

## Salads

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

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

### **Green Salad \$14 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 \$16  
- potato and bell pepper \$12

### **Cheeseburger Burrito \$19 vg**

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

### **Fish Burrito \$19**

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

### **Big Sur Quesadilla \$16 vg**

topped with cilantro, sour cream and salsa fresca on the side  
add veggies, chicken, pulled pork, tri-tip \$3  
- add guacamole \$5

### **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 \$10** **Basket of Tots \$10**

**Side of Slaw \$5** **Basket of Sweet Potato Fries \$10**

**Side Salad \$8** **Soup of the Day - Bowl \$10**

## Starters

### **Truffle Fries \$15 vg**

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

### **Hummus & Pita Bread \$15 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 \$16 **vg**

Chanterelle and wild mushrooms, gravy, cheese curds, over side-winder fries

- sub tots or sweet potato fries \$2

#### Option 2 Nacho Fries \$16 **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 \$20 **vg**

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

- add bacon \$3 - add cheese \$2

- sub Beyond Burger \$2

#### Pulled Pork Sandwich \$20 **vg**

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

#### Veggie Sandwich \$16 **vg**

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

#### BLT \$16

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

#### Spicy Crispy Chicken Sandwich \$18

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 \$25 **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

Pepperoni	Extra Cheese
Italian Sausage	Goat Cheese
Canadian Bacon	Vegan Mozzarella <b>vg</b>
Vegan Crumbles	Fresh Mozzarella
Wild Mushrooms	Parmesan
Black Olives	Jalapeños
Roasted Garlic	Cremini Mushrooms
Pineapple	
Fresh Basil	
Fresh Roma Tomatoes	
Arugula	
Artichoke Hearts	
Sundried Tomatoes	
Bell Peppers	
Pepperoncini	
Red Onions	

**We craft these house favorite pizzas for  
you...**

❖ **No Substitutions or exceptions**

**The Margherita \$28**

tomato marinara, fresh mozzarella, tomatoes, fresh basil

**Good Karma \$32**

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

**Pfeiffer Ridge \$36**

tomato marinara, mozzarella, Pepperoni, Italian sausage, Canadian bacon, bell peppers, red onion

**Mossy Tartufo \$40**

Pesto, roasted garlic, sundried tomatoes, wild mushrooms, finished with Parmesan, Truffle oil and arugula

## **Desserts**

**Red Velvet Layer Cake \$10**

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

**Crème Brûlée \$10**

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

**Seasonal Chocolate Mousse \$10**

Ask your server for the current seasonal flavor

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

## **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  
**English Ales**, Big Sur Golden Ale, Marina, CA \$8  
**Firestone**, Hopnosis, Paso Robles, CA \$8  
**Kyla**, Hard Kombucha (flavor varies), Hood River, OR \$9  
**Lagunitas**, Hazy Memory Hazy IPA, Petaluma, CA \$8  
**Lost Coast**, Great White Belgian, Humboldt, CA \$8  
**Modelo**, Especial Pilsner, Mexico \$6  
**North Coast**, Old #38 Stout, Nitro, Fort Bragg, CA \$8  
**North Coast**, Scrimshaw Pilsner, Fort Bragg, CA \$8  
**Stem Ciders**, (flavor varies) Lafayette, CO \$8

## Bottled Beer

Abita, Purple Haze Lager \$6  
Almanac, Sournova (flavor varies) \$10.50  
Alvarado Street Brewing (style and flavor varies) \$14  
Anderson Valley, Blood Orange Gose \$7  
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  
Flying Embers, Hard Kombucha, (flavor varies) \$10  
Guinness, Brew Pub Can \$7  
Jiant Hard Kombucha (flavor varies) \$10  
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, Hazelnut Brown Nectar \$7  
Rogue Brewing, Honey Kolsch, \$6  
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 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

## **Hibiscus Margarita \$15**

house-made Hibiscus syrup, Corralejo silver tequila, fresh lime juice, and agave rimmed with Hibiscus salt

## **Spice it Up! \$15**

We substitute Madre Mezcal, and rim your margarita with Tajin

## **Hibiscus Spritzer \$3.50**

## **Blushing Empress \$15**

Empress Gin, Fresh Squeezed Lemon, and Fentiman's Rose Lemonade, garnished with lemon

## **Fernwood's Dark and Stormy \$14**

Ron Abuelo Rum, ginger beer, Rhubarb bitters, fresh lime juice, garnished with lime

## **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**

## **Bloody Maria \$15**

House-made Bloody Mary mix with Fresh Chili de Arbol, Madre Mezcal, rimmed with Tajin or if you're looking for that Classic Bloody Mary, we use Three Olives Vodka and rimmed the glass with Old Bay

## **Fernwood's Michelada \$10**

A glass of Modelo rimmed with Tajin, topped off with our house Bloody Mary Mix

# 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

## **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

**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, Guenoc Chardonnay, Joyce Pinot Noir, or Beckmen Cuvee