

**AFTERNOON
 SNACKS**

SERVED 2PM - 5PM

Clam Chowder* 12

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

Gilroy Garlic Truffle Fries ✓ 16

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

Hummus ✓ 16

Tahini hummus with marinated tomatoes, olives, feta cheese, and EVOO, served with pita

Tasting Board ☯ 21

Seasonal cheeses and cured meats, with grapes, nuts, local honey, olives, and preserved fruit

Super Seed Caesar * ☯ 16

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

Highlands Double Burger * 26

Double patty, cheddar, lettuce, tomato, onion, brioche bun, fries

vegetarian patty available upon request ✓

Happy Hour

3PM-5PM in Sunset Lounge

30% off afternoon snacks listed above

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

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.

*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.

**SPECIALTY
 COCKTAILS**

18 EACH

Classic Margarita

Sauza blue tequila, with lime juice, triple sec, and agave nectar

Sangria

Red or white wine with fruit juices, brandy, and fresh fruit

Sous Vide Old Fashioned

Bulleit rye with orange bitters, Demara sugar, and Luxardo cherry

Mezcal Paloma

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

Aperol Spritz

Aperol with prosecco and club soda

LOCAL DRAFTS

Dragon Slayer IPA 9

Fat Lip Amber Ale 8

Big Sur Golden 8

111 Pilsner 8

WINES

Cava, Campo Viejo 12

Rosé of Pinot Noir, Lucy 14

Sauvignon Blanc, Bernardus 15

Chardonnay, Chalone 18

Cabernet Sauvignon, Daou 16

Happy Hour

3PM-5PM in Sunset Lounge

30% off select liquor, wines by the glass, draft beers, and specialty cocktails listed above

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

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