

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

Side Salad \$8

Side of Purple Cabbage Slaw \$5

Basket of Fries \$8

Basket of Tots \$10

Basket of Sweet Potato Fries \$10

Soup of the Day – Cup \$6 Bowl \$10

- There is an increased risk of food borne illness from eating raw or uncooked foods
- A 20% gratuity will be added to parties of 5 or more persons
- We are not responsible for lost or stolen items. Please alert us to any food allergy concerns.

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 sauces **\$1**

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

Pepperoni
Pulled Pork
Chicken
Canadian Bacon
Bacon
Andouille Sausage

Add \$3.50 per topping

Italian Sausage
Goat Cheese
Vegan Mozzarella **vg**
Mushrooms
Black Olives
Artichoke Hearts

Add \$3.00 per topping

Extra Cheese
Cherry Tomatoes
Bell Peppers
Pepperoncini
Vegan Crumbles **vg**
Fresh Basil
Jalapeños
Roasted Garlic
Zucchini
Sundried Tomato
Fresh Mozzarella
Pineapple

We craft these house favorite pizzas 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

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Draft Beer

Alvarado Brewing Co., Mai Tai Tropical IPA, Monterey, CA \$8
Kyla, (flavor varies) Hard Kombucha, Hood River, OR \$9
English Ales, Big Sur Golden Ale, Marina, CA \$8
Firestone Walker Brewery, Double Mind Haze, Paso Robles, 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
Diet Coke
Sprite
Ginger Ale
Root Beer
Regatta Ginger Beer

Apple Juice
Cranberry Juice
Grapefruit Juice
Orange Juice
Pineapple Juice
Tomato Juice

Lemonade
Unsweetened Iced Tea
Saratoga Springs Sparkling Water 750ml
Saratoga Springs Bottled Water 12 oz
Ask your server for coffee and tea selection

Specialty Cocktails

Hibiscus Margarita \$14

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

Hibiscus Spritzer \$3.50

Pimm' s Cup \$12

A refreshing take, on a British classic. Pimm' s and Ginger Ale, garnished with cucumber, lemon and mint

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

Our house made Guajillo Chile Bloody Mary mix and Madre Mezcal. Served in an Old Bay rimmed glass, garnished with house made pickled veggies

Fernwood' s Michelada \$8

Ice cold Modelo, and our house made Guajillo Chile Bloody Mary mix, rimmed with Tajin and garnished with house made pickled veggies

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 Cellars, 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 Mediterranean 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, Cuvee Le Bec, 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

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