

THE SUR HOUSE

LUNCH MENU *Winter 2020*

*OYSTERS ON THE HALF SHELL <i>red verjus & chili mignonette, cracked black pepper</i>	30/56
*VUELVE A LA VIDA CEVICHE <i>smoked shrimp, Monterey squid, striped bass, chile clamato, saltine</i>	22
ARTICHOKE SPINACH DIP <i>miso bagna cauda, sunflower seed, mire poix, nutritional yeast (V)</i>	19
BLUE CORN TOSTADA <i>mushroom chorizo, potato, avocado, citurs pickled red onion (V)</i>	17
*FRITTO MISTO di MARE <i>daily seafood, shishito peppers, lemon aioli, cocktail sauce</i>	23
*STEAMED CLAMS <i>ham & kale broth, grilled focaccia, picked green tomato aioli</i>	21
BIBB & SPROUT SALAD <i>sunflower-honey dressing, cucumber, radish (V)</i>	16
CHOPPED SALAD <i>kale & gem, heart of palm, chickpea, corn, creamy oregano dressing, pecorino toscano</i>	20
*LYONNAISE SALAD <i>frisée, sherry vinaigrette, Ventana egg, bacon, crouton</i>	19
CHILLED SOMEN NOODLES <i>soy-citrus vinaigrette, garden vegetables, spiced peanut, herb salad (V)</i>	18
*ROASTED TURKEY SANDWICH <i>fig mostarda, Junipero, dijonnaise, garden radish & nasturtium butter</i>	22
*TUNA CONFIT SANDWICH <i>cucumber, salsa verde, watercress, preserved lemon</i>	24
*SUR HOUSE BURGER <i>Painted Hills beef, white cheddar, house pickles, special sauce available with Awesome Burger & vegan cheese (V)</i>	23
*SKUNA BAY SALMON <i>ginger-carrot purée, shiitake, spring peas, lemon coriander turnip, soy, citrus</i>	31
FARRO GRAIN BOWL <i>tapenade, roasted cauliflower, garden kale, mushroom conserva, pine nut</i>	18
*STEAK FRITES <i>prime NY strip, maître d butter, sauce au poivre, garlic confit frites</i>	38

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 22% gratuity added to parties of six or more.*



Executive Chef KEITH POTTER



THE SUR HOUSE

AT VENTANA

HOUSE COCKTAILS

Zero Proof

RASPBERRY FIZZ 9
Nacarro Vineyards pinot noir juice and verjus,
raspberry syrup and club soda

THE COUNT 9
Sansbitter soda, Seedlip Spice

SOUCHANG SO LONG 9
smoked tea old fashioned with manuka honey
and lemon oil

Light & Refreshing

APEROL SPRITZ 15
Aperol, prosecco, club soda

ROSE & LEMON SPRITZ 14
Jardesca Rouge Sonoma Aperitif,
Fentiman's Rose Lemonade

BRIDGE & TONIC 16
Bixby Gin, Fever Tree Mediterranean Tonic
and lemon thyme from the garden

GALLIVANTER 15
Ketel One Cucumber & Mint Botanical shaken with
honey and verjus. Served tall.

WHITE WINE & ROSÉ by the Glass

Prosecco MIONETTO Treviso, Italy 15
Gewürztraminer STOLO VINEYARDS Cambria 14
Albariño LA MAREA Monterey County 16
Sauvignon Blanc LULI Santa Lucia Highlands 14
Rosé of Gamay Noir & Grenache JOYCE Carmel 14
Rosé Tempranillo OENO Russian River Valley 13

RED WINE by the Glass

Pinot Noir TONDRE Santa Lucia Highlands 16
Merlot MATANZAS CREEK Sonoma 14
Cabernet Sauvignon JOULLIAN Carmel Valley 22
Negroamaro COSIMO TAURINO Puglia 13

BEER

LAGER Stella Artois **DRAFT** 9
LAGER Negra Modelo **DRAFT** 9
LAGER Alvarado Street 'Monterey Beer' 6
IPA Alvarado St. Brewery 'Mai Tai' **DRAFT** 9
KELLERWEISS HEFEWEIZEN Sierra Nevada 7
RELAX HAZY IPA Offshoot Beer Co. **DRAFT** 9
TROUBLESOME GOSE Off Color 7
CIDERMAN SPARKLING CIDER Cyril Zangs 18