

## 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**

### **Blistered Shishito Peppers \$11 **vg****

seared shishito peppers in a garlic chili soy glaze, topped with toasted sesame seeds

### **Fried Brussel Sprouts \$17**

tossed in a 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 either buffalo or BBQ  
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
- braised beef
- 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**
- braised beef **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 <b>vg</b>	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**

**\*\* 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**, *Varietal Changes*, Seaside, CA \$9  
**English Ales**, Big Sur Golden Ale, Marina, CA \$8  
**Fort Point**, Super Dry Cider, San Francisco, CA \$9  
**Guinness**, Irish Dry Stout Nitro, Dublin, IRE \$9  
**Local Roots**, Hard Kombucha *Flavor Varies*, Vista, CA  
\$9  
**Modelo**, Mexican Pilsner Style Lager, Mexico \$7  
**North Coast**, Scrimshaw Pilsner, Fort Bragg, CA \$8  
**Peroni**, Nastro Azzurro, Rome, Italy \$9  
**Russian River**, *Varietal Changes*, Santa Rosa, CA \$9

## **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  
**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  
**Golden State** Gingergrass Cider \$10  
**High Noon** Seltzer (flavor varies) \$8  
**Kyla** 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  
**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 \$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  
Fentimen's Rose Lemonade  
Abita Root Beer  
**Alvarado Brewing Froth Water (Hop Water N/A)**

\*\*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's Dark & Stormy \$15**

Ron Abuelo anejo rum, Regatta ginger beer, fresh lime and a dash of Big Sur bitters, on the rocks

### **Empress Rose Lemonade \$15**

Empress gin and Fentiman's Rose Lemonade on the rocks with a lemon wheel

### **Aperol Spritz \$15**

a classic summer favorite... prosecco & Aperol with a splash of soda water on the rocks with an orange garnish

### **Michelada \$10**

enjoy our house made Bloody Mary mix & Modelo in a glass rimmed with Tajin

### **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**

## **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**

**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, Maddalena 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

Tangeray

## **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  
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  
Mijenta Reposado  
Patron Silver  
Sauza Hacienda Silver (well)

## **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