

# SUNSET LOUNGE AT PACIFIC'S EDGE



## SPECIALTY COCKTAILS

<b>Lavender Lemon Drop</b>	18
Ketel One Citroen vodka with Parfait Amour, lavender bitters, and lemon	
<b>Negroni Pamplemousse</b>	18
Grey Whale Gin, Campari, Giffard Pamplemousse, and Carpano Antica, with Grapefruit infused foam	
<b>Sous Vide Old Fashioned</b>	18
Bulleit rye with orange bitters, Demara sugar, and Luxardo cherry	
<b>Mezcal Paloma</b>	18
Los Vecinos mezcal, Cointreau, citrus juices, and espolette with Big Sur sea salt	
<b>Highlands Bloody Mary</b>	18
Grey Goose, Lefty O'douls mix, olive, lime, and celery	
<b>Espresso Martini</b>	18
Absolut Vanilia, Kahlua, Frangelico, and Illy espresso	
<b>Santa Lucia Sour</b>	18
High West Double Rye, lime juice, and Demerara syrup with a SLH pinot noir float and Luxardo cherry	
<b>Aperol Spritz</b>	18
Aperol with prosecco and club soda	

## LOCAL DRAFTS

<b>Dragon Slayer IPA</b>	9
<b>Fat Lip Amber Ale</b>	8
<b>Big Sur Golden</b>	8
<b>111 Pilsner</b>	8

## CHAMPAGNE AND SPARKLING WINE

<b>Lucien Albrecht Cremant d'Alsace Rose</b>	15
Alsace, France	
<b>Lamarca Prosecco</b>	14
Italy	
<b>Nicholas Feuillatte Champagne</b>	23
Champagne, France	

## WHITE AND ROSÉ

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

## RED

<b>Morgan Pinot Noir</b>	17
Santa Lucia Highlands, California	
<b>Mansfield Dunne Pinot Noir</b>	15
Santa Lucia Highlands, California	
<b>Daou Cabernet Sauvignon</b>	16
Paso Robles, California	
<b>Miner Family "Emily" Cabernet Sauvignon</b>	22
Napa Valley, California	

## SUNSET BITES

<b>Clam Chowder*</b>	12
Clams, bacon, and Yukon gold potatoes <i>San Francisco Sourdough Bread Bowl + \$6</i>	
<b>Hummus</b>	16
Tahini hummus with marinated tomatoes, olives, feta cheese, and EVOO, served with homemade pita chips	
<b>Gilroy Garlic Truffle Fries</b>	16
French fries tossed in confit garlic, parmesan, truffle oil, and parsley	
<b>Super Seed Caesar*</b>	16
Toasted super seeds and herb focaccia parmesan crumble over romaine hearts in garlic dressing	

### Add to any salad

Crab 20 | Shrimp\* 12 | Chicken 9

<b>Tasting Board</b>	21
Seasonal cheeses and cured meats, with grapes, nuts, local honey, olives, and preserved fruit	
<b>Filet Frites*</b>	48
6 ounce Allen Brother's ranch filet mignon with french fries, and mixed greens	
<b>Clifftop Burger*</b>	28
Double patty with herbed blue cheese spread, fried onion strings, crispy bacon, wild arugula, and tomato jam, served with fries <i>vegetarian patty available upon request</i>	
<b>Highlands Double Burger*</b>	26
Double patty with lettuce, tomato, onion, and cheddar, served with fries <i>vegetarian patty available upon request</i>	

*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*

**Vegetarian upon request**

**Gluten Sensitive upon request**

Please alert your service staff to any food allergies or dietary concerns. We will gladly adjust preparation (were possible) to accomodate your request.

\*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.