

SUNSET LOUNGE AT



SPECIALTY COCKTAILS

Lavender Lemon Drop

Ketel One Citroen vodka with Parfait Amour, lavender bitters, lemon

Amelia Earhart

Courvosier VSOP, Lemon, Aperol, Amaro Nonino, Earl Grey Simple Syrup

Sous Vide Old Fashioned

Bulleit rye with orange bitters, Demara sugar, Luxardo cherry

Mezcal Paloma

Los Vecinos mezcal, Cointreau, citrus juices, espolette, Big Sur sea salt

Cocoa and Agave

Patron Reposado, Simple Syrup, Chocolate Bitters

Espresso Martini

Absolut Vanilia, Kahlua, Frangelico, Illy espresso

Angry Bee

Four Roses Bourbon, Hot Honey Simple Syrup, Lemon, Egg White, Bee Pollen

Coconut Tide

Vodka, Curacao, Lime, Coconut Syrup, Passionfruit

High Tea & Tonic

Gin, Lemoncello, Lemon Juice, Earl Grey Simple Syrup, Elderflower Tonic

LOCAL DRAFTS

Alvarado Street, Mai Tai IPA

Alvarado Street Land & Sea XPA

Alvarado Street Hazy IPA

Alvarado Street Pilsner

CHAMPAGNE AND SPARKLING WINE

Lucien Albrecht Cremant d'Alsace Rose

Alsace, France

Lamarca Prosecco

Italy

G.H. Mumm Brut

Champagne, France

WHITE AND ROSÉ

Chalone Chardonnay

Monterey County, California

Frank Family Chardonnay

Napa Valley, California

Far Niente Chardonnay

Napa Valley, California

Bernardus Sauvignon Blanc

Carmel Valley, California

Lucy Rosé Pinot Noir

Santa Lucia Highlands, California

RED

Morgan Pinot Noir

Santa Lucia Highlands, California

Mansfield Dunne Pinot Noir

Santa Lucia Highlands, California

Daou Cabernet Sauvignon

Paso Robles, California

SUNSET BITES

Clam Chowder*

Clams, Bacon, Yukon Gold Potatoes

Add San Francisco Sourdough Bread Bowl + 6

Vegetable Flatbread

Toasted Naan, Pesto, Artichokes, Roasted Red Peppers, Mozzarella, Picked Red Onions

Gilroy Garlic Truffle Fries

French Fries, Garlic, Parmesan, Truffle oil, Parsley

Super Seed Caesar*

Toasted super seeds, herb focaccia, parmesan crumble, romaine hearts in dijon dressing

Bondi Shrimp

Dusted Shrimp, Arugula, Boomerang Sauce

Spinach Artichoke Bowl

Sourdough Bread bowl, Spinach Artichoke Dip, Assorted Vegetables

Tasting Board

Seasonal cheeses, cured meats, grapes, nuts, local honey, olives, fruit, roasted garlic, pickled red onions

Steak Frites*

10 Oz Picanha, Spring mix, fries

Highlands Double Burger*

Double patty, green leaf lettuce, tomato, red onion, cheddar, brioche bun, fries

Sweet Chili Wings

Bone-in wings, pineapple, tamari, sweet chili, served with blue cheese dressing

Fritto Misto

Calamari, rock shrimp, garnet yams, caper aioli, cocktail sauce

 Vegetarian upon request

 Contains Local ingredients

 Gluten Sensitive upon request

Menu items may contain or come into contact with wheat, eggs, peanuts, soy, garlic, sesame, tree nuts, and milk. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your service staff to any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request

As a friendly reminder, we are a cashless property

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