

SMALL PLATES

AJO BLANCO 12

COLD SUMMER SOUP

marcona almonds/ almond milk/ garlic confit/
sherry vinegar/ chive oil/ cucumber df/v

GARDEN PARTY SALAD 12

seasonal greens and garden veggies/ turmeric
cured soft egg/ preserved lemon vinaigrette
gf/vo

KALE SALAD 13

toasted walnuts/ smoked bacon/ bleu cheese
crumbles-dressing
add avocado 3 gf

MEZE PLATE 14

warm flatbread/ garlic confit/ olive
tapenade/ rotating hummus/
oil cured tomatoes/ house pickles v

SAIGON LETTUCE WRAPS 14

marinated tofu/ basil/ mint/ cilantro/
radish/ sweet chili peanut sauce gf/v

V - VEGAN / VO - VEGAN OPTION

GF - GLUTEN FREE / GFO - GLUTEN FREE OPTION

DF - DAIRY FREE / DFO - DAIRY FREE OPTION

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



WILD COAST RESTAURANT

SUMMER 2021

TREEBONES RESORT

TREEBONES GARDEN TEA POT 8

HAND HARVESTED FROM OUR ORGANIC GARDEN AND
CRAFTED BY

Melissa Dailey

SAGE WITH LEMON THYME BLOSSOMS

CATNIP WITH MINT AND CALENDULA

LEMON VERBENA WITH MINT

ROSEMARY WITH LEMON PEEL, MINT, AND

CALENDULA

MAINS

WILD COAST BURGER 25

housemade Niman Ranch beef patty/ aioli/
caramelized onions/ white cheddar/ b&b
pickles/ lettuce/ tomato/ challah bun/ confit
marbled potatoes

add bacon 4/avocado 3/ sunny egg 2 gfo
sub marinated tofu 20

STRIPED BASS 39

saffron and wild mushroom risotto/ kale chips
gf/df/vo

sub marinated tofu 30

ANCIENT GRAINS SALAD 29

crispy lamb/ smoked Kalamata olives/ oil
cured tomatoes/ rocket/ goat cheese/ pine
nuts/ mint/ yogurt

sub marinated tofu 25

FILET MIGNON 55

8 oz USDA Certified Prime Angus Beef/
pomegranate bordelais sauce/ confit marbled
potatoes/ grilled asparagus gf

HICKORY SMOKED RIBS 45

slow smoked barbeque pork ribs/ crispy
polenta/ tangy coleslaw gf/dfo

\$15 CORKAGE FEE. NO OUTSIDE ALCOHOLIC BEVERAGES PERMITTED.
20% GRATUITY ADDED TO PARTIES OF 5 OR MORE
15% DISCOUNT FOR BIG SUR VOLUNTEER FIRE DEPT
15% GRATUITY ADDED TO TAKE OUT ORDERS