

I M B I B E

SPARKLING

- Prosecco, **Mionetto**, Treviso DOC 14
- Brut, **Roederer Estate**, Anderson Valley 16
- Brut, **Taittinger**, Reims, Champagne 25

ROSÉ

- Rosé of Pinot Noir, **Elouan**, Oregon 15
- Rosé, **Joyce**, Monterey 13

WHITE

- Sauvignon Blanc, **Dragonette Cellar** Happy Canyon 14
- Grenache Blanc, **Morgan** Santa Lucia Highlands 14
- Pinot Grigio, **Seaglass**, Santa Barbara 12

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

- Chardonnay, **Chalone**, Chalone 16

RED

- Blend, **Broc Cellars 'Love Red'**, North Coast 12
- Pinot Noir, **Tondre**, Santa Lucia Highlands 16
- Tempranillo, **Hearst Ranch**, Paso Robles 17
- Cabernet Sauvignon, **Joullian**, Carmel Valley 20
- Pinot Noir, **Brewer-Clifton**, Santa Rita Hills 25

C O L D B A R

CRAB LOUIE SALAD

Dungeness crab, hardboiled egg, roasted tomato gem lettuce, cucumber, green goddess dressing 28

AVOCADO TOAST

lightly smoked Mt. Lassen trout, dill, radish 12

CRISPY OYSTER LETTUCE WRAPS

sweet chili aioli, mango, pickled carrot & Fresno peppers cucumber, mint, cilantro 12

CAULIFLOWER SALAD

quinoa, pomegranates, pumpkin seeds, spiced yogurt curry vinaigrette 17

S I D E S

CRISPY BRUSSELS SPROUTS

whole grain mustard & crème fraiche 10

GRILLED SHISHITO PEPPERS

furikake, yuzu aioli 10

CHIPOTLE DEVILED EGGS

Penn Cove mussels, red tobiko 7

FRIES

6

consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

22 % Service Charge will be added to parties of six or more.

P L A T E

POTATO CRUSTED LING COD

heirloom bean cassoulet, smoked pork belly garden turnips, fennel 29

CIOPPINO

clams, shrimp, swordfish, mussels, black cod grilled garlic focaccia 28

RICOTTA CAVATELLI

butternut squash, parsnip, kale, maple butter sauce 25

DUNGENESS CRAB BENEDICT

Chico's guacamole, spinach, poached eggs sauce choron, heirloom potatoes, mixed greens 28

HUEVOS RANCHEROS

grilled shrimp, fried egg, black beans, charred tomato salsa, cilantro, crispy tortilla, Monterey Jack cheese 26

S A N D W I C H

all sandwiches include a choice of mixed greens or fries

GULF SHRIMP ROLL

lemon aioli, swamp dust, cucumber, celery, bib lettuce roasted tomato, toasted brioche roll 28

SUR HOUSE CHEESE BURGER

short rib + brisket + chuck blend 'Special' sauce, bib lettuce, sliced tomato pickled red onion, jalapeno & cucumber white cheddar cheese, grilled brioche bun 23

FRIED CHICKEN SANDWICH

iceberg lettuce & spicy pepper slaw, sage honey Manchego cheese, pretzel bun 19

SPINACH FALAFEL WRAP

tzatziki, sriracha, pickled radish, spinach, tomato sprouts, spinach tortilla 18

T H E S U R H O U S E