DESSERT MENU

MANGO MATCHA CHIA PUDDING

Toasted Coconut

VENTANA CHOCOLATE CHIP COOKIES

Big Sur Sea Salt

CARROT CAKE

Cream Cheese Mousse, Bourbon-Caramel Walnuts

HOMEMADE ICECREAM/SORBET

Ask For Today's Flavor Selection



SUR HOUSE

A LOVE STORY ABOUT
THE BOUNTY OF BIG SUR

\$110 Three Course Dinner
\$85 Wine Pairing

A P P E T I Z E R S

BEET SALAD

Labneh | Blood Orange | Feta
Marcona Almonds
v | gf

HARVEST LETTUCES

Avocado | Pickled Shallots | Cheese
Brioche Crumble | Green Goddess
v | nf

TUNA CARPACCIO*

Preserved Lemon | Extra Virgin Olive Oil
Castelvetrano Olives
nf | df | gf

CRAB CAKE

Celery Root Salad | Sauce Gribiche
nf | df

THE HEN EGG*

Soft Poached Ventana Hen Egg
Prosciutto | Truffle | Polenta
Maitake Mushrooms
nf | gf

CREAM OF MUSHROOM

Crispy Mushrooms
vg | gf | nf | df

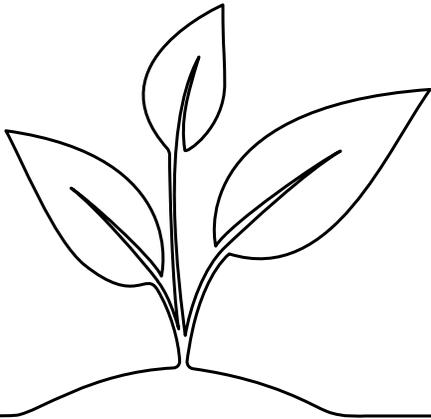
TUSCAN KALE SALAD

Dried Cherries | Pumpkin Seeds
Honey Sherry Vinaigrette | Opal Apples
Crispy Garbanzo Beans | Avocado
vg | nf | gf | df

STRACCIATELLA

Watercress | Citrus
Candied Kumquats
v | nf | gf

*add an additional
appetizer for an
additional \$10*



E N T R E E S

LAND AND SEA

FOGLINE FARMS CHICKEN

Potato Gnocchi | Sundried Tomato Pesto
Chicken Red Wine Reduction
nf

38 NORTH DUCK BREAST*

Chinese 5 Spice | Gailan | Carrot Puree
Caramelized Pineapple Sauce
nf | gf

ROASTED BLACK COD

Kabocha Squash Puree | Brussels Sprouts
Butternut Squash | Sauce Vin De Marchand
gf | nf | df

BEEF TENDERLOIN*

Pearl Onions | Asparagus Puree | Mushrooms
Fondant Potatoes | Port Reduction | Compound Butter
gf | nf

IBERICO PORK CHOP*

Chili Crisp | Polenta | Braised Beans
gf | nf

LOCAL FARM SIDES

BRUSSEL SPROUTS

Umami Sauce
v | nf | df

POTATO PUREE

Cultured Butter
v | nf | gf

PASTAS

CAMPANELLE

Big Sur Foraged Mushrooms
Asparagus | Crème Fraîche Parmigiano
v | nf

BUCATINI CACIO E PEPE

Pecorino | Caciocavallo
Tellicherry Black Pepper
v | nf

RIGATONI ALL'AMATRICIANA

Pancetta | Chili Flakes | Tomato Pecorino
nf

VEGAN/VEGETARIAN SPECIALS

ROASTED DELICATA SQUASH

Multi Grain Medley | Raisins
Pear Gastrique
vg | nf

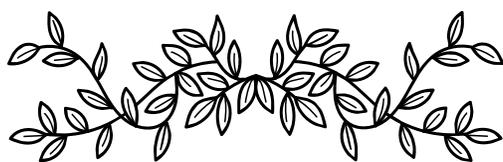
POTATO GNOCCHI

Squash Puree | Butternut Squash
Seasonal Vegetables
v | nf

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pricing excludes beverage, taxes and 22% service charge

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SUR HOUSE

DESSERT MENU

OPERA CAKE

Vanilla Sponge, White Chocolate Ganache
Buttercream, Classico Espresso

MANGO-PASSIONFRUIT CHEESECAKE

House-Made Graham Cracker Crust
Passionfruit Puree, Passionfruit Panna Cotta

APPLE ENTREMET

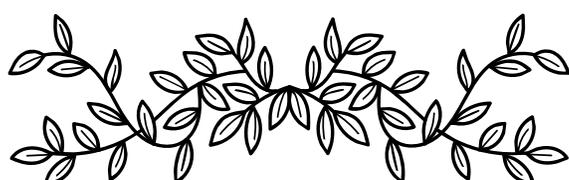
Whipped 32% Apple Ganache, Apple Tatin
Sable Breton, Apple Bourbon Jelly, Bourbon Caramel Sauce

CARROT CAKE

Carrot Cake, Spiced Carrot Coulis, Candied Walnuts
Carrot Crumble, Vanilla Ice Cream

ICE-CREAM OR SORBET FLIGHT

Please Ask your Server for the daily selections





golden

HOUR

3PM - 5PM DAILY

COCKTAILS | 14

California Citrus Vodka Soda
With St. George Spirits

Aged Rum Daiquiri
With Eldorado 5yr.

Earl Grey Old Fashioned
With Maker's Mark

WINE | 13

Tondre Chardonnay
Santa Lucia Highlands

Tondre Pinot Noir
Santa Lucia Highlands

Daou Rosé
Paso Robles

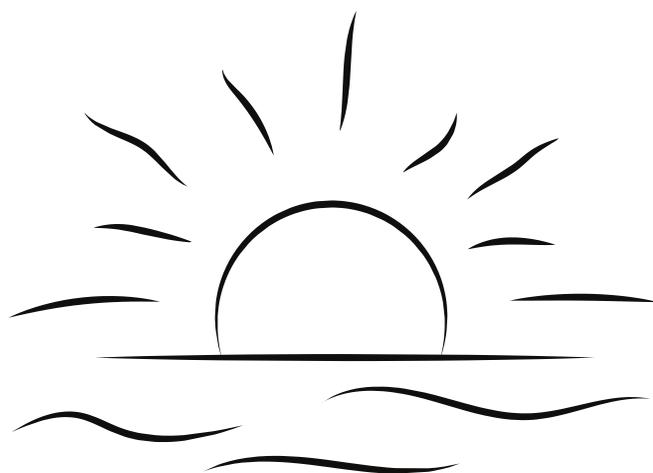
BITES

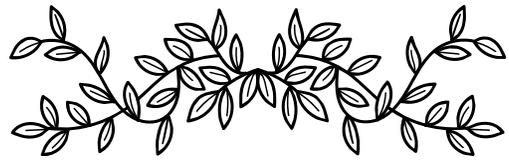
Charcuterie 25

House Fries 12

Please note that our full beverage menu is available upon request.

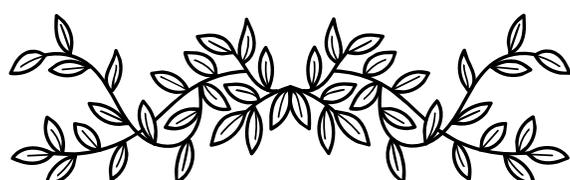
**price exclude tax and service charge*



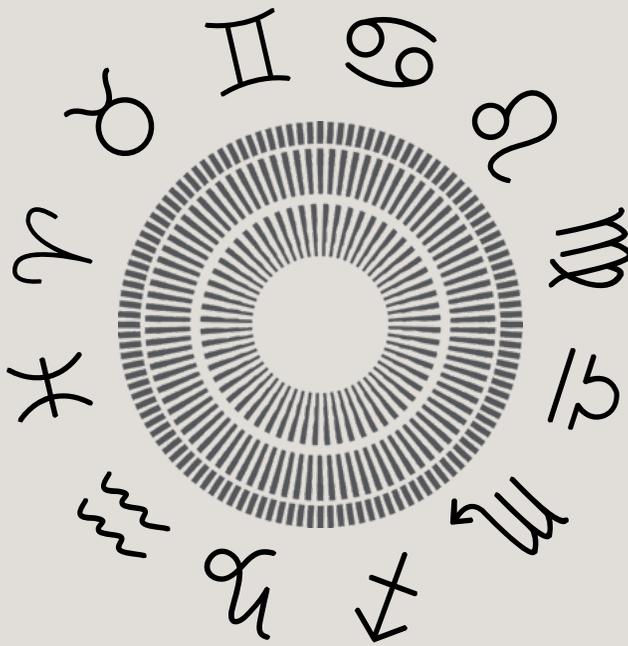


AFTER DINNER DRINKS

- | | |
|---|----|
| RUM PUNCH PIE | 23 |
| el dorado 5yr rum, pineapple,
lime, orgeat, heavy cream,
chocolate | |
| ESPRESSO MARTINI | 24 |
| ketel one vodka, mr. black, five
farms irish cream, liquor 43,
espresso | |
| PEPPERMINT GOLD | 23 |
| licor 43, espresso, peppermint
rum chata, el dorado 5 yr. | |



pricing excludes taxes and 22% service charge



CONSTELLATION CONCOCTIONS

21

Each month, our team draws inspiration from the stars for their latest libations and creations.

Ask your server about our current zodiac cocktails and non-alcoholic beverage offerings.

"We are born at a given moment, in a given place and, like vintage years of wine, we have the qualities of the year and of the season of which we are born. Astrology does not lay claim to anything more."

-Carl Jung

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Doggie Dining

We want all of our guests to have unforgettable dining experiences at Ventana—so we created gourmet meals for our furry friends, too!

Available 7:00 A.M. to 10:00 P.M.
Through In Room Dining or at Sur House.

Chicken & Rice | \$12

Organic Chicken Breast
Vegetables
Basmati Rice

Coco Patty | \$12

Naturally Raised Ground Beef
Vegetables
Basmati Rice

Local Fish & Rice | \$14

Fish
Vegetables
Basmati Rice

