

Shareables

Homemade Chips & Salsa Verde and Roja \$10 vg

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

Castroville Steamed Articoke \$11

topped with balsamic reduction and panko, served with lemon and thyme infused drawn butter

Fried Brussel Sprouts \$17

tossed in 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

Mezza Platter \$15 vg

house made hummus, baba ghanoush, olive tapenade, and red pepper compote with warmed pita, citrus infused olive oil drizzled arugula with carrots and celery

Chicken Wings \$17

house-smoked wings tossed in buffalo, BBQ, or Soy Chili
side of ranch or blue cheese, served with carrots and celery

Garden

Green Salad \$18 vg

mixed greens, carrot, watermelon radish, cucumber, cherry tomato, sunflower seeds, citrus hibiscus vinaigrette

Fernwood Caesar Salad \$17

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

fried rockfish, cabbage, cilantro, pickled onion, tomato, chipotle-lime crema, avocado

Three Tacos \$18

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

- fried rockfish
- chicken
- carne asada
- 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 roja

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**
- carne asada **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 \$17 vg

pita, hummus, avocado, mixed micro greens, tomato, red onion, cucumber, green goddess dressing

Chef's Grilled Cheese \$16

sharp cheddar and Parmesan, bacon tomato relish and fresh arugula on sourdough

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 vg

Basket of Tots \$10 vg

Side Salad \$10

Soup of the Day \$10

- **VG – vegan option available**
- Extra dressings and sauce \$2

Fillers

Fish & Chips \$20

two 4oz pieces of fried rockfish, served on a large bed of french fries with house made tarter sauce

Garlic Pesto Penne Pasta \$22 vg

penne pasta tossed in a garlic pesto sauce with sauteed mushrooms, peppers, and onions
served with garlic bread toast points
- chicken **add \$7**

Steak Frites \$23

prime choice flank steak cooked to medium rare, on a bed of crispy shoestring fries with dijon remoulade

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, BBQ

Add \$3.50 per topping
Pepperoni
Bacon

Add \$3.50 per topping
Mushrooms
Black Olives

Italian Sausage	Artichoke Hearts
Kalamata Olives	Red Onion
Shaved Parmesan	Bell Pepper
Pineapple	Fresh Basil
Vegan Mozzarella vg	Jalapeño
Fresh Mozzarella	Roasted Garlic
Pepperoncini	Fresh Roma Tomato
Goat Cheese	Arugula

We craft these house favorite pizzas for
you...

❖ No Substitutions or exceptions

The Margherita \$28
tomato marinara, fresh mozzarella, 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,
bacon, bell pepper, red onion, black olives

The Greek \$32
olive oil, zucchini, artichoke hearts, kalamata olives, fire
roasted red pepper, goat cheese, topped with fresh arugula
and a light drizzle of shishito vinaigrette

Desserts

Crème Brûlée \$11

Cheesecake \$11

S’mores Parfait \$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 \$9.95
two breaded chicken tenders, with your choice of fries or
tots, served with Ranch

Hot Dog \$9.95
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 Pasta \$5.95
penne pasta tossed in butter topped with Parmesan cheese
- **Add chicken \$5**

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**
***Other Brother**, Seaside Lager, Seaside, CA **\$7**
English Ales, Big Sur Golden Ale, Marina, CA **\$9**
Fort Point, Super Dry Cider, San Francisco, CA **\$9**
Guinness, Irish Dry Stout, Dublin, IRE **\$9**
Local Roots, Hard Kombucha *flavor varies*, Vista, CA **\$9**
Modelo Especial, Pilsner, Mexico **\$8**
North Coast, Scrimshaw Pilsner, Fort Bragg, CA **\$9**
Russian River, *ask for varietal*, Santa Rosa, CA **\$10**
Sierra Nevada, Hazy Little Thing, Chico, CA **\$9**

Bottled Beer

Abita, Purple Haze Lager **\$7**
Almanac, Sournova (flavor varies) **\$15**
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**
Athletic Brewing, Atlética N.A. Mexican-Style Copper **\$7**
Big Sky Brewing, Moose Drool Brown Ale **\$6**
Blue Moon, Belgian White **\$8**
Coors Banquet **\$6**
Corona **\$7**
Elysian, Space Dust, IPA **\$7**
Flying Embers, Hard Kombucha, (flavor varies) **\$15**
Firestone, 805 Blonde Ale **\$7**
Glutenberg Pale Ale **\$12**
Golden State Gingergrass Cider **\$11**
High Noon Seltzer (flavor varies) **\$8**
La Fin Du Monde, Belgian-style Tripel **\$11**
North Coast, Brother Thelonious **\$12**
North Coast, Old Rasputin **\$9**
North Coast, Prangster **\$9**
North Coast, Red Seal Ale **\$7**
***Other Brother** Kettle Sour (flavor varies) **\$15**
***Other Brother** Fresh Cut West Coast Tropical IPA **\$13**
Pabst Blue Ribbon **\$5**
Sapporo, 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 **\$13**
Weihenstephaner, Hefeweissbier Dunkel **\$13**

***Locally crafted beers from Other Brother Beer Co. in Seaside Ca. Check them out!**

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
Alvarado Brewing Froth Water (Hop Water N/A)
**Ask your server for coffee and tea selections

Specialty Cocktails

Hibiscus Margarita \$15

A bold and floral riff on the classic. Corralejo Silver Tequila meets vibrant hibiscus syrup made in-house, fresh lime juice, and a hint of agave for smooth balance. Tart, subtly sweet, and just the right amount of bite—served on the rocks with a salted rim. Bright, edgy, and unapologetically refreshing.

Hibiscus Spritzer \$5.00

A refreshing hibiscus spritzer. Light, fizzy, and full of flavor!

Silver Lining Mojito \$16

Bright, breezy, and refreshingly complex, it reimagines a classic with modern flair. Flor de Caña Silver Rum lays a clean, tropical base, perfectly complemented by the tangy bite of Mint Lime Oxymeal- vibrant shrub crafted from honey, lime, and mint. Topped with a splash of soda water this cocktail is effervescent, elegant, and just a little unexpected, like finding sunshine after the storm.

Aperol Spritz \$15

A timeless Italian classic with a sparkling twist. Caposaldo Prosecco meets vibrant Aperol and a splash of soda water, garnished with fresh orange for a bright, bittersweet finish. Effervescent, refreshing, and perfect for golden hour.

Just Peachy \$15

Bright, refreshing, and effortlessly refined

This light and lively cocktail combines the smooth warmth of Crown Royal with the juicy sweetness of Juliette Heirloom Peach Liqueur, balanced by fresh lemon juice and a touch of mint. Finished with a splash of soda water, it’s crisp, effervescent, and endlessly sippable. *Just Peachy* is easy elegance in a glass—perfect for warm days and long, golden evenings.

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 \$10

Enjoy a tasty, alcohol-free drink that captures all the flavor without the buzz.

Bixby & Bloom \$15

An elevated expression of a timeless classic. Bixby Gin’s delicate botanicals harmonize with our handcrafted passionfruit-lavender tincture, brightened by freshly pressed lime and finished with a whisper of soda. Effortlessly elegant, subtly floral, and endlessly refreshing.

Barrel-Aged Boulevardier \$17

A bold classic with Southern refinement

This barrel-aged take on the Boulevardier melds the rich, oaky depth of Garrison Brothers Bourbon with the bittersweet harmony of Campari and sweet vermouth. Rested in oak to mellow and marry the flavors, it gains a smooth, rounded character with hints of spice, citrus, and charred wood. Served over ice with an orange twist—timeless, but with a Texas soul.

Bee’s Knees Mocktail \$10

Bright, herbal, and perfectly balanced, this Buzz-Free Bee's Knees delivers all the charm of the classic with none of the alcohol. Crafted with Bee’s Knees Oxymeal, a tangy blend of honey, lemon, and thyme, this sparkling mocktail is topped with crisp soda water for a refreshing finish. It’s citrusy, subtly sweet, and laced with garden-fresh complexity, an elegant sip that’s as feel-good as it is flavorful.

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

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

N/A Wines Etc.

Leitz N.A. Sparkling Riesling 250ml Can \$9
Mingle Mocktails - Cucumber Melon Mojito \$10
Mingle Mocktails - Blood Orange Elderflower
Mimosa \$10

Vodka

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

Gin

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

Whiskey

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

Redwood Empire Rye
Seagrams's Seven
Whistlepig
Whistlepig Old World
Wild Turkey

Rum

Diplomatico Reserva 12 Yr
Flor de Cana 7 Year
Flor de Cana Silver
Malibu
Mount Gay
Myer's Dark
Ron Abuelo Anejo Rum (well)
Sailor Jerry

Tequila

Arette Blanco
Arette Reposado
Casamigos- Anejo
Casamigos Blanco
Clase Azul
Corralejo Reposado
Corralejo Silver
Del Maguey- Vida
Del Maguey- Chichicapa
Fortaleza Blanco
Fortaleza Reposado
Fortaleza Anejo
Komos Anejo Reserva
Madre Espadin
Madre
Mijenta Blanco
Mijenta Reposado
Patron Silver
Sauza Hacienda Silver (well)

Liquors

Amaretto Disarano
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
Lo-Fi Amaro
Midori
Pimm's
Remy Martin VSOP
St. Elder Elderflower Liqueur