

SUR HOUSE BRUNCH



SHARED PLATES

Assorted Mini Pastries
seasonal jam & whipped butter | v

Seasonal Carved Fruit
rotating seasonal local fruits, agave honey
lime drizzle | 🌿

Hummus Bil-Tahini
california olive oil, crispy chickpeas
za'atar, baby crudité, pita crisps | 🌿

SWEETS

Heirloom Wheat Waffles
sumac macerated strawberries
vanilla white chocolate cremeux | v

Ricotta Zeppole
passionfruit & ventana rosemary
custard | v

Limoncello Tiramisu
mascarpone, meyer lemon, raspberry | v

Ventana Sorbet
lemon, white sage, pear, california olive
oil, lavender big sur sea salt | gf, 🌿

CLASSIC BREAKFAST

Ventana Breakfast*
two glauam ranch eggs any style, tuscan
potatoes, choice of breakfast meat and
toast + *substitute vegan "just eggs"*

California Frittata*
local mushroom, roasted tomato
melted leeks, goat cheese | v, gf
+ *substitute vegan "just eggs"*

Falafel Benedict*
house falafel patties, avocado, arugula
pesto, poached glauam ranch eggs
citrus hollandaise, chili oil | v, gf, n

Moroccan Shakshuka*
spiced tomato & red pepper stew
baked glauam ranch eggs, feta, cilantro
pita bread | v
+ *substitute vegan "just eggs"*

Greek Yogurt Bowl
house granola, seasonal jam
local honey | gf
+ *coconut yogurt substitute available*

Avocado Tartine
smashed avocado, preserved tomato
radish, sprouts, za'atar, lemon oil | 🌿
+ *poached egg* or vegan "just eggs"* +3

SANDWICHES + BOWLS

Smoked San Marzano Bisque
focaccia croutons, creme fraiche | v, gf

Porchetta Sandwich
roasted pork loin & belly, salmoriglio
fennel arugula slaw, mustard aioli, focaccia roll

Short Rib Sandwich
12-hour braised angus beef, gruyere fondue
pickled giardiniera, demi baguette

Little Gem
toasted breadcrumbs, parmigiano
green goddess | v

California Vegetable Salad
local seasonal produce, organic spring
greens, ventana vinaigrette, sheep's
milk feta | v, gf

Mediterranean Grain Bowl
hulled wheat, seasonal squash, pesto
chickpeas, pearl onion, tuscan kale | v, n

BEVERAGES

Seasonal Mimosa | 18
freshly squeezed juice fine italian prosecco

Tomatini | 22
bloody mary spiced tomato consomme
horseradish root, basil oil
**choice of tanqueray gin or ketel one vodka*

PIZZAS + MAINS

Carbonara Pizza
hen's yolk jam*, pancetta pecorino mornay
black pepper

Margherita Pizza
san marzano, stracciatella, pesto, basil v, n

Eggplant Parmigiana
sauce arrabbiata, stracciatella, micro basil | v

Wagyu Meatballs & Calabrian Sausage
creamy polenta, pepperonata, pea tendrils
gf

Protein Additions for Salads + Bowls
+ *rockfish** | 15 + *chicken* | 12
+ *shrimp** | 15 + *tofu* | 9

Breakfast Martini | 18
colorado gin, dry orange curacao,
fresh lemon juice, ventana orange
marmalade, orange oil

Juice of the Day
ask your server about today's fresh-pressed
juice selection

🌿 = Plant Based | v = Vegetarian | gf = Gluten Free | n = Contains Nuts
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*