

## Salads

### **Fernwood Caesar Salad \$16**

romaine hearts + mixed greens, shaved parmesan, house-made chipotle caesar  
- add chicken \$4 – add tri-tip \$5  
- make it a wrap \$1

### **Green Salad \$12 vg**

mixed greens, carrots, watermelon radishes, cucumber, cherry tomatoes, goat cheese, hibiscus vinaigrette  
-make it a wrap with hummus and pesto \$3

### **Buffalo Chicken Salad \$18**

romaine hearts, fried chicken tenders tossed in buffalo sauce, carrots, celery, blue cheese dressing  
- make it a wrap \$1

## Cantina

### **Three Tacos vg**

corn tortillas, cabbage, cilantro, pickled onions, queso fresco, sour cream, and salsa verde  
- fish, chicken, pork or tri-tip \$14  
- potato and bell pepper \$11

### **Cheeseburger Burrito \$18 vg**

Black Angus beef or vegan crumbles, cheese blend, fries, romaine, tomato, onion, pickles, house-made ranch

### **Fish Burrito \$18**

fried tilapia, cabbage, cilantro, onion, tomato, spicy chipotle-lime crema, avocado

### **Big Sur Quesadilla \$14 vg**

topped with cilantro, sour cream and salsa fresca on the side  
add veggies, chicken, pulled pork, tri-tip \$3  
- add guacamole \$3

### **Nachos \$20**

house-made tortilla chips, queso blanco, salsa fresca, refried black beans, pickled jalapeños, pickled red onions, sour cream, pico de gallo  
- choice of potato and bell pepper, pork, chicken or tri-tip  
\*shareable size

## Sides

**Basket of Fries \$8**    **Basket of Tots \$10**  
**Side of Slaw \$5**    **Basket of Sweet Potato Fries \$10**  
**Side Salad \$8**    **Soup of the Day - Cup \$6 Bowl \$10**

## Starters

### **Truffle Fries \$12 vg**

french fries with truffle oil, parmesan cheese, parsley, salt and pepper  
- sub tater tots or sweet potato fries \$2

### **Hummus & Pita Bread \$14 vg**

creamy hummus with a drizzle of garlic oil, warmed pita, served with carrots and celery

### **Chicken Wings \$19**

Our house smoked wings either buffalo or BBQ, side of ranch or blue cheese, served with carrots and celery

**Homemade Chips & Salsa Verde or Roja \$10 vg**

house-made corn tortilla chips, seasoned and served with salsa verde or roja  
- add guacamole \$5

**Side-Winder Fries**

**Option 1 Wild Mushroom Poutine \$15 vg**

Chanterelle and wild mushrooms, gravy, cheese curds, over side-winder fries  
- sub tots or sweet potato fries \$2

**Option 2 Nacho Fries \$15 vg**

queso blanco, salsa fresca, pickled jalapeños, pickled red onions, sour cream, pico de gallo

## Sandwiches

Served with fries or salad  
sub tots or sweet-potato fries \$2

**Tavern Burger \$18 vg**

7oz. Black Angus beef patty, lettuce, tomato, onion, pickles, artisan brioche bun  
- add bacon \$3 - add cheese \$1  
- sub Beyond Burger \$2

**Pulled Pork Sandwich \$19 vg**

pulled pork or vegan crumbles, BBQ sauce, purple cabbage slaw, pickled red onion, grilled pineapple, artisan brioche bun

**Veggie Sandwich \$15 vg**

wheat berry bread, hummus, avocado, greens, tomatoes, red onion, cucumber, daikon sprouts

**BLT \$15**

bacon, lettuce, tomato, mayo on toasted wheat  
add avocado \$2

**Spicy Crispy Chicken Sandwich \$17**

crispy chicken, pepper jack cheese, lettuce, tomato, chipotle crema

- **VG – vegan option available**
- Add vegan crumbles \$2
- Extra dressings and sauce

## Pizza Menu

**Build Your Own Cheese Pizza \$24 vg**

**Traditional 16” (40cm) sesame seed covered crust  
or Gluten Free 12” (30cm) Crust**

**Choice of Classic Marinara, Pesto, Buffalo, BBQ  
Sauce**

**Add \$3.50 per topping**

**Add \$3.00 per topping**

- |                                |                                  |
|--------------------------------|----------------------------------|
| Pepperoni                      | Fresh Basil                      |
| Extra Cheese                   | Jalapeños                        |
| Pulled Pork                    | Goat Cheese                      |
| Cherry Tomatoes                | Roasted Garlic                   |
| Chicken                        | Vegan Mozzarella <span>vg</span> |
| Italian Sausage                | Zucchini                         |
| Canadian Bacon                 | Mushrooms                        |
| Pepperoncini                   | Sundried Tomato                  |
| Bacon                          | Black Olives                     |
| Vegan Crumbles <span>vg</span> | Fresh Mozzarella                 |
| Andouille Sausage              | Artichoke Hearts                 |
|                                | Pineapple                        |
|                                | Bell Peppers                     |

# We Craft These House Favorites For You...

**\*No Substitutions or exceptions**

## **The Margherita \$26**

tomato marinara, fresh mozzarella, tomatoes, fresh basil

## **Tree Hugger \$30**

pesto, mozzarella, bell peppers, olives, mushrooms, zucchini

## **Good Karma \$30**

pesto, mozzarella, artichokes, goat cheese, sundried tomato, yellow onion

**-add chicken \$3.50**

## **Pfeiffer Ridge \$36**

tomato marinara, mozzarella, pepperoni, mushrooms, bell peppers, olives, Italian sausage, Canadian bacon, red onion

## **The Jester \$40**

BBQ, tomato marinara, mozzarella, bacon, Canadian bacon, pepperoni, chicken, Italian sausage, pineapple, Andouille sausage, drizzle of honey

## **Desserts**

### **Red Velvet Layer Cake \$10**

classic layered red velvet cake with frosting, whipped cream and seasonal berries

### **Crème Brûlée \$8**

house made vanilla custard with a crisp caramelized sugar topping, whipped cream, and seasonal fruit

## **Kid's Menu**

All kid's plates come with celery and carrot sticks

2 Breaded Chicken Breast Tenders, with your choice of fries or tots. Served with Ranch 7.95

Hot Dog with fries 6.95

Grilled Cheese on wheat bread with cheddar 6.95

Peanut Butter and Jelly on wheat bread 4.95

Pita Pizza Cheese 5.95 Pepperoni 6.95

Plate of Veggies and Ranch 4.95

Kids Quesadilla 5.95

**\*\*Kids menu for children 12 and under**

## Draft Beer

Alvarado Brewing Co., Mai Tai Tropical IPA, Monterey, CA \$8  
Kyla (Variety) Hard Kombucha, Hood River, OR \$9  
English Ales, Big Sur Golden Ale, Marina, CA \$8  
Lagunitas, Hazy Wonder IPA, Petaluma, CA \$9  
Modelo, Especial Pilsner, Mexico \$6  
North Coast, Old Rasputin Imperial Russian Stout,  
Nitro, Fort Bragg, CA 12oz \$8  
North Coast, Scrimshaw Pilsner, Fort Bragg, CA \$8  
Sierra Nevada, Wild Little Thing, Sour, Chico, CA \$8  
Stem Cider, (flavor varies) Lafayette, CA \$8  
Stone Brewing, Stone IPA, San Marcos, CA \$8

## Bottled Beer

Abita, Purple Haze Lager \$6  
Almanac, Sournova (flavor varies) \$10.50  
Anderson Valley, Boont Amber \$7  
Anderson Valley, Bourbon Barrel Stout Can \$10  
Anheuser-Busch, Bud Light \$4.50  
Anheuser-Busch, Budweiser \$4.50  
Athletic Brewing, Upside Dawn N.A. Lager \$5  
Blue Moon, Belgian White \$6  
Clos Normand, French Fermented Cider \$18  
Corona \$6  
Drake's, Denogginizer IPA \$7  
Elysian, Space Dust IPA \$7  
Firestone, DBA \$6  
Firestone, Mind Haze IPA \$6  
Flying Embers, Hard Kombucha, (flavor varies) \$10  
Guinness, Brew Pub Can \$7  
Kyla Hard Kombucha (flavor varies) \$10  
La Fin Du Monde, Belgian-style Tripel \$9  
North Coast, Brother Thelonious \$18  
North Coast, Pranzster \$7  
North Coast, Red Seal Ale \$6  
Pabst Blue Ribbon \$4  
Rogue Brewing, Honey Kolsch, \$6  
Rogue Brewing, Hazelnut Brown Nectar \$7  
Schönramer Gold \$12  
Sierra Nevada, Pale Ale \$6  
Stella Artois, Belgium Lager \$6  
Weihenstephaner, Hefeweissbier \$10.50  
Weihenstephaner, Hefeweissbier Dunkel \$10.50  
White Claw, Hard Seltzer (flavor varies) \$5  
Wyder's, Pear Reposado Cider \$6

## Non-Alcoholic

Coca-Cola  
Apple Juice  
Lemonade  
Diet Coke  
Cranberry Juice  
Unsweetened Iced Tea  
Sprite  
Grapefruit Juice  
Saratoga Springs Sparkling Water 750ml  
Ginger Ale  
Orange Juice  
Saratoga Springs Bottled Water 12 oz  
Root Beer  
Pineapple Juice  
Regatta Ginger Beer  
Tomato Juice  
\*\*Ask your server for coffee and tea selection

# Specialty Cocktails

## **Cranberry Ginger Margarita \$14**

house-made Cranberry Ginger syrup, Corralejo silver tequila, fresh lime juice, and agave

## **Cranberry Ginger Spritzer \$3.50**

## **Mary Berry Gin Fling \$13**

Our take on a classic Gin Sling, Bombay Sapphire Gin, Elderflower Liqueur, fresh lemon, blackberries, and rosemary shaken, strained in a Martini glass

## **Isn't She Shrubly \$14**

made with love, right here in Big Sur, "The Bitter Ginger" seasonal shrub, mixed with Three Olives vodka and topped with sparkling water

## **Feel the love without the hard stuff \$5**

## **Brown Butter Old Fashion \$13**

Our house made brown butter syrup, Four Roses Bourbon, muddled with lemon, orange and blood orange bitters

## **Hot Spiced Cider \$5.00**

House made hot apple cider, brewed with cinnamon and star anise

## **Add Well Whiskey or Rum \$10.00**

# Bottled Wine

## **Sparkling**

Charles de Fere, Blanc de Blanc, France, \$35

J.P Chenet, France, 187mL, \$9

Lucien Albrecht, Brut Rosé, France \$35

Lucien Albrecht, Brut Rosé, France, ½ Bottle \$25

## **Chardonnay**

Fossil Point, Edna Valley, Ca., \$32

Vina Robles, Paso Robles, Ca., \$35

## **Rosé**

Angels and Cowboys, Sonoma, Ca. ½ bottle, \$18

Challen, Santa Barbara, Ca., \$32

Lucy, Monterey Ca., \$32

## **Other Whites**

Balleto, Pinot Gris, Sonoma, Ca., \$30

Kinero, Alice Grenache Blanc, Paso Robles, Ca., \$34

Luli, Sauvignon Blanc, Arroyo Seco Ca., \$32

## **Pinot Noir**

Chalone Estate, Monterey County- \$42

Luli, Santa Lucia Highlands, Ca., \$32

Vocal, Santa Cruz Mountains, Ca. \$65

## **Cabernet & Merlot**

Maddalena, Cabernet, Paso Robles, Ca., \$42

Maddalena, Merlot, Paso Robles, Ca., \$32

## **Zinfandel**

Tobin James, Ballistic, Paso Robles, Ca., \$32

## **Other Reds**

Clayhouse Adobe, Red Blend 2018, Paso Robles, Ca. \$30

J. Lohr, Syrah, Paso Robles, Ca., \$29

Tobin James, Cacheflo Blend, Paso Robles, Ca., \$25

Leitz, Sparkling Riesling, Non-Alcoholic Wine \$9

## **Keg Wines by the Glass**

Our *keg wine* program allows us to offer quality *wines* by the glass with zero-waste to landfills. Every glass is fresh and free from oxidation.

### **White Wine**

J Dusi, Pinot Grigio, Paso Robles, CA \$10

Maddelena, Chardonnay, Paso Robles, CA \$10

### **Red Wine**

Joyce, Unfiltered Pinot Noir, Monterey, Ca. \$10

Beckmen, Grenache, Santa Ynez, Ca. \$10

Kopke, 10 yr Tawny Port, Portugal \$10

## **Keg Wines by Carafe \$45**

1 liter (approx 5 glasses)

Choose one of our wines by the glass:

J Dusi Pinot Grigio, Guenoc Chardonnay, Joyce

Pinot Noir, or Beckmen Cuvee