



The Good Stuff

Apple Pie \$8
Chocolate Cake \$8
Sparky's Root Beer Float \$10

Brunch-y Choices

Organic Yogurt, Granola & Berries

fresh seasonal fruit layered with crunchy granola and creamy organic vanilla yogurt **11.75**

Ham & Cheese Frittata

ham, cheddar, and eggs baked into a lovely frittata and served with a side salad **14.50**

Roasted Veggie Frittata

roasted veggies, herbs, monterey jack cheese, and eggs baked into a lovely frittata served with a side salad **14.75**

Avocado Toast

toasted california sourdough topped with fresh avocado, egg salad, and corn salsa served with a side salad **15.75**

Biscuits & Gravy

two buttermilk biscuits topped with country sausage gravy **9.75**

Favorites

California Gaucho Steak

chimichurri-marinated, grilled flat iron steak with veggies and mashed potatoes **33.00**

Salmon

topped with lemon-herb aioli, served on a bed of quinoa and veggies **31.00**

Baby Back Ribs

brushed with house made bbq sauce, served with coleslaw and fries **27.00**

Roasted Half Chicken

herbs of Big Sur and lemon roasted chicken served with mashed potatoes and veggies **25.50**

Fish & Chips

beer battered salmon, deep fried, served with lemon-herb aioli & sweet potato fries **25.00**



Lettuce Based Options

ADD TO ANY SALAD

seared ahi +14.00
ahi tuna salad scoop +10.00
grilled, marinated chicken breast +7.00
chicken salad scoop +6.00
marinated, grilled flat iron steak +18.00
vegan burger patty +9.00
beef burger patty +8.00
half avocado +3.00

Classic Caesar

house made dressing, romaine lettuce, croutons, cherry tomato, asiago cheese
entree **14.50**
side **8.25**

Noelle's Favorite Salad

mixed greens, candied walnuts, blue cheese, apple slices, raspberry vinaigrette
entree **15.50**
side **8.50**

Roasted Veggie Salad

mixed greens, roasted vegetables, pumpkin seeds, quinoa,
tossed in lemon vinaigrette, drizzled with balsamic reduction
entree **16.25**
side **9.00**

Ahi Salad

seared rare ahi, mixed greens, crispy rice noodles, wasabi, ginger,
tossed in soy sesame vinaigrette **21.00**

House Salad

mixed greens, cucumber, cherry tomato
choice of dressing:
raspberry vinaigrette, lemon vinaigrette, ranch, blue cheese
entree **12.50**
side **7.00**



Snacky Type Things

(for the sharing and the snacking)

Calamari

calamari rings and tentacles lightly breaded, fried,
sprinkled with adan's magic mix of asiago, basil, and garlic
served with chipotle aioli **16.75**

Shrimp Ceviche

tiny baby bay shrimp, cucumber, tomato, jalapeño, lime juice, clamato
served with house made tortilla chips **16.50**
add avocado +3.00

Tri Tip Bits

chicken fried salt & pepper tri tip morsels
served with country sausage and bbq dipping sauces **14.00**
**note: this is beef*

Cheese Plate

some cheeses served with fruit, nuts and pickled stuff **25.50**

Potato Skins *(gf)*

three potato skins topped with cheddar & bacon served with salsa fresca **13.00**
add sour cream +1.50
add avocado +3.00

Basket of:

Onion Rings 10.00
French Fries 9.00
Sweet Potato Fries 9.00
50/50 Fries (half sweet, half french) 10.00



Sammies

all sandwiches served with choice of one:

- * french fries * sweet potato fries **
- * house salad * cole slaw**

substitute onion rings or caesar salad +2.50

Tuna Salad Sandwich

fully cooked ahi tuna, fresh & creamy sauce of citrus & bitter ginger celery bitters, cucumber, corn, pickled red onion, and arugula on sour rye **19.50**

add bacon +3.00

Pulled Pork Sandwich

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

Trés Tip Sandwich

pepper crusted tri tip sliced thin, house made tropical IPA spicy mustard, melted jack cheese, fried onions, served on a soft roll with au jus on the side **21.50**

BS BLT

applewood smoked bacon, tomatoes, lettuce, avocado, and lemon-herb aioli served on toasted sourdough **18.50**

add cheese +2.50

add grilled, marinated chicken breast +7.00

Chicken Salad Sandwich

grilled chicken mixed with celery and ranch, chilled, topped with lettuce and tomato and served on toasted wheat bread **18.75**

Vegan Burger

Dr. Prager's California Vegan Burger served on a pretzel roll with lettuce, tomato, onion, and pickle on the side **21.00**

add avocado +3.00

Angus Beef Burger

grilled angus beef burger patty, served on a brioche roll with lettuce, tomato, onion, and pickle on the side **19.75**

make it a double patty +8.00

ADD ONE OR MORE TO ANY SANDWICH

cheddar, blue or monterey jack cheese +2.50

bacon +3.00

avocado +3.00



Cold Beverages

Soda 2.50
*Coke, Diet Coke, Sprite, Dr. Pepper,
 Gingerale, Fanta Orange*

Fever Tree Ginger Beer 6.00

Lemonade 2.50
 Iced Tea 2.50
 Arnold Palmer 2.50

Milk 4.50

Hot Beverages

Coffee 3.00

Ghirardelli's Hot Chocolate 5.50

Smith's Teamaker Hot Tea 4.00
*British Brunch, Lord Bergamot, Fez,
 Meadow, Red Nectar, Mint*

NO REFILLS ALLOWED ACCORDING TO
 MONTEREY COUNTY
 HEALTH OFFICER ORDERS

Espresso

single/double

espresso 4.50/5.50
 cappuccino 5.00/6.00
 latte 5.50/6.50
 mocha 6.00/7.00
 macchiato 5.00/6.00
 americano 5.50/6.50
 red eye 5.50/6.50

add hazelnut or vanilla .75

sub coconut milk .75

UNCOMMON GROUNDS COFFEE

Glass of Wine

Sparkling Wine	N/V	Bisot "Jeio" Cuvée Rosé Brut, Veneto, Italy	10
Sparkling Wine	N/V	Bisot "Jeio" D.O.C. Prosecco Brut, Italy	10
Moscato (sweet)	2018	Mirassou, California	8
Pinot Grigio	2018	Laird "Cold Creek", Carneros, Napa Valley	10
Chardonnay (unoaked)	2017	Tolosa "No Oak", San Luis Obispo	11
Sauvignon Blanc	2016	Mario Bazán, Napa Valley	12
Chardonnay (oaked)	2013	Saxon Brown "Rosella's", Santa Lucia Highlands	15
Rosé (dry)	2019	Alma de Cattleya "Rosé of Pinot Noir", Sonoma	11
Zinfandel	2016	Peachy Canyon "Incredible Red", Paso Robles	8
Pinot Noir	2014	Nacina, Santa Lucia Highlands	11
Syrah	2016	Andrew Murray "Les Jours", Santa Ynez Valley	11
Sangrantino	2015	Orsianna, Dry Creek Valley	11
Pinot Noir	2017	Stolo "Estate", Cambria	15
Cabernet Sauvignon	2017	Justin, Paso Robles	15



Draught Beer \$8

Check Our Daily List

Other Draughts

Mai Ginger Shrub Cocktail **\$13**

Hard Kombucha (*ask for the daily flavor*) **\$9**

Sparky's Root Beer (*non-alcoholic*) **\$6**

check out our crushed cocktail bar down by the river
for more fun items that include cocktails, frosé,
cold brew coffee, and kid friendly options

Cocktails \$13

Mai Ginger

strawberry-carrot-ginger shrub, orgeat, orange bitters,
plantation & flor de caña rums

•••our very first draught cocktail by our local favorite, *The Bitter Ginger*•••

Big Sur Fancy G&T

bixby gin, fever tree tonic, served ice cold with citrus and herbs

Aperol Spritz

aperol, bisol "jiego" d.o.c. prosecco, soda water, on ice with citrus & herbs

Tiki Pineapple Shrub

coralejo blanco tequila, tiki pineapple shrub, ruby red grapefruit bitters
**shrubs are a vinegar based preservation of fruit and flavors*

•••another legendary cocktail designed by local favorite, *The Bitter Ginger*•••

River Inn Bloody Mary

super spicy, house-infused pepper tito's vodka, house made spicy bloody mary mix
ADD A MEAT STRAW +2.00

**ask about our slightly less spicy options too*

The Van

cucumber-infused benham's gin, champagne-lemon shrub,
ruby red grapefruit bitters, soda water

**shrubs are a vinegar based preservation of fruit and flavors*

•••all shrubs and bitters hand crafted by the one and only, *The Bitter Ginger*•••