

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

Indigo Sunset 18
Empress 1908 gin and St. Germain with prosecco, lemon juice, and micro cilantro

Espresso Martini 18
Absolut Vanilia, Kahlua, Frangelico, and Illy espresso

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


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



Frito Misto 23
Calamari, rock shrimp, garnet yams, artichokes, caper aioli, cocktail sauce

Mussels and Farm Bread  25
Mussels in a white wine, garlic, butter sauce, served with lemon and farm bread

Pacific's Edge Crab Cake  26
Dungeness and lump crab with fresh herbs, Cara Cara oranges, wild arugula, pomegranate pearls and spicy chipotle aioli

Herb Roasted Brussel Sprouts   18
Thyme, parsley, lemon zest, Gilroy garlic, and extra virgin olive oil

Super Seed Caesar  16
Toasted super seeds and herb focaccia parmesan crumble over romaine hearts in garlic dressing

Salinas Valley   16
Mixed greens, Cara Cara oranges, watermelon radish, fried sunchokes, toasted pepitas, carrots, cucumber, citrus vinaigrette







*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 (when possible) to accommodate your request.

ENTREES

Braised Short Rib 	42
Prime short rib served over aged cheddar polenta with carrots and braising jus	
Lemon Honey Steelhead Trout 	38
Lemon, thyme, and wildflower honey marinade, with sundried tomato pearl couscous and herb roasted brussels sprouts	
Roasted Bone-in Mary's Free Range Chicken Breast *	35
Bone-in chicken breast over stewed cannellini beans with braised collards and crispy guanciale	
Allen Brother's Ranch Steaks 	
16 ounce bone in ribeye	65
6 ounce filet mignon	56
Served over whipped russet potatoes, with seasonal root vegetables and smoked sea salt	
Winter Squash and Mushroom Risotto  	30
Roasted squash and artisanal mushrooms over autumn squash risotto with parmesan and fine herbs	
Pan Seared Pacific Halibut * 	42
Halibut filet served over citrus risotto with beurre blanc, shaved fennel, radish, pickled leeks, and herb oil	
Clifftop Burger*	28
Double patty, herbed blue cheese, fried onion strings, crispy bacon, wild arugula, and tomato jam on a brioche bun, served with fries	
Cioppino	48
Shrimp, scallop, littleneck clams, mussels, calamari, and halibut in a fire roasted tomato broth, served with farm bread	
Colorado Rack of Lamb	52
Dijon crusted rack of lamb over herbed potato gratin with sautéed onions and baby spinach	

SIDES

Foraged Mushrooms	10	Heirloom Carrots	10
Gilroy Garlic Fries	14	Couscous	10
Herbed potato Gratin	14	Artichoke Tomato Ragout	12
add Chicken	10		
add Shrimp	12		

* 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.

