

PACIFIC'S EDGE

COCKTAILS

Lavender Lemon Drop	18
Ketel One Citroen vodka with Parfait Amour, lavender bitters, and lemon	
SLH Sour	18
High West Double Rye with lime juice, Demara syrup, Luxardo cherry, and a SLH Pinot Noir float	
Sous Vide Old Fashioned	18
Bulleit rye with orange bitters, Demara sugar, and Luxardo cherry	
Mezcal Paloma	18
Los Vecinos mezcal, Cointreau, citrus juices, and espolette with Big Sur sea salt	
Espresso Martini	18
Absolut Vanilia, Kahlua, Frangelico, and Illy espresso	
Indigo Sunset	18
Empress 1908 gin and St. Germain with prosecco, lemon juice, and micro cilantro	
Negroni Pamplemousse	18
Grey Whale gin with Campari, Giffard Pamplemousse, Carpano Antica Familiar, and grapefruit infused foam	

LOCAL DRAFTS

Dragon Slayer IPA	9
Fat Lip Amber Ale	8
Big Sur Golden	8
111 Pilsner	8

STARTERS

Gambas al Ajillo	24
Shrimp with local garlic, grape tomatoes, gigante beans, chili flakes, and olive oil, served with farm bread	
Calamari	22
Calamari rings and tentacles, served with fresh lemon, cocktail sauce, and lemon aioli	
Ceviche*	26
Pacific halibut with jalapeno, cilantro, bell pepper, tomato consommé, cucumber, and tortilla strips	
Pacific's Edge Crab Cake	26
Dungeness and lump crab with red pepper remoulade and Fennel salad	
Mussels and Farm Bread	25
Mussels in a white wine, garlic, butter sauce, served with lemon and farm bread	

CHAMPAGNE AND SPARKLING WINE

Gruet Blanc de Blancs	14
New Mexico	
Lucien Albrecht Cremant d'Alsace Rose	14
Alsace, France	
Lamarca Prosecco	14
Italy	
Nicholas Feuillatte Champagne	22
Champagne, France	

WHITE AND ROSÉ

Chalone Chardonnay	18
Monterey County, California	
Far Niente Chardonnay	26
Napa Valley, California	
Bernardus Sauvignon Blanc	15
Carmel Valley, California	
Tramin Pinot Grigio	14
Alto Adige, Italy	
Lucy Rosé of Pinot Noir	14
Santa Lucia Highlands, California	

RED

Morgan Pinot Noir	15
Santa Lucia Highlands, California	
Mansfield Dunne Pinot Noir	15
Santa Lucia Highlands, California	
Daou Cabernet Sauvignon	16
Paso Robles, California	
Miner Family "Emily" Cabernet Sauvignon	22
Napa Valley, California	

Ask your server for our full cellar list

Beet, Burrata, and Heirloom Tomato	22
Burrata, roasted beets, heirloom tomato, and micro basil with EVOO and balsamic reduction	
Seasonal Soup	12
Rotates, please ask your server <i>San Francisco Sourdough Bread Bowl + 6</i>	
Truffle Street Corn	18
Charred corn with jalapeño parmesan, truffle, blue corn tortilla strips, and micro greens	
California Citrus Salad	16
Salinas Valley greens, citrus, stone fruit, hemp seeds, coconut, and radish, in a yuzu vinaigrette	
Super Seed Caesar	16
Toasted super seeds and herb focaccia parmesan crumble over romaine hearts in garlic dressing	

ENTREES

Braised Short Rib	42	
Prime short rib served over purple potato and English peas with pickled red onion, shaved carrot salad, and braising jus		
Skuna Bay Salmon *	39	
Salmon filet served over corn puree, with roasted corn, heirloom cherry tomato, and salata verde		
Roasted Bone-in Mary's Free Range Chicken Breast *	35	
Bone-in chicken breast with English pea puree, farro, Bakers bacon lardon, sunburst squash, and black garlic demi-glace		
Allen Brother's Ranch Steaks		
16 ounce bone in ribeye	65	
6 ounce filet mignon	56	
Served over a celery root puree, with grilled asparagus, chimichurri, and smoked sea salt		
Spring Pea and Mushroom Risotto	30	
Fresh English peas and shitake mushrooms with mascarpone, parmesan, fine herbs, and shaved summer truffle		
Pan Seared Pacific Halibut *	42	
Halibut filet served over citrus risotto with beurre blanc, shaved fennel, radish, pickled leeks, and herb oil		
Highlands Double Burger *	26	
Strauss certified beef patties with cheddar on a brioche bun		
<i>add bacon +6</i>	<i>add avocado +6</i>	<i>add mushrooms +5</i>
Cioppino	48	
Shrimp, scallop, littleneck clams, PEI mussels, calamari, and halibut in a fire roasted tomato broth, served with farm bread		

SIDES

Heirloom Carrots or Grilled Asparagus or Foraged Mushrooms	10
Gilroy Garlic Fries	14
add Chicken	10
French Fries	10
add Shrimp	12

for your convenience, an 18% service charge is automatically added to all parties of 6 or more

* The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

