

Shareables

Homemade Chips & Salsa Verde or Roja \$10 vg

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

Blistered Shishito Peppers \$11 vg

seared shishito peppers in a garlic chili soy glaze

Tempura Fried Brie \$13

tempura battered and fried brie, served with fresh apple, roasted nuts and drizzled with truffle honey

Fried Brussel Sprouts \$14

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

Truffle Fries \$15 vg

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

Hummus Platter \$15 vg

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

Chicken Wings \$19

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

Salads

Green Salad \$14 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 \$4 – add tri-tip \$5

Ahi Nicoise \$18 vg

mixed greens, tomato, olive, potato, pickled shishito pepper, and seared Ahi tuna, with a shishito vinaigrette

Sides

Basket of Fries \$10

Basket of Tots \$10

Side Salad \$8

Soup of the Day \$10

Cantina

Fish Burrito \$19

seared blackened Ahi tuna, cabbage, cilantro, pickled onion, tomato, chipotle-lime crema, avocado

Three Tacos \$16 vg

choose chicken, tri-tip, or seared Ahi tuna
corn tortillas, cabbage, cilantro, pickled onions, queso fresco, sour cream, and salsa verde
- potato and bell pepper **\$12**

Big Sur Quesadilla \$16 vg

flour tortilla stuffed with cheese, topped with cilantro, side of sour cream and salsa
- potato and bell pepper **\$3**

- Chicken \$4
- tri-tip or seared Ahi tuna \$5
- add guacamole \$5

Nachos \$18

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

- Potato and Bell Pepper \$3
- Chicken \$4
- Tri-tip or seared Ahi tuna \$5

Sandwiches

Served with fries or salad

Tavern Burger \$20 vg

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

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

Flamin' Fern Burger \$25 vg

7oz. Black Angus beef patty, fried jalapeño, pepper jack, bacon, and avocado cilantro ranch

Garden Harvest Pita \$16 vg

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

Southern Fried Chix Sammie \$18

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

French Dip Sandwich \$18

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

Fern Philly \$18

house smoked tri-tip thinly shaved, jalapeño, caramelized onion, pepper jack, mushroom, garlic aioli, on a hoagie roll

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

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
Extra Cheese
Vegan Mozzarella vg
Fresh Mozzarella

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

Elote \$38

pesto, mozzarella, grilled corn, cherry tomatoes, sriracha

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

Duck, Duck, 'Shrooms \$40

creamy garlic white sauce, hickory smoked duck breast,
mushroom, artichoke hearts, mozzarella, arugula, truffle
oil and shaved parmesan

Desserts

Crème Brûlée \$11

Seasonal Cheesecake \$11

Seasonally Inspired Panna Cotta \$11

*Ask your server for seasonal options

**** 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 \$9
Ballast Point, Sculpin IPA, San Diego, CA \$9
English Ales, Big Sur Golden Ale, Marina, CA \$8
Fort Point, Super Dry Cider, San Francisco, CA \$9
Fraction, Golden Milk Stout Nitro, Alameda, CA \$9
Howdy, West Coast Pilsner, Lafayette, Co. \$8
Local Roots, Hard Kombucha (flavor varies), Vista, CA \$9
North Coast, Scrimshaw Pilsner, Fort Bragg, CA \$8
Sierra, Oktoberfest Festbier, Chico Ca. \$9
Stone, Buenaveza Salt & Lime Lager, Escondido, Ca \$7

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
Guinness, Brew Pub Can \$8
High Noon Seltzer (flavor varies) \$8
Jiant 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, Pranzster \$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
Stiegl, Radler Grapefruit 16.9 floz \$10
Topo Chico, Hard Seltzer (flavor varies) \$7
Weihenstephaner, Hefeweissbier \$11
Weihenstephaner, Hefeweissbier Dunkel \$11

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
Lagunitas Hoppy Refresher 12floz bottle
**Ask your server for coffee and tea selections

Specialty Cocktails

Hibiscus Margarita \$15

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

Hibiscus Spritzer \$3.50

Fernwood Dark & Stormy \$15

Ron Abuelo Rum, Regatta ginger beer, fresh squeezed lime juice, on the rocks with a lime garnish

Aperol Spritz \$15

Prosecco, Aperol liqueur and sparkling water, garnished with orange

Empress & Elderflower \$15

Empress Gin, St. Elder Liqueur, Tonic water, fresh squeezed lemon, garnished with lemon and herbs

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

Fernwood Michelada \$10

House made Bloody Mary mix and Modelo, glass rimmed with Tajin

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

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 Sauvignon, Mendocino, Ca., \$22.50

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
MCV Wines, Red Blend, Paso Robles, Ca. \$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 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