

SUNSET LOUNGE

SMALL BITES

TASTING BOARD - 21

seasonal cheeses | grapes | nuts | local honey | warm olives | cured meats | preserved fruit

HIERLOOM TOMATO BURRATA – 20

heirloom tomatoes | burrata | arugula | micro-basil | balsamic | farm bread **ADD: CRAB 14 | SHRIMP 7 | CHICKEN 6**

WARM MARINATED OLIVES - 8

SPINACH BERRY SALAD -19

Spinach | Blueberry | Raspberry | Strawberry | Candied Pecans | Goat Cheese | Red Onion | Citrus Vinaigrette **ADD: CRAB 14 | SHRIMP 7 | CHICKEN 6**

HIGHLANDS BURGER – 24

double 4 oz strauss certified beef | cheddar | lettuce | tomato | onion | brioche bun | pickle | fries **ADD: BACON 6**

CALAMARI FRITTO MISTO - 21

Rings & tentacles | lemon aioli | cocktail sauce | fresh lemon

CLAM CHOWDER -12

Served in a San Francisco Sourdough Bread Bowl - Add \$6.00

LOADED HUMMUS -16

marinated tomatoes | warm marinated olives | feta cheese | EVOO | pita bread |

GILROY GARLIC FRIES - 16

Wines By The Glass

Bubbles

Gruet – Blanc de Blanc – New Mexico **14**

Lucien Albrecht – Cremant **14**

Lamarca – Prosecco- Veneto, Italy **12**

Nicolas Feuillatte – Champagne, France **22**

White & Rosé Wines

Alfaro Family – Chardonnay, Santa Cruz **23**

Integrity – Chardonnay, SLH Monterey **15**

Morgan–Chardonnay, Santa Lucia Highlands **16**

Bernardus – Sauvignon Blanc, Carmel Valley **14**

Long Meadow Ranch– Rosé, St. Helena **13**

Tramin – Pinot Grigio, Italy **13**

Red Wine

Daou – Cabernet Sauvignon, Paso Robles **16**

Textbook – Cabernet Sauvignon, Napa **22**

Morgan – Pinot Noir, Santa Lucia Highlands **15**

Saxon Brown – Pinot Noir, Sonoma Coast **22**

Dashe – Zinfandel, Napa **18**

We believe that everyone benefits when we know the source of our food and its journey from seed to your table.

California Market is committed to fresh, organic, locally grown and raised ingredients to create food that fulfills our appetites and pleases our sensibilities.

All the while promoting good health, sustaining our environment, and supporting the local economy.



Handcrafted Cocktails \$16

Lavender Lemon Drop

Ketel One Citroen, Parfait Amour, lavender bitters, lemon

High Fashioned

Bulleit Rye, orange bitters, brown sugar, luxardo cherry

Mezcal Paloma

Los Vecinos Mezcal, Cointreau, citrus juices, espolette chile, Big Sur sea-salt, agave nectar

Espresso Martini

Absolut Vanilia, Kahlua, Frangelico, Illy Espresso

Gold Rush

High West Rye, ginger-honey syrup, lemon, orange bitters

Aperol Spritz

Aperol, prosecco, orange-blossom soda, orange

Highlands Bloody Mary

Titos Vodka, Lefty's Mix, Lemon, Lime, Celery Stick, Olives, Seasoned & Salted Rim

Classic Cocktails \$14

Negroni

Campari, Antica Formula Carpano, Gin

Pimm's Cup

Pimm's No. 1, fresh cucumber, strawberry, orange, mint, ginger-ale

Manhattan

Old Forester Bourbon, Angostura bitters, Antica Formula Carpano

Cosmopolitan

Conciere Vodka, lime juice, cranberry juice

Classic Margarita

Gold tequila, lime juice, triple sec, agave nectar

Passionfruit Daiquiri

Giffard Passionfruit, Conciere rum, lime juice, Chartreuse, egg white

A full Wine & Spirits List is available by request from our renowned 4000 bottle wine cellar. Please request to see a wine list from your server and one will be brought to your table. Thank you for visiting the Highlands Inn, serving you is our passion and our pleasure.