



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

beverages

pure squeezed juice: 5.00
odwalla orange 5.00
grapefruit 5.00
gizdich ranch: 5.00
apple cider 5.00
hot or cold
other juice: 4.00
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 5.00
root beer 5.00
brewed locally in pacific grove!
soda 3.75
coke
diet coke
sprite
gingerale
dr. pepper
fever tree 4.50
ginger beer
uncommon 3.25
grounds coffee 3.25
organic, fair trade, shade grown
ghirardelli 5.00
hot cocoa 5.00
iced tea 3.75

Dinner

Main Events

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 (gf)

chimichurri-marinated, then grilled and served with
garlic mashed potatoes and vegetables 26.50

roasted half chicken (gf)

herbs of big sur roasted chicken
served with polenta and vegetables 21.75

herbs of big sur are available for purchase

salmon

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

braised lamb shank (gf)

red wine braised lamb shank
served over creamy polenta with vegetables 26.50

grilled shrimp skewers

served on a bed of farro and vegetables 28.75

ribeye steak (gf)

grilled and served with garlic mashed potatoes and vegetables 40.00

double cut pork chop (gf)

seared then roasted pork chop topped with onion marmalade
served with polenta and vegetables 28.75

(please allow extra time for us to cook this item, may we suggest an appetizer?)

castroville pasta (v)

artichoke hearts, mixed vegetables, pesto cream sauce 14.75

add chicken 6.50

add grilled shrimp 12.00

garden harvest (v)

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

not vegan? add some of these:

goat cheese 2.00

chicken 6.00

grilled shrimp 12.00

Burgers

served with choice of

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

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 BURGER

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