

# Shareables

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

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

## **Brie en Croute \$20**

a round of brie topped with brown sugar-fruit compote, wrapped in puff pastry and baked, served with toast, crackers and fruit slices

## **Fried Brussel Sprouts \$16**

tossed in a Bourbon honey, with toasted pepitas, golden raisins and blue cheese

## **Truffle Fries \$19 vg**

french fries with truffle oil, parmesan cheese, parsley, salt and pepper

## **Chicken Wings \$22**

house-smoked wings tossed in either buffalo, BBQ, honey Old Bay  
side of ranch or blue cheese, served with carrots and celery

# Garden

## **Green Salad \$18 vg**

mixed greens, carrot, watermelon radish, cucumber, cherry tomato, queso fresco, hibiscus vinaigrette

## **Fernwood Caesar Salad \$17**

romaine hearts, shaved parmesan, croutons, house-made chipotle Caesar  
- add chicken **\$7**

## **Quinoa Arugula Salad \$18 vg**

arugula, quinoa, candied almonds, sunflower seeds, goat cheese, golden raisins, apples, citrus hibiscus vinaigrette  
- chicken **add \$7**

# Cantina

## **Fish Burrito \$19**

your choice of seared or fried rockfish, cabbage, cilantro, pickled onion, tomato, chipotle-lime crema, avocado

## **Three Tacos \$18**

your choice of protein, pickled onions, cabbage, cilantro, chipotle-lime crema, served with salsa verde and rojo

- seared or fried rockfish
- chicken
- braised beef
- mushrooms, peppers, onions

## **Chicken Taquitos \$18**

four chicken rolled tacos, topped with lettuce, tomato, red onion, sour cream, queso fresco, served with salsa verde and rojo

## **Nachos \$18 vg**

house-made tortilla chips, queso blanco, salsa fresca, refried black beans, pickled jalapeños, pickled red onions, sour cream, pico de gallo

- chicken **add \$7**
- braised beef **add \$8**
- mushrooms, peppers, & onions **add \$4**

# Sandwiches

Served with fries or salad

**Tavern Burger \$21 vg**

7oz. Black Angus beef patty, lettuce, tomato, onion, pickle, brioche bun

- add bacon \$3 - add cheese \$2 - sub Beyond Burger \$2

**Garden Harvest Pita \$16 vg**

pita, hummus, avocado, mixed greens, tomato, red onion, cucumber, daikon sprouts

**Southern Fried Chix Sammie \$19**

Buttermilk pickle brined fried chicken, buffalo apple cabbage slaw, tomato, pickles, spicy aioli, pepper jack cheese, on a brioche bun

**French Dip Sandwich \$19**

house smoked tri-tip thinly shaved and topped with swiss on a hoagie roll, and smoked au jus

## Sides

**Basket of Fries \$10**

**Basket of Tots \$10**

**Side Salad \$10**

**Soup of the Day \$10**

- **VG – vegan option available**
- Extra dressings and sauce \$1

## Fillers

**Fish & Chips \$20**

three pieces of fried rockfish, served on a large bed of french fries with house made tarter sauce

**Creamy Garlic Penne Pasta \$20**

penne pasta tossed in a garlic cream sauce with sauteed mushrooms, peppers, onions served with garlic bread toast points

- **chicken add \$7**

## Pizza Menu

**Build Your Own Cheese Pizza \$25 vg**

**Traditional Crust 16” (40cm) or Gluten Free Crust 12” (30cm)**

*\*Allow for extra time, we do a beautiful hand tossed dough crust\**

**Choice of Classic Marinara, Pesto, Garlic White Sauce**

**Add \$3.50 per topping**

Pepperoni  
Canadian Bacon  
Italian Sausage  
Bacon  
Shaved Parmesan  
Pineapple  
Vegan Mozzarella vg  
Fresh Mozzarella  
Pepperoncini  
Goat Cheese

**Add \$3.50 per topping**

Wild Mushroom  
Black Olive  
Artichoke Hearts  
Red Onion  
Bell Pepper  
Fresh Basil  
Jalapeño  
Roasted Garlic  
Fresh Roma Tomato  
Arugula

We craft these house favorite pizzas for you...

❖ No Substitutions or exceptions

**The Margherita \$28**

tomato marinara, fresh mozzarella, tomato, fresh basil

**The Wanderlust \$37**

pesto, chicken, bacon, artichoke hearts, cherry tomato, mozzarella, toasted pepitas, shaved parmesan

**Pfeiffer Ridge \$38**

tomato marinara, mozzarella, pepperoni, Italian sausage, Canadian bacon, bell pepper, red onion, black olives

## **Desserts**

**Crème Brûlée \$11**

**Cheesecake \$11**

**\*\* All parties of 5 or more guests will see a 20% auto gratuity on their bill**

## **Kid's Menu**

**All kid's plates are served with celery and carrot sticks**

**Chicken & Fries \$7.95**

two breaded chicken tenders, with your choice of fries or tots, served with Ranch

**Hot Dog \$6.95**

beef hot dog on a white bun served with your choice of fries or tots

**Pita Pizza \$5.95**

pita bread topped with classic marinara and mozzarella cheese

- add pepperoni \$1

**Penne Past**

**Veggies \$4.95**

carrots, celery, and cucumber served with Ranch

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

## **Draft Beer**

**\* Try our Awesome Local Brews from Alvarado Street Brewing in Monterey and Other Brother Brewing in Seaside!**

**\*Alvarado Brewing Co., Mai Tai Tropical IPA, Monterey, CA \$9**

**Deschutes, Black Butte Porter, Bend, OR \$9**

**English Ales, Big Sur Golden Ale, Marina, CA \$8**

**Fort Point, Super Dry Cider, San Francisco, CA \$9**

**Guinness, Irish Dry Stout Nitro, Dublin, IRE \$9**

**Local Roots, Hard Kombucha (flavor varies), Vista, CA \$9**

**Modelo, Mexican Pilsner Style Lager, Mexico \$7**

**North Coast, Scrimshaw Pilsner, Fort Bragg, CA \$8**

**\*Other Brother, Roundabout IPA, Seaside, CA \$9**

**Russian River, Happy Hops Ale, Santa Rosa, CA \$9**

## Bottled Beer

**Abita**, Purple Haze Lager \$7  
**Almanac**, Sournova (flavor varies) \$12  
**Anderson Valley**, Blood Orange Gose \$7  
**Anderson Valley**, Boont Amber \$7  
**Anheuser-Busch**, Bud Light \$5  
**Anheuser-Busch**, Budweiser \$5  
**Athletic Brewing**, Run Wild N.A. IPA \$7  
**Big Sky Brewing**, Moose Drool Brown Ale \$6  
**Blue Moon**, Belgian White \$7  
**Clos Normand**, French Fermented Cider \$18  
**Coors Banquet** \$5  
**Corona** \$6  
**Elysian**, Space Dust, IPA \$7  
**Flying Embers**, Hard Kombucha, (flavor varies) \$12  
**Firestone**, 805 Blonde Ale \$6  
**Fort Point**, KSA \$6  
**Glutenberg** Pale Ale \$10  
**Golden State** Gingergrass Cider \$10  
**Guinness**, Brew Pub Can \$8  
**High Noon** Seltzer (flavor varies) \$8  
**Kyla** Hard Kombucha (flavor varies) \$12  
**La Fin Du Monde**, Belgian-style Tripel \$10  
**North Coast**, Brother Thelonious \$10  
**North Coast**, Old Rasputin \$8  
**North Coast**, Prancster \$8  
**North Coast**, Red Seal Ale \$7  
**Pabst Blue Ribbon** \$5  
**Saporro**, Japanese Lager \$7  
**Sierra Nevada**, Atomic Torpedo Double IPA \$7  
**Sierra Nevada**, Pale Ale \$6  
**Stella Artois**, Belgium Lager \$6  
**Topo Chico**, Hard Seltzer (flavor varies) \$7  
**Weihenstephaner**, Hefeweissbier \$11  
**Weihenstephaner**, Hefeweissbier Dunkel \$11  
**Wyder's**, Pear Cider \$6

## Non-Alcoholic

Coca-Cola or Diet Coke  
Apple Juice  
Lemonade  
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  
**Abita Root Beer**  
**Lagunitas Hoppy Refresher 12floz bottle**  
\*\*Ask your server for coffee and tea selections

## Specialty Cocktails

**Lavender Margarita \$15**  
Corralejo silver tequila, house made lavender syrup,  
fresh lime juice, and agave  
rimmed with lavender salt

**Lavender Spritzer \$3.50**

**Man’s Best Friend \$15**

Equal parts Redwood Empire whiskey, dry vermouth, Campari, served on the rocks

**Empress & Tonic \$15**

A classic cocktail with a colorful twist, Empress gin and tonic on the rocks with a grapefruit slice

**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 club soda, garnished with lemon

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

## **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**

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**

Luli, Sauvignon Blanc, Arroyo Seco Ca., \$32  
Caposaldo, Prosecco, Northern Italy Veneto \$28

**Pinot Noir**

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  
Bonterra, Cabernet, Mendocino, Ca., ½ bottle \$22.50

**Zinfandel**

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

**Other Reds**

J. Dusi Model M, Red Blend, Paso Robles, Ca \$38  
J. Lohr, Syrah, Paso Robles, Ca., \$29  
Tobin James, Cacheflo Blend, Paso Robles, Ca., \$25

## **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  
MCV Wines, Red Blend, Paso Robles, Ca. \$10

**Caposaldo Prosecco \$7**

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

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

1 liter (approx 5 glasses)

Choose one of our wines by the glass:

J Dusi Pinot Grigio, Maddalena Chardonnay, Joyce  
Pinot Noir, or MCV Red Blend

## **Vodka**

Burnetts Vodka (well)  
Grey Goose  
Ketel One  
Stolichnaya  
Three Olives  
Titos

## **Gin**

Beefeater  
Benham's  
Bixby  
Bombay Sapphire  
Burnetts Dry Gin (well)  
Empress  
Hendrick's  
Tangueray

## **Whiskey**

Balvenie 12 Year Old  
Basil Haydens  
Bulleit Bourbon  
Bulleit Rye  
Bushmill  
Crown Royal  
Dewars  
Evan Williams (well)  
Fireball  
Fireball  
Four Roses Small Batch  
Glenlivet 12 Yr  
Jack Daniel's  
Jameson  
Jim Beam  
Johnny Walker Black  
Johnny Walker Red  
Knob Creek  
Lagavulin Aged 16yr  
Maker's Mark  
Michters USA  
Michters Rye  
Redwood Empire  
Seagrams's Seven  
Whistlepig  
Whistlepig Old World  
Wild Turkey

## **Rum**

Bacardi  
Diplomatico Reserva  
Malibu  
Mount Gay  
Myer's Dark  
Ron Abuelo Anejo Rum (well)  
Sailor Jerry

## **Tequila**

Arette Blanco  
Arette Reposado  
Casamigos- Anejo  
Casamigos Blanco  
Cazadores Reposado  
Clase Azul  
Correlejo Reposado  
Correlejo Silver  
Del Maguey- Vida  
Del Maguey- Chichicapa  
Fortaleza Blanco  
Fortaleza Reposado  
Forteleza Anejo  
Komos Reposado Rosa  
Komos Anejo Cristalino  
Komos Anejo Reserva  
Madre Espadin  
Madre  
Mijenta Blanco  
Patron Silver  
Sauza Hacienda Silver (well)  
Siete Leguas Reposado

## **Liquors**

Amarettodisarano  
Amaro Montenegro  
Amaro Nonino  
Aperol  
Baily's Irish Crème  
Campari  
Chambord  
Chartreuse Green  
Chartreuse Yellow  
Courvosier Vs Cognac  
Fernet-Branca  
Frangelico  
Galliano  
Grand Marnier  
Jagermeister  
Kahlua  
Midori  
Pimm's  
Remy Martin VSOP  
St. Elder Elderflower Liqueur