

STARTERS

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| GRILLED HALLOUMI CHEESE | 10 |
| preserved lemon, roasted tomato, pepperoncini | |
| GEM LETTUCE WRAPS | 12 |
| braised chicken, pickled carrot, Fresno chili pepper | |
| CHARCUTERIE BOARD | 18 |
| prosciutto di parma, pork pâté, Spanish chorizo finocchiona, grilled mortadella, grilled bread | |
| SEAFOOD TARTARE | 16 |
| yuzu-ginger vinaigrette, wakame, wasabi tobiko smoked pineapple, wonton chips | |

SOUP & SALAD

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| SOUP | 10 |
| with seasonal garnish | |
| FATTOUSH SALAD | 19 |
| grilled chicken, naan bread, cucumber, tomato, radish spinach, scallion, yogurt sumac dressing | |
| SPRING SALAD | 17 |
| burrata cheese, asparagus, sugar snap peas shaved fennel, frisée, lemon champagne vinaigrette | |
| CAESAR SALAD | 15 |
| baby romaine, parmesan, traditional dressing | |
| ADD CHICKEN BREAST | 6 |



VENTANA BIG SUR

SANDWICHES

offered with a choice of French fries or mixed greens

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| CUBAN MEDIANOCHE | 19 |
| roasted pork, niman ranch ham, gruyere cheese house pickles, Dijon mustard aioli, brioche bun | |
| SMOKED BRISKET | 17 |
| caramelized onion, aged cheddar, chili aioli, olive oil ciabatta | |
| FALAFEL + SPINACH WRAP | 16 |
| pickled radish, bean sprouts, tomatoes, butter lettuce tzatziki, sriracha, spinach tortilla | |
| THE BIG SUR BURGER | 20 |
| 8 oz blend of short rib, brisket & chuck, Ventana sauce house pickled onion, jalapeno & cucumber, brioche bun | |
| ADD BACON OR AVOCADO | 2 |
| CHICKEN SANDWICH | 18 |
| grilled chicken thigh, peppered jack cheese, chipotle slaw marinated cactus, whole wheat bun | |

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| PLATES | |
| FISH OF THE DAY | 28 |
| lemon couscous, mint pistachio relish marinated cucumber, English pea broth | |
| ROAST CHICKEN BREAST | 26 |
| Israeli couscous, artichokes, rainbow chard, natural jus | |

FRESHLY PRESSED JUICES

juices are pressed daily with
local farm fresh ingredients

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| REDWOOD FOREST | 9 |
| red beet, red cabbage, red pepper, fennel, celery rainbow chard, ginger, carrot, celery, orange | |
| ORANGE SUNSET | 9 |
| carrot, red & yellow bell pepper, golden beet orange, ginger, pear, cabbage, cactus fruit | |
| GREEN MOUNTAIN | 9 |
| watercress, kale, spinach, parsley, cucumber gem lettuce, cactus leaf, green apple lime, pineapple | |
| PURPLE RAIN | 9 |
| red cabbage, radicchio, red beet, rainbow chard purple carrot, pomegranate, blueberry cactus fruit, black grapes | |

SWEETS

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| LAVENDER CRÈME BRULÉE | 10 |
| fresh berries | |
| CHOCOLATE BROWNIE | 10 |
| caramel sauce, mint ice cream | |
| PAVLOVA | 10 |
| berry soup, lime sorbet, mascarpone | |
| SEASONAL HOUSEMADE ICE CREAM & SORBET | 8 |

Executive Chef - Paul Corsentino

20 % Service Charge will be added to parties of six or more.

Disclaimer: The consumption of raw or undercooked eggs, meat, shellfish, seafood or poultry may increase your risk of food borne illness