



PACIFIC'S EDGE

SPECIALTY 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

Highlands Bloody Mary \$18

Titos vodka, with spicy bloody mary mix, lemon, celery salt, and olives

Mezcal Paloma \$18

Los Vecinos mezcal, Cointreau, citrus juices, and espolette with Bug Sur sea salt

Aperol Spritz \$18

Aperol and orange blossom water, topped with prosecco

Mimosa \$13

Choice of orange, cranberry, or grapefruit juice

LOCAL DRAFTS

Dragon Slayer IPA \$9

Fat Lip Amber Ale \$8

Big Sur Golden \$8

111 Pilsner \$8

NON ALCOHOLIC

Illy™ Coffee \$6

Damann Iced or Hot Tea \$6

Espresso Drinks \$8

Whole or Skim Milk \$5

Organic Almond or Soy Milk \$6

Still or Sparkling Artesian Water \$10

Pepsi Products \$5

Pepsi | Diet Pepsi | Dr Pepper | Starry

Lemonade, Grapefruit, Orange, Apple, Cranberry, Tomato \$6

Immune Booster Fresh Juice \$10

Cucumber, ginger, tumeric, orange, lemon

CHAMPAGNE AND SPARKLING WINE

Gruet Blanc de Blancs \$14 | \$56

New Mexico

Lucien Albrecht \$14 | \$50

Cremant d'Alsace Rose

Alsace, France

Lamarca Prosecco \$14 | \$45

Italy

Nicholas Feuillatte \$22 | \$88

Champagne

Champagne, France

CHARDONNAY

Chalone \$18 | \$72

Monterey County, California

Far Niente \$26 | \$105

Napa Valley, California

SAUVIGNON BLANC

Bernardus \$15 | \$64

Carmel Valley, California

OTHER WHITES AND ROSÉ

Tramin Pinot Grigio \$14 | \$56

Alto Adige, Italy

Lucy Rosé of Pinot Noir \$14 | \$52

Santa Lucia Highlands, California

PINOT NOIR

Morgan \$15 | \$55

Santa Lucia Highlands, California

Mansfield Dunne \$15 | \$60

Santa Lucia Highlands, California

CABERNET SAUVIGNON

Daou \$16 | \$64

Paso Robles, California

Miner Family "Emily" \$22 | \$90

Napa Valley, California

All parties of 6 or more will be subject to an 18% service charge



PACIFIC'S EDGE

STARTERS AND SALADS

Calamari* \$22

Calamari rings and tentacles with lemon aioli and cocktail sauce

Gilroy Garlic Truffle Fries \$16

French fries tossed in confit garlic, parmesan, truffle oil, and parsley

Crab Cake \$26

Dungeness and lump crab with red pepper remoulade and herb salad

Mussels* \$25

Mussels in a white wine, garlic, and shallot sauce, served with lemon and farm bread

Clam Chowder* \$12

Clams, bacon, and Yukon gold potatoes
San Francisco Sourdough Bread Bowl + \$6

Citrus Grilled Shrimp* \$28

Shaved fennel, orange, radish, goat cheese, grilled shrimp, and prosciutto over mixed greens in a citrus vinaigrette

Caesar* \$18

Toasted super seeds and herb focaccia parmesan crumble over romaine hearts in garlic dressing

Beet & Burrata \$22

Burrata, roasted beets, heirloom tomato, basil, and arugula with EVOO and balsamic reduction

Spinach & Berry \$19

Seasonal berries, candied pecans, goat cheese, and red onion over spinach in a citrus vinaigrette

Add to any salad

Crab \$20 | Shrimp* \$12 | Chicken \$9

ENTREES

Lobster Ravioli \$38

Local Bigoli lobster ravioli with lobster cream sauce and fresh herbs

Steak Frites* \$36

Marinated skirt steak with chimichurri, french fries, and mixed greens

Blackened Halibut Tacos \$26

Blackened Pacific halibut, red cabbage, and radish in a corn tortilla with tomatillo salsa, guacamole, and chipotle aioli

HANDHELDS

All include lettuce, tomato and onion

Served with French Fries

Fresh Catch Sandwich* \$32

Blackened pacific halibut with preserved lemon aioli on a brioche bun

Crab Cake Sandwich* \$32

Dungeness and lump crab cake with preserved lemon aioli on a brioche bun

Monterey Chicken Sandwich \$26

Chicken breast with applewood smoked bacon, Monterey jack, avocado, and bell pepper tapenade on a ciabatta roll

Highlands Double Burger* \$26

Strauss certified beef patties with cheddar on a brioche bun

vegetarian patty available upon request

BRUNCH FAVORITES

Point Lobos

Benedict*

\$34

Dungeness crab and avocado with poached eggs and hollandaise

Pancakes

\$22

Griddled pancakes with berries, syrup, vanilla whipped cream, and powdered sugar

Smoked Salmon

Benedict*

\$25

Smoked salmon and capers with poached eggs and hollandaise

*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.

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ALL EGGS ARE CAGE/GMO FREE.

BUSINESS PARTNER
MONTEREY BAY AQUARIUM

