



THE SUR HOUSE
POOL MENU

AVAILABLE 11:30AM-4:30PM

CHIPS & SALSA
tres chilies salsa

VG / GF / NF

TEMPURA SHISHITO PEPPERS
ginger chili sauce, sea salt

V / GF

LITTLE GEM SALAD
avocado green goddess, toasted almond, grana padano

V

QUESADILLA
blue corn tortilla, housemade guacamole, tres chiles salsa

V/GF

FISH TACO
soy-miso glaze, pickled fresno, cilantro

GF

CLASSIC CHEESEBURGER
gem lettuce, tomato, onion, dijonnaise, brioche bun

CHOCOLATE CHIP COOKIES
big sur sea salt

V/NF

LEMON BAR
meringue, almond

V/GF

FRUIT BOWL
seasonal chef's selection

V/GF

POOL BEVERAGES

COCKTAILS \$18

SWAY'S POTION 44 north huckleberry vodka, dragon fruit, citrus, fentiman's rose lemonade

ICED CARAJILLO licor 43, pierre ferrand dry curacao, espresso, orange zest, fresh mint

HIRAYA bacardi rum, coconut cream, ube, spirulina, angostura, citrus, pineapple

VENTANA HUGO st-germain elderflower, fresh garden mint, prosecco

ZERO PROOF \$13

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

CIELO FRESCO fresh pineapple, coconut milk and blue spirulina

UNSEASONABLE SUMMER ritual zero proof gin, garden fresh white sage, cucumber, fevertree elderflower tonic

BEER

LAGER / \$9 stella artoios • belgium

LAGER / \$9 modelo • mexico

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 mango cart golden wheat • los angeles ca

WINE BY THE GLASS

PROSECCO / \$18 mionetto • treviso it

SAUVIGNON BLANC \$23 stag's leap • napa valley ca

HOUSE OF BROWN CHARDONNAY / \$17 brown estate • central valley ca

ROSÉ / \$19 etude • santa barbara ca

PINOT NOIR / \$16 imagery estate winery • ca
