



When you call 5,312 square miles of fabled California coastline home, you don't need to go far for fresh.

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Farm-to-table.
Locally-sourced ingredients.
What's trendy on menus elsewhere, is just a way of life here.

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Welcome to a California culinary experience that's true to its home, authentic to its environment and devoured by all.

EAT COASTAL. BE LOCAL.

Chef Arturo Salazar

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

An automatic 18% gratuity will be added to parties of 6 or more.

Proposition 65 Warning: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit: P65Warnings.ca.gov/restaurant

SNACKS

CALIFORNIA CHEESE PLATE 18
bella aged jack + point reyes blue
purple haze + pepato almonds + seasonal jam

FIN + FIELD HUMMUS BOWL 13
whole chickpeas + marinated olives
extra virgin olive oil + naan

GRILLED TOMATO BASIL BRUSCHETTA 10
25 year aged balsamic + extra virgin olive oil

GARLIC PANNISE 13
harissa + labneh

SHAREABLES

PRETZEL + SAUSAGE 14
house pickles + pickled mustard seeds + andouille

CRISP PORK BELLY 15
asparagus + salsa verde + fennel honey + charred onion

CALAMARI 15
kale + lemon + spicy marinara

CHILLED OYSTERS 14
white balsamic emulsion

WARM CASTROVILLE ARTICHOKE DIP 13
house-made corn chips

CRAB CAKES 16
chili aioli + black bean corn relish

MARGHERITA FLATBREAD 15
riverdog farms marinated tomatoes
ramini mozzarella + garden basil

BBQ CHICKEN FLATBREAD 15
onions + cilantro pesto + vella monterey jack + mozzarella

SOUPS

MONTEREY CLAM CHOWDER
cup 6 | bread bowl 10

CHEF'S SOUP OF THE DAY
cup 6 | bowl 8

LOCAL GREENS + THINGS

BEET SALAD 13
roasted beets + arugula + watsonville berries + pistachios
goat cheese mousse + pink peppercorn vinaigrette

MONTEREY CAESAR 12
gem + romaine + radicchio + fried capers
brioche croutons + pecorino + caesar dressing

TANIMURA + ANTLE BABY GEM 13
blistered tomato + applewood bacon
egg + point reyes blue cheese dressing

HEIRLOOM PANZANELLA SALAD 14
heirloom tomatoes + rocket arugula + country croutons
fresh herbs + burrata + balsamic

FALAFEL SALAD 13
hummus + feta + kalamata olives + cucumber
tomato + basil vinaigrette + naan

ADDITIONS TO ANY SALAD
seared salmon 8 | crab cake 6 | grilled chicken 4

ON BREAD

served with fries or coleslaw

TEQUILA MAHI TACOS 16
red cabbage slaw + avocado + tomatillo salsa + crema

FALAFEL WRAP 12
lettuce + tomato + cucumber + hummus + feta dressing

GRASS-FED BURGER 16
fiscalini cheddar + brioche bun

MARY'S HOUSE-ROASTED TURKEY BLT 15
avocado + lemon-garlic aioli

MT. TORO GRILLED CHEESE 15
brie + provolone + white cheddar + cranberries
pears + walnut-raisin bread + tomato dipping sauce

GRILLED CHICKEN PANINI 18
mozzarella + pesto + pepperoncini

OPEN-FACE MEATBALL SANDWICH 15
marinara + sautéed onions + provolone

FORK + KNIFE

CATCH OF THE DAY mp

NY STRIP STEAK 37
smashed fingerling white cheddar potatoes
broccolini + onion jam + roasted garlic butter

PORCINI-RUBBED BEEF SHORT RIBS 28
salsa verde + scallion potato purée

PORTOBELLO + CAULIFLOWER STEAK 17
grilled spring onions + california quinoa
avocado chimichurri

PAN-SEARED SALMON 22
zucchini ribbons + buttered white beans
piquillo romesco sauce + balsamic glaze

BONE-IN CHICKEN BREAST 24
carrot purée + fennel + apple + walnuts

CHIMICHURRI SCALLOPS 26
green beans + cherry tomatoes + red onion
jalapeño + cilantro

BIG SUR GOLDEN BEER-BATTERED
ROCK COD 16
kennebec fries + malt vinegar tartar sauce

SWEET ENDINGS

CHERRY PANNA COTTA 8
cherry compote + candied orange peel + sugar coral

GLUTEN-FREE CHOCOLATE TORTE 8
berry compote

S'MORES 10
marshmallow fluff + chocolate mousse
graham crumble + rocky road ice cream

ALVARADO CRUMBLE mp
vanilla bean ice cream

HÄAGEN-DAZS ICE CREAM 8
chocolate | vanilla bean