



# Big Sur River Inn

## Appetizers

our soup of the day 4.50 (cup) / 6.75 (bowl)  
house made tortilla chips & salsa fresca 5.00

### **monterey bay calamari**

local monterey bay calamari rings and tentacles lightly breaded, fried then tossed with adan's magic mix of asiago, basil and garlic. served with chipotle aioli 15.75

### **the winter beet (gf, v)**

beet hunks, sliced pear, arugula and goat cheese tossed in lemon vinaigrette, topped with candied walnuts 13.75

### **buttermilk fried chicken drumettes**

soaked overnight, fried and served with country sausage gravy and BBQ dipping sauces 9.25  
**\*BSRI bbq sauce available for purchase\***

### **chips and dip**

beer-cheese sauce with beans and chorizo already mixed in served next to house made tortilla chips 7.50  
add side sour cream \$1.50

### **potato skins (gf)**

three house made potato skins topped with cheddar and bacon served with salsa fresca 9.75  
add sour cream 1.50 add avocado 2.50

### **fresh veggie plate (gf, v)**

seasonal raw vegetables with ranch dressing 8.25

### **basket of:**

**onion rings** 9.25 (v)

**shoestring fries** 7.25 (gf, v)

**sweet potato fries** 7.25 (gf, v)

**50/50 fries** 9.25 (gf, v)

## Entree Salads

**add one or more to any salad**

**grilled balsamic portobello mushroom** 5.00

**grilled prawns** 12.00

**salmon** 12.00

**ahi tuna** 14.00

**marinated, grilled chicken** 6.50

**marinated, grilled flat iron steak** 14.00

**vegan burger patty** 6.00

**half avocado** 2.50

### **classic caesar**

house made dressing, romaine lettuce, croutons, asiago cheese 11.75

### **noelle's favorite salad (gf, v)**

mixed greens, candied walnuts, blue cheese, apple slices, raspberry vinaigrette 12.75

### **grilled veggie salad (v)**

mixed greens, grilled vegetables, and pistachios tossed with farro and lemon vinaigrette 13.75

### **ahi salad**

seared rare ahi, mixed greens, crispy rice noodles, wasabi, ginger tossed in soy sesame vinaigrette 19.75

### **house salad (gf, v)**

mixed greens, cucumber, cherry tomato  
choice of dressing:  
ranch, blue cheese, raspberry vinaigrette, lemon vinaigrette  
**full salad** 11.50  
**side salad** 6.00

**all of our sauces and dressings are made in house and from scratch**

**20% gratuity added for parties of 6 or more**

*split checks are not available, however*

*we will take multiple payments, please allow extra time for this service*

<b>beverages</b>	
pure squeezed juice:	
odwalla orange	5.00
grapefruit	5.00
gizdich ranch:	
apple cider	5.00
hot or cold	
other juice:	
cranberry	4.00
pineapple	4.00
tomato	4.00
lemonade	3.75
italian soda	5.00
mango	
raspberry	
milk	4.00
choc milk	4.50
milkshake	7.00
vanilla	
chocolate	
strawberry	
sparky's draft	
root beer	5.00
brewed locally in pacific grove!	
soda	3.75
coke	
diet coke	
sprite	
gingerale	
dr. pepper	
fever tree	
ginger beer	4.50
uncommon grounds coffee	3.25
organic, fair trade, shade grown	
ghirardelli	
hot cocoa	5.00
iced tea	3.75

# Lunch

## Main Courses

### **baby back ribs**

brushed with house made bbq sauce,  
served with coleslaw and fries 23.25

**\*BSRI bbq sauce is available for purchase\***

### **california gaucho steak and fries (gf)**

chimichurri-marinated then grilled flat iron steak  
served with fries 26.50

### **garden harvest (v)**

tender mixed veggies tossed in pesto,  
piled on farro and portobello mushroom 18.25

**not vegan? add some of these:**

**add goat cheese 2.00**

**add chix 6.50**

### **salmon**

topped with lemon-herb aioli  
served on a bed of farro and vegetables 26.75

## Sandwiches

served with choice of

shoe string fries or sweet potato fries or house salad or cole slaw  
substitute onion rings \$2.25

### **chicken sandwich**

marinated grilled chicken, onion marmalade, on a pretzel roll  
lettuce and tomato served on the side 16.75

### **pulled pork sandwich**

house made bbq pulled pork topped with house made cole slaw  
served on a brioche roll 16.75

**\*BSRI bbq sauce is available for purchase\***

### **portobello sandwich (v)**

grilled balsamic portobello mushroom topped with  
monterey jack cheese, avocado, tomato, and lettuce  
served on a pretzel roll 16.75

### **tri-tip sandwich**

pepper crusted tri-tip sliced paper thin, dunked in au jus,  
placed on toasted french bread with a light spread of mayonnaise  
topped with blue cheese crumbles and crispy onions 18.25

### **BS BLT**

applewood smoked bacon, tomatoes, lettuce, avocado and chipotle aioli  
served on sliced california sourdough 16.50

### **open faced ahi sandwich**

raw ahi tuna, avocado, jalapenos and onions tossed in fresh lemon juice  
served on toasted french bread smeared with lemon-herb aioli 19.75

### **vegan burger (v)**

vegan garden burger patty served on a pretzel roll  
lettuce, tomato, onion and pickle served on the side 16.25

### **angus beef burger**

grilled angus beef burger patty, served on a brioche roll  
lettuce, tomato, onion and pickle served on the side 16.25  
make it a double patty 5.00

### ADD ONE OR MORE TO ANY SANDWICH

**cheddar, blue, monterey jack or goat cheese 2.00**

**avocado 2.50**

**bacon 2.50**

**onion marmalade 2.00**

california is in a severe drought, there are mandatory restrictions in place  
we are happy to serve and refill water upon request

once your order has been placed we are unable to accommodate table changes  
if you would prefer a different table please inform your server before ordering



## **beverages**

### **Uncommon Grounds**

#### **Espresso Drinks**

espresso	
single	4.00
double	5.00
cappuccino	
single	4.50
double	5.50
chai	4.25
café mocha	
single	5.50
double	6.50
café latte	
single	5.00
double	6.00
americano or	
red eye	5.00
add soy, hazelnut, or vanilla	.50

### **pints on tap**

8.00

stella artois
scrimshaw pilsner
blue star wheat
sierra nevada pa
firestone 805
boont amber ale
drake's ipa
racer 5 ipa
guinness stout

alvarado brewing  
rotating taps

### **bottled beers**

budweiser	5.50
coors light	5.50
corona	6.00

angry orchard  
cider 6.00

st pauli girl  
non alcoholic 5.50

### **retail items**

BSRI BBQ Sauce	\$7
Herbs of Big Sur	\$4
Maple Caramel Sauce	\$5

All items made in house and  
used on our menu

**v = vegetarian**  
**gf = gluten free**