

T H E S U R H O U S E

BEER

DRAFT

Pilsner, **Alvarado Street "Peninsula"** 10
Salinas CA

American Pale Ale, **Peter B's Brewpub** 10
Monterey, CA

Kolsch, **Calicraft Brewing Company,** 10
Walnut Creek, CA

Lager, **Stella Artois** 10
Belgium

BOTTLES AND CANS

Golden Road "**Mango Cart**" Los Angeles CA 6

Sierra Nevada Kellerweiss Hefeweizen 7
Chico, CA

Offshoot Beer Co. "**Relax**" 16oz Hazy IPA 9
Placentia, CA

Anchor Steam California Common - 7
San Francisco, CA

Modelo Especial Lager 5
Mexico

Anderson Valley "**Barney Flats**" Oatmeal 7
Stout - Mendocino, CA

New Belgium "**Citradelic**" Tangerine IPA 7
Fort Collins, Colorado

Coors N/A Lager - Golden, Colorado 5

WINE

SPARKLING

Brut, **Roederer Estate,** Anderson Valley 16

Brut, **Taittinger,** Reims, Champagne 25
France

Brut Rosé , **François Montand,** Jura, 13

ROSÉ

Rosé, **Joyce,** Monterey 13

Rosé of Pinot Noir, **Scratch,** Monterey 14

Rosé of Pinot Noir, **Elouan,** Oregon 15

WHITE

Sauvignon Blanc, **Scheid,** Monterey 12

Chardonnay, **Chalone,** Chalone 16

Pinot Grigio, **Seaglass,** Santa Barbara 12

Viognier, **Adelaida "Anna's Vineyard"** 14
Paso Robles

Grenache Blanc, **Morgan,** 14

RED

Pinot Noir, **Tondre,** 16
Santa Lucia Highlands

Tempranillo, **Hearst Ranch,** Paso Robles 17

Red Blend, **Broc Cellars,** North Coast 12

Cabernet Sauvignon, **Joullian** 20
Carmel Valley

Pinot Noir, **Brewer-Clifton** 25
Santa Rita Hills

COCKTAILS

Chestnut 13
Buffalo Trace Bourbon, spiced and roasted chestnut, local honey, fresh lemon.
Shaken over ice with freshly grated nutmeg.

Bridge and Tonic 15
A big, refreshing G&T with Bixby Gin, Fever Tree Mediterranean Tonic and a sprig of lemon thyme from the Ventana garden.

Inversion Layer 13
Tromba Tequila Blanco, blood orange, saffron and clove with fresh and dried lime.
Served on crushed ice.

Earl Gris Gris 13
Bacardi Rum, pinot grigio, bergamot, sumac, mesquite, hibiscus and pomegranate. A winter sangria.

Seasoned Old Fashioned 14
Knob Creek Bourbon, five spice and walnut.

Malted Milk Punch 15
Glenfiddich 12yr and Dewar's White Label Scotches, cocoa, citrus oil, organic milk.
Clarified and served over ice.

Fogwalker 14
California Aged Brandy, Krogstad Aquavit, Ron Zacapa 23yr, Tempus Fugit Crème de Banane and Borghetti Espresso Liqueur.
Stirred and served up with a float of cream.
Tiki meets White Russian.

BAR MENU

4:00—9:00 PM

Smoked Cod & Potato Croquettes 12
sauce remoulade

Grilled Shishito Peppers 10
furikake & yuzu aioli

House Made Barbecue Potato Chips 10
rogue river smoked blue cheese dressing

Smoked Chicken Wings 14
dry spiced rub, ranch dressing

Little Gem Caesar Salad 18
whole mustard caesar vinaigrette
country bread croutons

add chicken breast 10
add shrimp 13

Li'l Sur Burger 21
6oz blended chuck, brisket + short rib
Sur sauce, iceberg lettuce, tomato
white cheddar cheese, brioche bun, fries

Smoked Tempura Spare Ribs 18
spicy citrus marmalade, scallions

Ricotta Cavatelli 25
butternut squash, parsnip, kale,
maple butter sauce

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