

# **Beverage**

## Wine

2020 Selbach-Oster Riesling 20

2019 Bouchaine Chardonnay 22

2021 Samuel Louis Smith Pinot Noir 23

2019 E16 GSM 24

2021 Turnbull Cabernet Sauvignon 27

## Beer

Modelo Especial 8

Coronado Brewing "Weekend Vibes" IPA 14

East Brother "Bo Pils" Pilsner 12

Monterey Beer Lager 9

Sincere Dry Apple Cider 14

## Non-Alcoholic

Athletic Brewing N/A "Run Wild" IPA 8

Athletic Brewing N/A "Cerveza Athletica" Light Copper





# Refreshments

Dammaan Tea

**BLACK TEAS** 

**Breakfast** 

Earl Grey

Chai-Mille Collines

**GREEN TEAS** 

Vert Gunpowder

**Vert Menthe** 

Vert Jasmin

HERBAL / DECAF

Menthe Poivree

Citrus Rooibos

Passion Framboise

Camomille

Illy Coffee

Americano

Cappuccino

Latte

Mocha

Decaf

Milk

2%

**Almond** 

Coconut

Oat

Soy

Whole

Juice

Garden-Fresh Green

**Apple** 

Cranberry

Grapefruit

Orange

Soft Drinks

Lemonade

Iced Tea

Coke

**Diet Coke** 

**Sprite** 

**Root Beer** 





## **Breakfast**

Available 7:30-11:00 AM
Dial 203 or Text 831-200-4365 to Order

## Traditional Breakfast

#### **Avocado Toast**

tomato, avocado, micro greens, hazelnut pistachio, sesame seeds | df | vq

#### **Bagel & Lox**

pea shoots, cherry tomatoes, cucumber pickled onion, horseradish cream cheese caper | nf

#### **French Toast**

market berries, basil | v | nf

#### Ventana Breakfast

two farm eggs any style, hashbrowns grilled bread, side salad choice of bacon or sausage | nf

#### Chorizo Scramble

choice of farm egg or tofu, potato, onion, cilantro, avocado, queso fresco  $gf \mid nf$ 

# Lighter Breakfast

## Ventana Granola & Yogurt

## **Chia & Hemp Heart Pudding**

almonds | pepitas | cherries

## **Organic Fruit**

selection of seasonal fruit

#### **Fresh Baked Pastries**

choice of one housemade pastry



## Lunch

Available 11:30 AM-4:00 PM

Sandwiches

Choice of Fries or Salad

#### **Cult Classic Burger**

2 smashed patties, shaved red onion bibb lettuce, beefsteak tomato, bread & butter pickles, american cheese, ventana sauce nf

#### **Tuna Melt**

pesto, avocado, swiss cheese toasted brioche nf

#### **Chicken Sandwich**

jalapeño jack Cheddar, gem lettuce bacon, avocado, chipotle aioli nf Soup/Salad

#### **Ventana Tortilla Soup**

chicken, monterey jack, cilantro crispy tortilla strips gf | nf

### **Vegetable Salad**

mixed greens, frisée, squash, tomatoes carrot, radish, black beans goat cheese oregano vinaigrette v | nf | gf

#### Little Gem Caesar

croutons, radish, pickled onions, ceasar dressing, parmigiano cheese nf

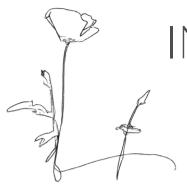
Snacks

## **Guacamole & Chips**

tres chiles salsa vg | gf | nf

#### **Harissa Hummus**

pita bread, cornichon vg | nf | df



## **DINNER**

Available In Suite 5:30-10:00 PM

## **SALADS**

## **Mixed Baby Lettuce**

Tomato, Pickled Onion, Piave Cheese Toasted Breadcrumb, Creamy Italian Dressing vegan | nut free

#### **Kale Salad**

Dried Cherries, Candied Walnuts, Butternut Squash, Sherry Vinaigrette dairy free | gluten free | vegan

#### **Babé Farms Beets**

Sumac Labneh, Pistachio, Blood Orange, Horseradish, Baby Mustards gluten free

## **DESSERTS**

#### **Chocolate Mocha Cake**

Mocha Mousse | Fresh Berries gluten free

## **Ventana Chocolate Chip Cookies**

Topped with Big Sur Sea Salt

## **Bread Pudding**

Caramel Sauce | Vanilla Ice Cream

#### **House-Made Ice Cream & Sorbet**

Please Ask your Server for the Daily Selections

## CHEF'S ENTREES

## Ventana Smashburger

Niman Ranch Beef, Ventana Sauce Aged White Cheddar, Butter Lettuce Tomato Onion, Pickles, Brioche Bun French Fries

## **Campanelle Pasta**

California Mushrooms, Asparagus Crème Fraîche, Parmigiano vegan | nut free

## **Fogline Farms Chicken**

Sweet Potato Gnocchi, Spinach California Mushrooms, Puttanesca dairy free | nut free

## **Norwegian Salmon**

Jerusalem Artichoke, Black Truffle Mushroom Conserva, Preserved Lemon gluten free | nut free

## **Braised Beef Short Rib**

Hoisin Glaze, Whipped Potato, Chili Crisp nut free



delivery fee of \$10.00 will be added to your order pricing excludes beverage, taxes and 22% service charge

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. Through 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.



## **CHOCOLATE MOCHA CAKE**

Mocha Mousse | Fresh Berries GF

### **VENTANA CHOCOLATE CHIP COOKIES**

Topped with Big Sur Sea Salt

#### **BREAD PUDDING**

Caramel Sauce I Vanilla Ice Cream

#### ICE CREAM AND SORBET FLIGHT

Please Ask your Server for the Daily Selections

