

Salads

Fernwood Caesar Salad \$14

romaine hearts + mixed greens, shaved parmesan, house-made chipotle caesar
- add chicken **\$3** - add tri-tip **\$4**
- 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 \$16

romaine hearts, fried chicken tenders tossed in buffalo sauce, carrot, 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 **\$2**
- 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

Sides

Side Salad \$8

Side of Purple Cabbage Slaw \$5

Basket of Fries \$7

Basket of Tots \$9

Basket of Sweet Potato Fries \$9

Starters

Truffle Fries \$10 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, warm pita, served with carrots and celery

Chicken Wings \$16

house-smoked, 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, Oyster, Shitake, Cremini, gravy, cheese curds, over
- sub tater 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,
- add bacon **\$3** - add cheese **\$1**
- sub Beyond Burger **\$2**

Pulled Pork Sandwich \$18 vg

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

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**

- **VG - vegan option available**
- Add vegan crumbles **\$2**
- Extra dressings and sauces **\$1**

- 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.

Pizza Menu

Build Your Own Cheese Pizza \$24 vg

**Traditional 16" (40cm) sesame seed 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/Oregano
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

Ice Cream Sundae \$6

large scoop of vanilla ice cream, chocolate syrup, whipped cream, cherry on top

Crème Brûlée \$8

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

Affogato \$7

a small scoop of Lappert's vanilla ice cream topped with a shot of Carmel Valley Roasting Co.
espresso

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Specialty Cocktails

Brown Butter Old Fashioned \$13

Four Roses Small Batch Bourbon, shaken with muddled lemon and orange, Angostura Bitters, house-made Brown Butter Syrup, and garnished with an orange twist and a fancy cherry

Cranberry Ginger Margarita \$13

house-made Cranberry-Ginger syrup, Corralejo silver tequila, fresh lime juice, house blended margarita mix and rimmed with Chai Salt

Cranberry Ginger Spritzer \$3.50

Isn' t She Shrubly \$13

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

Feel the love without the hard stuff \$5

Webster' s F St. Layaway Plan \$15

Inspired by John Steinbeck' s novel *Sweet Thursday*
a Bixby Gin Martini, shaken with Chartreuse instead of Vermouth, garnished with a lemon twist

Spiced Hot Apple Cider \$3

spiked with Evan Williams Kentucky Bourbon or Ron Abuelo Rum \$10

Bottled Wine

Sparkling

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

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

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

Lucy, Monterey Ca., \$32

Challen, Santa Barbara, Ca., \$32

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

Other Whites

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

Luli, Arroyo Seco Ca., \$32

Cold Heaven, Viognier, Santa Ynez, Ca., \$45

Pinot Noir

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

August West, Santa Lucia Highlands, Ca., \$52

Chalone Estate, Monterey County- \$42

Cabernet & Merlot

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

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

Zinfandel

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

Other Reds

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

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

Opaque, Darkness, Paso Robles, Ca., \$34

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
Guenoc, Chardonnay, Monterey County, 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

Draft Beer

Alvarado Brewing Co., Mai Tai Tropical IPA, Monterey, CA \$8
North Coast, Old Rasputin Imperial Russian Stout, Nitro, Fort Bragg, CA 12oz \$8
Kyla, Pink Grapefruit Hard Kombucha, Hood River, OR \$9
English Ales, Big Sur Golden Ale, Marina, CA \$8
Firestone, 805 Blonde Ale, Paso Robles, CA \$7
Golden State, Mighty Dry Cider, Sebastopol, CA \$8
Allagash White, Portland, ME \$8
Modelo, Especial Pilsner, Mexico \$6
North Coast, Scrimshaw Pilsner, Fort Bragg, CA \$8
Sierra Nevada, Hazy Little Thing IPA, Chico, CA \$8

Bottled Beer

Abita, Purple Haze \$6
Anheuser-Busch, Bud Light \$4.50
Anheuser-Busch, Budweiser \$4.50
Blue Moon, Belgian White \$6
Calicraft, Coast Kölsch \$6
Corona \$6
Almanac, Plum Sournova \$10.50
Firestone, DBA \$6
Guinness, Brew Pub Can \$7
Firestone, Mind Haze IPA \$6
Sierra Nevada, Pale Ale \$6
Elysian, Space Dust, IPA \$7
St Pauli Girl, Non-Alcoholic Lager \$5
Stella Artois, Belgium Lager \$6
Stone, IPA \$7
White Claw, Black Cherry Hard Seltzer \$5
Anderson Valley, Boont Amber \$12
Anderson Valley, Bourbon Barrel Stout \$19
Clos Normand, French Fermented Cider \$18
Flying Embers, Hard Kombucha, Ancient Berry \$10
La Fin Du Monde, Belgian-style Tripel \$20
North Coast, Brother Thelonious \$18
North Coast, Prangster \$17
Pabst Blue Ribbon \$4
Rogue, Hazelnut Brown Nectar \$7
Schönramer Gold \$12
Weihenstephaner, Hefeweissbier \$10.50
Weihenstephaner, Hefeweissbier Dunkel \$10.50
Wyder's, Pear Cider \$6
North Coast, Red Seal Ale \$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

FERNWOOD GRILL

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