

SUNSET LOUNGE AT PACIFIC'S EDGE



SPECIALTY COCKTAILS

Lavender Lemon Drop	18
Ketel One Citroen vodka with Parfait Amour, lavender bitters, and lemon	
Negroni Pamplemousse	18
Grey Whale Gin, Campari, Giffard Pamplemousse, and Carpano Antica, with Grapefruit infused foam	
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	
Highlands Bloody Mary	18
Grey Goose, Lefty O'douls mix, olive, lime, and celery	
Espresso Martini	18
Absolut Vanilia, Kahlua, Frangelico, and Illy espresso	
Santa Lucia Sour	18
High West Double Rye, lime juice, and Demerara syrup with a SLH pinot noir float and Luxardo cherry	
Aperol Spritz	18
Aperol with prosecco and club soda	

LOCAL DRAFTS

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

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"	22
Cabernet Sauvignon	
Napa Valley, California	

SUNSET BITES

Clam Chowder*	12	Tasting Board	21
Clams, bacon, and Yukon gold potatoes <i>San Francisco Sourdough Bread Bowl + \$6</i>		Seasonal cheeses and cured meats, with grapes, nuts, local honey, olives, and preserved fruit	
Gilroy Garlic Truffle Fries	16	Mussels*	25
French fries tossed in confit garlic, parmesan, truffle oil, and parsley		Mussels in a white wine, garlic, and shallot sauce, served with lemon and farm bread	
Hummus	16	Filet Frites*	48
Tahini hummus with marinated tomatoes, olives, feta cheese, and EVOO, served with homemade pita chips		6 ounce Allen Brother's ranch filet mignon with chimichurri, french fries, and mixed greens	
Calamari*	22	Seafood Ravioli	42
Calamari rings and tentacles with lemon aioli and cocktail sauce		Local Bigoli lobster ravioli with roasted tomato lobster sauce, seared shrimp, and fresh herbs	
Beet, Burrata, & Heirloom Tomato	22	Fresh Catch Sandwich*	32
Burrata, roasted beets, heirloom tomato, and micro basil with EVOO and balsamic reduction		Blackened pacific halibut with preserved lemon aioli on a brioche bun	
Super Seed Caesar*	16	Highlands Double Burger*	26
Toasted super seeds and herb focaccia parmesan crumble over romaine hearts in garlic dressing		Strauss certified beef patties with cheddar on a brioche bun, served with fries <i>vegetarian patty available upon request</i>	

Add to any salad

Crab 20 | Shrimp* 12 | Chicken 9

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.