Appetizers

Clam Chowder **Cup $6 Bowl $10**
New England style, grilled Parmesan ciabatta roll.

Sopa Azteca **Cup $6 Bowl $10**
Roasted tomato and guajillo chile puree, tortilla strips, sour cream, cilantro.

Shrimp Cocktail **$15**
Tomato citrus coulis, cucumber avocado relish, cilantro, corn chips.

Corn Dusted Calamari **$15**
Cornmeal fried tubes and tentacles, smokey chipotle aioli, citrus cocktail sauce, lemon caper tartar sauce.

Carne Asada Nachos **$17**
Arrachera steak, cheese trio, refried beans, pico de gallo, jalapeños, avocado salsa, sour cream, cilantro.

Alaskan Halibut Ceviche **$16**
Lemon-lime marinade, papaya habanero mustard, cucumber pico de gallo, avocado, iceberg lettuce petals, served on corn chips.

Lobster Mac & Cheese Stuffed Pepper **$19**
Canadian cold water lobster, cavatappi pasta, Parmesan and aged cheddar cream sauce, fire-roasted poblano, bacon bits, grilled Parmesan ciabatta roll.

Sopes **$19**
Chicken, beef, or pork carnitas, cornmeal tartlets, refried beans, pico de gallo, habanero pickled onions, guacamole, queso fresco.

Steamed Clams **$17**
Littleneck clams, button mushrooms, garlic, shallots, poblano peppers, spicy white wine broth, Parmesan cheese, grilled Parmesan ciabatta roll.

Salads

Baby Iceberg Wedge **$17**
Red pears, roasted pecans, avocado, green onions, blue cheese crumbles, bacon bits, Roquefort blue cheese dressing.

Red Caesar Salmon **$21**
Ancho seared Chilean salmon, romaine lettuce, tortilla strips, lemon zest, cotija cheese, red caesar dressing.

Chopped Chicken **$15**
Smoked chicken, romaine hearts, Granny Smith apples, Roma tomatoes, roasted poblanos, caramelized corn, pinquito beans, red onion, cotija, cilantro, tortilla strips, cumin dijon dressing.

In an effort to conserve, water will be served only upon request. Split plate add $6.
Our corkage fee is $15.00. We will happily waive the corkage fee if you choose to order an additional bottle from our selection.
Consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a food borne illness - especially if you have certain medical conditions.

Dinner Entrées

Jumbo Shrimp Al Ajillo $35
Jumbo black tiger prawns, toasted garlic guajillo chile beurre blanc, spanish rice, sautéed spinach. Served with side of beans.

Coconut Halibut $38
Pan-seared Pacific halibut filet, coconut braised French green beans, tomato, corn, red onion, bell pepper, caramelized plantain. Served with side of rice and beans.

Arrachera Steak & Shrimp Molcajete $30
Grilled black tiger shrimp, skirt steak, chorizo, jumbo scallions, jalapeño peppers, nopalitos, avocado, molcajete salsa, queso panela, corn tortillas. Served with side of rice and beans.

Enchiladas Suizas $21
Shredded chicken, mixed mushrooms, roasted poblano, English peas, tomatillo cream sauce, white corn tortillas, chihuahua and cotija cheese, habanero pickled onions, and avocado. Available vegetarian. Served with side of rice and beans.

Fish & Chips $21
Battered halibut, lemon caper tartar sauce, citrus walnut vinaigrette dressed greens, seasoned potato wedges.

Al Pastor Pork Chop $27
French cut pork chop, fresh pineapple salsa, al pastor marinade, corn tortillas. Served with side of rice and beans.

Pipián Sea Bass $28
Pumpkin seed crusted, pipián verde, seared spinach, tequila soaked apricots, oven roasted spiced pepitas. Served with side of rice and beans.

Seafood Penne Pasta $28
Littleneck clams, black tiger prawns, deep-sea red crab, seasonal fish, chipotle white wine cream sauce, grilled Parmesan ciabatta roll.

8oz. Flat Iron Chimichurri Steak $30
Meyer Ranch all-natural prime beef, cilantro chimichurri, summer squash assortment. Served with side of rice and beans.

Ventana Burger $16
Ground Black Angus, chorizo, roasted poblano peppers, caramelized onions, cheese trio, potato dusted kaiser roll, seasoned potato wedges, chipotle aioli dip.
SUB CHICKEN BREAST

We have implemented several measures across the business to responsibly manage the current COVID-19 environment:

Face Coverings – All staff, vendors, and service contractors are required to wear face coverings at all times while on the restaurant property. Guests will need face coverings when not seated at their table.

Social Distancing – We have reduced seating capacity to allow for safely spaced guest seating as well as installed barriers to help maintain social distancing.

Cleanliness – All tables and seats will be sanitized between each guest or group. Single-service or disposable items will be used in place of shared items such as menus and condiments. Shared spaces in the restaurant will be sanitized before and after hours of operation as well as during operation.

Staff Wellness Checks – All staff will participate in a daily wellness check before starting their shift, as well as, be trained thoroughly on signs and symptoms of COVID-19 and safety best practices to protect themselves, their coworkers, and our guests.

Dessert

Ventana Mud Pie $9

Mocha almond fudge ice cream, Oreo cookie crust, whipped cream, cajeta.

Strawberry Banana Cheesecake Wrap $9

Cinnamon flour tortilla, strawberries, bananas, vanilla bean ice cream, cajeta sauce.

Mango Sorbet $7

With diced fresh fruit and toasted coconut

Amaretto Flan $9

Vanilla bean custard, amaretto syrup.

Sailor Jerry Plantains $9

Caramelized plantains, Sailor Jerry's Spiced Rum, vanilla ice cream, bunuelo crisp, whipped cream, chopped walnuts.

Ventana Grill

KIDS MENU

Each meal includes a soft drink

Cheeseburger and French Fries $9

Chicken Tenders and French Fries $9

Cheese Quesadilla,
Pinto Beans and Rice $7

Beef or Chicken Taco,
Pinto Beans and Rice $7

Beef or Chicken Burrito,
Pinto Beans and Rice $9

COCKTAILS

TEQUILA

VENTANA MARGARITA 100% blue agave tequila, house margarita mix, orange liqueur, rocks, salt rim $10 | cadillac $13 | flavored +$2 coconut, pineapple, strawberry or mango

EL JEFE MARGARITA jalapeño infused tequila, muddled jalapeño and cilantro, house margarita mix, rocks, salt rim $12 | +$1 add pineapple or cucumber

SMOKE ON THE WATER el tesoro añejo, agave nectar, house margarita mix, floated with mezcal and rimmed with black lava sea salt $13

THE FRESCA patrón silver, lime juice, muddled cucumber and strawberry, patrón citrónge, melon, house margarita mix $13

MEXICAN MANHATTAN espolon añejo, ancho chile reyes liqueur, sweet vermouth, agave, orange bitters, luxardo maraschino cherry $14

GIN

SAPPHIRE SUNSET bombay sapphire gin, st. germain liqueur, blood orange soda, lemon juice, luxardo cherry syrup, rocks $12

DOCTOR'S ORDERS beefeater gin, ginger liqueur, fresh celery juice, lemon juice, honey, rocks $11

DAILY SANGRIA

Red, white or sparkling wine with fresh citrus, fruit, and liqueur over ice $9

BEER

DRAFT

	14oz.	21oz.
805	$5	$8
Blue Moon	$5	$8
Modelo Especial	$5	$8
Lagunitas	$6	$9

BOTTLED

Bud Light	$5	Stella Artois	$6
Budweiser	$5	Pacifico	$6
Coors Light	$5	Heineken	$6
Corona	$5	Firestone DBA	$6
Negra Modelo	$6	Michelob Ultra	$5
Fig Mtn		Golden State Cider	$7
Hoppy Poppy	$7	St. Pauli N/A	$4

RUM

CAIPIRINHA avua prata cachaca, fresh lime juice, simple syrup, lime, rocks $12

COCONUT MOJITO cruzan white coconut rum, coconut milk, mint, lime juice, soda water, rocks $10

RUM SWIZZLE cruzan aged light rum, campari, pineapple juice, lime juice $10

WHISKEY

VENTANA OLD FASHIONED cinnamon infused jim beam black, blood orange, agave, angostura bitters, luxardo cherry $13

RUBY RYE redemption rye, pomegranate juice, lemon juice, honey simple syrup, bitters $12

VODKA

JALAPENO MARTINI jalapeño and cucumber infused tito's, lime juice, lemon juice, simple syrup $12

VENTANA HORCHATA absolut vanilla, ancho chili reyes liqueur, coconut cream, cinnamon rice syrup, rocks $11

JUAN COLLINS st.george green chili vodka, st. germain liqueur, fresh lemon juice, rocks $12

SPARKLING POM absolut citron, orange liquor, lemon juice, pomegranate juice, champagne float $12

BEVERAGES

STRAWBERRY LIMEADE cucumber, strawberry purée, soda water, lime juice, simple syrup $6

COCONUT BREEZE coconut milk, mint, lime juice, soda water $6

"WHAT TO DRINK WHEN YOU'RE NOT DRINKING" MARGARITA seedlip garden, house margarita mix, rocks $7

SODA $2.50
Pepsi, Diet Pepsi, Wild Cherry Pepsi, Sierra Mist, Mug Root Beer, Dr. Pepper

Lemonade	$2.50	Decaf Coffee	$2.50
Coffee	$2.50	Ginger Beer	$2.95
Iced Tea	$2.50	Evian Still (750ML)	$6
Hot Tea	$2.50	Ferrarelle Sparkling (750ML)	$6

TEQUILA SELECTION

Pick three tastes for a flight set-up

BLANCO

	TASTE	POUR		TASTE	POUR
1800	$5	$8	Fortaleza	$8	$14
Cabo Wabo	$8	$14	Pasote	$7	$12
Casa Dragones	$47	$65	Patrón	$7	$11
Casamigos	$7	$12	Patrón Gran Platinum	$22	$42
Clase Azul	$13	$25	Patrón Roca	$9	$16
Don Julio	$7	$14	Vikera	$11	$20
Espolon	$5	$8			

REPOSADO

1800	$6	$11	Espolon	$6	$9
Cabo Wabo	$8	$15	Fortaleza	$10	$18
Casamigos	$8	$14	Pasote	$8	$14
Cazadores	$5	$9	Patrón	$8	$15
Clase Azul	$17	$31	Patrón Roca	$11	$21
Don Julio	$8	$15	Tres Generaciones	$8	$13
El Tesoro	$6	$10			

AÑEJO

1800	$8	$14	Fortaleza	$13	$25
Cabo Wabo	$10	$18	Pasote	$9	$16
Casamigos	$8	$16	Patrón	$9	$16
Clase Azul	$60	$90	Patrón Roca	$13	$24
Don Julio	$9	$16	Gran Patrón Burdeos	$43	$79
El Tesoro	$7	$12	Tres Generaciones	$8	$14
Espolon	$7	$11	Vikera	$12	$23

EXTRA AÑEJO

Avion	$20	$39	Patrón Piedra	$45	$60
Don Julio Real	$61	$83	El Tesoro Paradiso	$21	$39
Don Julio 1942	$25	$47	Don Julio 70	$11	$21

MEZCAL FLIGHTS

Our flights offer guests the opportunity to explore a variety from each of the distilleries below.
Each flight includes three tastes of mezcal - joven, reposado, anejo - sangrita and salted limes.

Delirio $26 **Ilegal $27** **Los Amantes $28**

SPARKLING WINE

TOBIN JAMES, 'Dreamweaver', CALIFORNIA	$8	$28
MICHEL OLIVIER, Cremant Rose, LIMOUX	$10	$36
SEGURA VIUDAS, Brut, SPAIN	$11	$38
NICOLAS FEUILLATTE Brut, Champagne FRANCE	-	$13
GH MUMM, Champagne, FRANCE	-	$81
VEUVE CLICQUOT, Ponsardin, FRANCE	-	$222
DOM PERIGNON, Champagne, FRANCE	-	$275
ARMAND DE BRIGNAC, 'Ace of Spades', FRANCE	-	$350

ROSÉ

Margerum Riviera Rose, CENTRAL COAST	$11	$44
Beckman, Grenache Rose, SANTA YNEZ VALLEY	$9	$37
Biddle Ranch, SAN LUIS OBISPO COUNTY	-	$42

WHITE WINE

	Glass	Bottle

FRESH & FRUITY

J DUSI, Pinot Grigio, PASO ROBLES	$9	$30
BIDDLE RANCH, Pinot Grigio, EDNA VALLEY	$11	$44
STEPHEN ROSS, Pinot Gris, SANTA MARIA VALLEY	-	$45
BODEGA DE EDGAR, Albariño, CENTRAL COAST	$9	$37
KYNSI, Pinot Blanc, BIEN NACIDO VINEYARD	$10	$43
CONSILIENCE, Grenache Blanc, SANTA BARBARA COUNTY	-	$39
TOLOSA, 'No Oak' Chardonnay, EDNA VALLEY	$10	$36

HERBACEOUS

BRANDER, Sauvignon Blanc, SANTA YNEZ VALLEY	$9	$37
OYSTER BAY, Sauvignon Blanc, NEW ZEALAND	$10	$38
PRESQU'ILE, Sauvignon Blanc, SANTA MARIA VALLEY	-	$52
ANCIENT PEAKS, Sauvignon Blanc, PASO ROBLES	-	$40

RICH & CREAMY

WILD HORSE, Chardonnay, TEMPLETON	$9	$32
FOSSIL POINT, Chardonnay, EDNA VALLEY	-	$31
DAOU, Chardonnay, PASO ROBLES	-	$41
CHAMISAL, Estate Chardonnay, EDNA VALLEY	-	$53
CAKEBREAD CELLARS, Chardonnay, NAPA VALLEY	-	$77
POMAR JUNCTION, Viognier, PASO ROBLES	$9	$39
ALBAN, Viognier, CENTRAL COAST	-	$61
ORIN SWIFT, Mannequin, NAPA VALLEY	-	$50

SWEET & FLORAL

FESS PARKER, Riesling, SANTA BARBARA	$8	$30

RED WINE

	Glass	Bottle

LIGHT BODIED

TOLOSA, Pinot Noir, EDNA VALLEY	$12	$48
TALLEY VINEYARDS, Pinot Noir, ARROYO GRANDE VALLEY	$14	$58
MEIOMI, Pinot Noir, CENTRAL COAST	$13	$50
BIDDLE RANCH, Pinot Noir, EDNA VALLEY	-	$66
MELVILLE, 'Verna's' Pinot Noir, STA RITA HILLS	-	$61
KYNSI, 'Stone Corral' Pinot Noir, EDNA VALLEY	-	$99
SEA SMOKE, Pinot Noir, SANTA BARBARA COUNTY	-	$132

MEDIUM BODIED

WILDHORSE, Merlot, Templeton	$8	$32
MIDNIGHT ESTATE, Merlot, SANTA YNEZ VALLEY	-	$35
OPOLO, 'Mountain Zin', PASO ROBLES	$11	$47
MINASSIAN-YOUNG, Black St. Peter Zin, PASO ROBLES	-	$56
LONE MADRONE, 'Bailey Ranch', PASO ROBLES	-	$56
CAMPO VIEJO, Tempranillo, Rioja, SPAIN	$9	$32
RABBLE, Tempranillo, PASO ROBLES	$12	$47
BODEGA DE EDGAR, Tempranillo, CENTRAL COAST	-	$63
STOLPMAN, La Quadrilla, BALLARD CANYON	$11	$46
SANS LIEGE, The Offering, SANTA BARBARA COUNTY	$12	$49
JUSTIN, Isoceles, PASO ROBLES	-	$137
CALCAREOUS, 'Twisted Paso' Cab Sauv, PASO ROBLES	-	$46

BOLD

VICTOR HUGO, Malbec, PASO ROBLES	$14	$56
ACHAVAL FERRER, Malbec, MENDOZA, ARGENTINA	$9	$35
BIDDLE RANCH, Syrah, EDNA VALLEY	-	$68
ALBAN, 'Patrina Estate Syrah'. EDNA VALLEY	-	$59
J. LOHR, Seven Oaks Cab Sauv, PASO ROBLES	$8	$34
DAOU, Cab Sauv, PASO ROBLES	$12	$49
TRAPICHE 'Oak Cask', MENDOZA, ARGENTINA	-	$35
COPPOLA, 'Director's Cut', SONOMA COUNTY	-	$42
HALTER RANCH, PASO ROBLES	-	$60
STAG'S LEAP, Artemis, NAPA VALLEY	-	$108
OPUS ONE, Overture, NAPA VALLEY	-	$196

Our corkage fee is $15.00. We will happily waive the corkage fee if you choose to order an additional bottle from our selection.