

WILD COAST RESTAURANT

TREEBONES RESORT

STARTERS

SOUP OF THE DAY

cup 6 bowl 9

GARDEN SALAD 10

mixed greens, spiced pepita seeds, shallot vinaigrette *gf *v

BEET SALAD 13

goat cheese, orange, garden greens, shallot vinaigrette *gf *vg

ROMAINE AND KALE CHOPPED

CAESAR 13

parmesan, croutons *vg

BABA GHANOUSH 14

warm garlic naan bread *vg

NACHOS 18

marinated chicken, black beans, creamy cheese sauce, tomatoes, jalapeños, cilantro, sour cream

BRUSSELS SPROUTS 15

pancetta, red onion, mustards, pecorino romano *gf

OVEN ROASTED FLATBREADS

portobello mushroom, goat cheese, arugula, truffle oil *vg 16

mozzarella, tomato, basil *vg 14

MAINS

KING SALMON 42

jasmine coconut rice, red curry, pineapple cucumber salsa

HOUSE BURGER 25

bacon, swiss cheese, lettuce, tomato, onion, caramelized onion aioli, side of romaine kale caesar

Add avocado 3 | Add mushroom 4

CHICKEN TINGA 28

black beans, rice, grilled peppers, tomatillo salsa, queso fresco, corn tortillas

*gf

HOUSEMADE TAGLIATELLE 29

marinera sauce, mushrooms, roasted cauliflower, garden chard, calabrian chili, pecorino romano

*vg (*gf upon request)

COWBOY RIBEYE STEAK 45

14 oz. bone-in, blue cheese cream, celery root puree, roasted yukons, broccolini

*gf

FRENCH PRESS TEA POT 6

hand harvested from our organic garden

MINT

with pineapple sage and lemon verbena

CHAMOMILE

with mint and lemon verbena

SAGE

with lemon thyme blossoms and lemon peel

COFFEE

decaf or regular

espresso 3

Latte 4

cappuccino 4

drip coffee 2

WE ACCEPT VISA, MASTERCARD OR CASH

20% GRATUITY ADDED TO PARTIES OF 5 OR MORE

\$15 CORKAGE FEE

\$8 SPLIT FEE FOR ENTRÉES

15% DISCOUNT FOR ACTIVE BIG SUR VOLUNTEER FIRE BRIGADE MEMBERS. WE APPRECIATE YOU!

CONSUMING RAW OR UNDERCOOKED FOOD MAY BE HAZARDOUS TO YOUR HEALTH. INFORM YOUR SERVER OF ANY ALLERGIES.

*V - VEGAN *GF - GLUTEN FREE *VG - VEGETARIAN