

Wild Coast

Restaurant & Sushi Bar

Please ask to see our beer and wine list,
or help yourself to soft-drinks in the store.

SOUPS & SALADS

*house dressing is made with virgin olive oil, sherry vinegar
and gentle flavoring of roasted shallots & honey*

Soup Du Jour

imaginative creations made daily 8

Willow Creek Beet

goat cheese / roasted baby beets / orange / balsamic reduction 12

Garden Party

Greens harvested daily from Treebones organic garden / spiced pepitas
roasted shallot vinaigrette 10

Baja Style Ceviche

local Rock Cod and tortilla chips 18

SANDWICHES & BURGERS

sandwiches & burgers are served with a side of veggie chips

Bistro Burger

house-ground angus beef / cheddar cheese / heirloom tomato
spicy aioli / brioche roll 16

Big Surreal Burger

house-ground angus beef / bacon / fried egg / tomato / onion / lettuce
avocado / cheddar cheese / brioche roll 21

Saigon Sandwich

chili-lime marinated chicken breast / cilantro / carrots / cucumber / jalapeno pepper
spicy cilantro aioli / artisan bun 17

Blackened Salmon Sandwich

spicy aioli / lettuce / tomato / onion / guacamole
butter croissant bun 22

B.L.T.A.

apple wood smoked bacon / Treebones greens / tomatoes / avocado
toasted croissant bun 15

Brie L.T.A

bacon / Treebones greens / tomato / avocado / melted brie
butter croissant bun 18

Grilled Portobello Mushroom Sandwich

lettuce / tomatoes / spicy cilantro aioli 14

SWEET TREATS

**Delightful selection of
Ice Cream Bars and Pints**
(Available in the gift shop)

Executive Chef Serge Machale

20% gratuity added to parties of 6 or more

Appetizers

Soup of the Day Cup 6 Bowl 9

Fresh Salads

Organic Garden Party Salad *gf, vg
Mixed greens, spiced pepita seeds, shallot vinaigrette 10

Willow Creek Beet *gf, v (vg upon request)
Goat cheese, roasted beets, orange, garden greens, house vinaigrette 13

Romaine and Kale Chopped Caesar *v (gf upon request)
With anchovies, parmesan, crostini, olive oil 13

Citrus-Marinated Poached Octopus

Garden greens, sweet balsamic reduction, house-made spicy jalapeño jam and tomato chutney, crostini 22

Warm and Spicy Artichoke Dip

 *v

Goat cheese, artichoke, jalapeno, spinach, tortillas 15

Oven Roasted Flat Breads

 *v

Portobello mushrooms, goat cheese, arugula, truffle oil 16
Margherita style with mozzarella, tomato, basil 14

Nachos

 *v upon request

Marinated chicken, creamy cheese sauce, tomatoes, olives, jalapenos, cilantro, sour cream 18

Filet Mignon sliced on Bruschetta

Certified Angus Prime on three toasted baguette slices with tomato, kale pesto, garlic feta, garden greens, olive oil 25
(vegetarian 14) *pesto contains cashews



Welcome to the Wild Coast Restaurant

REFINED CAMPFIRE CUISINE



Purveyed with local ingredients wherever & whenever possible

Ask your server about our daily, unique specials,
California wine & beer selection,
and home baked desserts

Executive Chef Miguel Zambrano

*gf = gluten free, v = vegetarian, vg = vegan

Entrees

Coastal Catch of the Day *gf upon request
Market price

Pulled Pork Sandwich

Slow roasted with BBQ sauce, house made pickle, with a side of kale peanut slaw *slaw contains almonds 28

Skillet-Fired Organic free range Bison Burger

Bacon, swiss cheese, avocado, lettuce, tomato, onion, mayonnaise with side of kale peanut slaw *slaw contains almonds 30

Slow Roasted Chicken Breast

 *gf upon request

Whole grain mustard sauce, potatoes, braised garden greens 36

Kale Pesto Pasta

 *v (vegan upon request)

Spaghetti, kale pesto, charred heirloom tomatoes 26
(add chicken or prawns 10) *pesto contains cashews

Filet Mignon

 *gf

Certified Prime, sautéed portobello mushrooms, demi glace, potatoes, broccolini 45

Lobster and Prawn Pasta

Spaghetti, white wine garlic cream sauce, snow peas, parmesan cheese 45

20% gratuity added to parties of 5 or more

\$15 Corkage Fee

15% discount for Active Big Sur Volunteer Fire
Brigade Members...We appreciate you!