

THE SUR HOUSE

"FOR THE LAND, THE SEA IS BEAUTIFUL, FOR THE SEA, THE LAND IS BEAUTIFUL,
FOR US HERE IN BIG SUR, BOTH ARE DELICIOUS"

Executive Chef Zachary Ladwig

LUNCH

SERVED DAILY 1130AM-3PM

VENTANA TORTILLA SOUP

GF NF

Grilled chicken | Monterey Jack | Crisp Tortilla Strips |
Cilantro

GUACAMOLE AND CHIPS

VG GF NF

Tres Chiles salsa

BLISTERED PEPPERS

V GF NF

Agave | Cotija | Tajin | Lime

CHARRED CARROT AND POBLANO HUMMUS

VG GF NF DF

Tortilla Chips | Lemon Oil

GRILLED VEGETABLE SALAD

GF NF

Little Gem Lettuce | Frisée | Goat Cheese | Garden Tomatoes
| Grilled Squash | Carrots | Radish | Black Beans |
Oregano Vinaigrette

KALE AND LITTLE GEM CAESAR SALAD

V NF

Roasted Poblano | Avocado | Pico De Gallo | Caramelized
Onion | Cotija Cheese | Cilantro | Crisp Tortilla Strips |
Lemon-Garlic Dressing

QUESADILLA

V NF

Oaxaca Cheese | Grilled Onions | Sour Cream | Guacamole
Tres Chilis Salsa

+Grilled Chicken or Smoked Tri Tip

GRILLED FISH TACOS

NF GF

Cabbage Slaw | Pico De Gallo | Avocado Crema | Pickled
Onions | Corn Tortillas

VENTANA BURGER

NF

Chorizo | Oaxacan Cheese | Caramelized Onions | Pickles
Lettuce | Dijonnaise | Tajin Fries

ADOBO MARINATED GRILLED CHICKEN SANDWICH

NF

Jalapeno Jack | Pico De Gallo | Gem Lettuce | Roasted
Poblano | Piquillo Pepper Aioli

MOLE CHICKEN WINGS (6)

NF

Cilantro Ranch | Pickled Carrots and Onions

MARINATED CHURRASCO

NF

Shaved Red Onion and Cilantro Salad | Chimichurri
Cilantro-Lime Rice

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

The Department of Public Health advises that eating raw or undercooked 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 allergies or require special food preparation; we will make every attempt to accommodate your needs.

BEVERAGES

COCKTAILS

\$18

VENTANA HUGO

St. Germain Elderflower | Fresh Garden Mint | Prosecco

ICED CARAJILLO

Licor 43 | Pierre Ferrand Dry Curacao | Espresso
Orange Zest | Fresh Mint

BRIDGE AND TONIC

Bixby Gin | Fever Tree Tonic | Fresh Fruit

HIRAYA

Flor de Cana Rum | Coconut Cream | Ube | Blue Spirulina
Angostura | Pineapple

SWAY'S POTION

44 North Huckleberry Vodka | Dragon Fruit
Fentiman's Rose Lemonade

BEER

MODELO \$9

12oz Can | Lager | Mexico

ALVARADO STREET BREWING "MONTEREY BEER" \$8

12oz Can | Lager | Monterey, CA

OFFSHOOT BEER CO. \$14

16oz Can | Hazy IPA | Placentia, CA

ALVARADO STREET BREWING "MAI TAI" \$14

16oz Can | "Tropical" IPA | Monterey, CA

N/A BREW DOG HAZY AF \$6

12oz Can | IPA | Ohio

ZERO PROOF

\$13

RASPBERRY FIZZ

Pinot Noir Juice | Fresh Raspberry | B12 | Fever Tree Tonic

GINGER PALMER

Iced Turmeric Tea | Ginger Syrup
Lemon Juice | Fever Tree Tonic

UNSEASONABLE SUMMER

Ritual Zero Proof Gin | Garden Fresh White Sage
Fever Tree Elderflower Tonic

HIBISCUS AGUA FRESCA

Pinot Noir Juice | Coriander | Cinnamon | Hibiscus Flower

CIELO FRESCO

Pineapple | Coconut Cream | Blue Spirulina

WINE

MIONETTO \$18

Prosecco | Treviso, IT

DAOU \$23

Sauvignon Blanc | Paso Robles, CA

HOUSE OF BROWN \$17

Chardonnay | Central Valley, CA

ETUDE \$19

Rosé | Santa Barbara, CA

SAMUEL LOUIS SMITH \$21

Pinot Noir | Monterey, CA