



MONTEREY BEACH HOTEL LOBBY BAR

COCKTAILS

Agave Fields



Verde Verde | 20

Let's Turn it Green | Herbal & Spicy | Served on Big Cube
Tanteo Jalapeno Tequila + L'Original Combiar + Lime + Cilantro + Cucumber + Tajin

Bean & Blanco | 21

They Just Love Each Other | Nutty & Strong | Served Up in Rocks Glass
LALO Tequila + Frangelico + Mr. Black + Agave + Cold Brew + Cinnamon

Little Rituals | 20

Make it a Habit | Floral & Fruity | Served on Big Cube
Espolon Blanco Tequila + L'Original Combiar + St Germain + Lime + Cucumber + Falenum

Don Lucas | 21

Drink Like a Don | Smoky, Tart & Sweet | Shaken Served Up
Del Maguey Vida Puebla Mezcal + Zacapa 23yr + Orange + Lime Juice + Cinnamon Syrup

Fields of Grains



Never Heard Of | 21

Best Way to Forget | Sweet & Velvety | Shaken Served Up
Absolut Vodka + Apricot + Pamplemousses + Lemon + Egg White

Pearfection | 21

Near Perfection | Floral & Fruity | Shaken Served Up
Grey Goose La Poire Vodka + Elderflower + Pear Puree + Lemon + Agave + Egg White

Wake Up Call | 21

Coffee at Its Best | Creamy with a Touch of Sweetness | Shaken Served Up
ABL Vodka + Mr. Black Coffee Liqueur + Cold Brew Concentrate + Coffee Beans



"COCKTAILS ARE CONVERSATIONS IN A GLASS"

Botanicals



Uncut Berry | 21

Uncut and Raw | Sweet + Tart | Shaken Served Up
Hendricks Gin + Lemon + Raspberry + Egg White + Simple Syrup

Pom Royale | 20

Fizzy Goodness | Silky & Tart | Served on the Rocks
Malphy Lemon Gin + Pomegranate Juice + Lemon + Egg White + Agave

Sugar Canes



Hazel & Havana | 20

Warm Up | Lucious & Velvety | Served on Big Cube
Ron del Barrelito Two Star Rum + Frangelico + Banana Liqueur + Salted Caramel

Tropical Aperitivo | 20

Aperitivo Time | Bitter & Sweet | Served on the Rocks
Malibu Rum + Aperol + Orange + Coconut + Nutmeg

Mash Bills



Moonlight Affair | 20

Upper Sphere Adventure | Earthy & Floral | Served on the Rocks
Buffalo Trace + Elderflower + Vanilla + Passion Fruit + Lemon + Cucumber

Signature Old Fashioned | 22

Sophisticated, Yet Classic | Sweet & Bitter | Served on Big Cube
Monterey Beach Hotel Private Barrel Bourbon + Bitters + Orange Peel + Filthy Cherries



Our Signature Refreshers



Tequila Mineralis | 21

The Ranch Water Classic | Refreshing & Tart | Served in the Bottle
Codigo Blanco + Lime + Topo Chico Lime + Agave + Tajin

Paloma Fizz | 21

The Revisited Classic | Sweet & Tart | Served in the Bottle
Codigo Blanco + Squirt + Lime + Agave + Tajin

Michelada Con Corona | 17

All Day Brunch | Tart & Spicy | Served in the Bottle
Corona + Clamato + Lime + Tajin



BEER & M/A

LOCAL & REGIONAL DRAFTS | 16oz

Alvarado Street Brewery | Monterey, C | 13

Mai Tai, IPA | 6.5% abv.

Don't Let the Tropics Fool You | Fruity & Dry

Cold Pressed, Hazy IPA | 6.5% abv.

Cloudy As Is | Juicy & Hazy

Other Brother Beer Co. | Monterey, CA | 13

Seaside Lager | 4.3 % abv

Morgan Territory Brewing | Tracy, CA | 13

Bees Better Have My Honey, Wheat Beer | 6% abv.

Everyday Drinker | Light & Fruity

Russian River Brewing Company | Santa Rosa, CA | 13

STS Pilsner | 5.3% abv.

Light and Crisp

Sante Adairius, Rustic Ales | Santa Cruz, CA | 13

Silent Image, Belgian Style Blonde Ale | 6.3% abv

Bottled Beers

Domestic | Miller Lite | Coors Light | Blue Moon | Samuel Adams | 8

Imports | Corona | Pacifico | Modelo | Peroni | Peroni O.O | 9

Cans

Belching Beaver Brewery | Peanut Butter Milk Stout | 9

Alvarado Street Brewery | Monterey Beer, Lager | 9

2 Towns Ciderhouse | Cosmic Crisp Cider | 9

ZERO PROOF COCKTAILS

Guava Spritz | 16

Just Pretend It Is | Sweet & Tart | Served on The Rocks
Fresh Strawberries + Lemon + Guava + Club Soda

Kiwi & Melon Cooler | 16

It Doesn't Have to Be | Fruity & Sweet | Served on The Rocks
Kiwi + Lemon + Melon + Orgeat Almond + Club Soda

Passion Fruit & Lychee Seltzer | 16

Imagine It Is | Tropical & Fruity | Served on The Rocks
Passion Fruit + Coconut + Lychee + Topo Chico

Tonics & Sparklings

Tonics | 7

Sparkling Tonic | Sparkling Grapefruit Tonic

Sparklings | 7

Victorian Lemonade | Rose Lemonade

Soda & Energy

Sodas | 5

Pepsi | Diet Pepsi | Dr. Pepper | Starry | Lemonade | Ginger Ale

Red Bull | 8

Regular | Sugar Free | Watermelon

Sparkling Water

Topo Chico | 6

Add Guava | Strawberry | Passion Fruit | Lychee | 2

Juices

Orange, Cranberry, Pineapple | 5



"LIFE IS TOO SHORT TO DRINK BAD BEER"



WINES

Sparkling Wines

Odonata Wines | Sparkling Riesling | Monterey County, CA | 19 | 90

Tondré Vineyard | Santa Lucia Highlands

Pear + Peach + Lime

Pierre Sparr | Cremant D'Alsace, Rosé Brut, Alsace, France | 18 | 85

Cranberry, Strawberry Jam, Lemon Peel

G.H. Mumm | Grand Cordon, Brut | Reims, France | 23 | 105

Vanilla + Honey + Dried Fruits

White Wines

Chardonnay

Patz & Hall | Sonoma Coast, CA | 18 | 85

Oak + Meyer Lemon + Buttery

Paysan | Jack's Hill | Monterey County, CA | 16 | 68

Lively + Green Apple + Apricot

Sancerre

Domaine Reverdy Ducroix | Loire Valley, France | 20 | 90

Pear + Green Apple + Minerals

Sauvignon Blanc

Bernardus | Griva Vineyard | Monterey County, CA | 14 | 58

Citrus Peel + Guava + Pineapple

Moscato

Pio Cesare | Moscato D'Asti | Alba, Piemonte, Italy | 16 | 68

Honey + Sweet Melon + Tangerine

Pinot Gris

Brassfield | Estate Pinot Gris | High Valley, CA | 14 | 58

Pear + Green Apple + Medium Acidity

Vermentino

Antinori Tenuta, Guado al Tasso | Bolgheri, Italy | 16 | 68

Bright Acidity + Smooth + Refreshing

Rose

Birichino | Vin Gris Rose, Central Coast, CA | 14 | 58

Smashed Plum + Rosewater + Melon

Red Wines

Pinot Noir

Louis Latour | Burgundy, France | 18 | 85

Blackcurrant + Cherry + Soft Tannins

Birichino | Saint Georges | Central Coast, CA | 16 | 80

Bright + Red Fruit + Earthy

Cabernet Sauvignon

Justin Winery | Paso Robles, CA | 18 | 85

Cherry + Blackberry + Dark Chocolate

Paysan | Old Vines | San Benito County, CA | 16 | 68

Dark Fruit + Herbal + Purple Violet

Red Blend

Ink Grade | Andosol | Howell Mountains, CA | 20 | 90

Raspberry + Pomegranate + Dewy Sagebrush

Cabernet Franc

I. Brand & Family | San Benito County, CA | 20 | 90

DeRose Vineyard

Cherry Pie + Cinnamon + Stony

Chianti

Antinori, Peppoli | Chianti | Toscana, Italy | 16 | 68

Roasted Red Fruit + Wet Rock + Orange Blossom

Tempranillo

Marquez de Murrieta Reserva | Rioja, Spain | 18 | 85

Purple Fruit + Violet + Lilac



*Like what you're drinking? We ship wine anywhere in California
\$30 Corkage fee per bottle/One 750ml per four guests



FOOD

Hearty

Stacked Burger | 29 | Add Bacon 6
Angus Beef | Ad Astra Brioche Bun | Grilled Onions
Monterey Jack | Comeback Sauce | Fries

Tacos | Fish | 24 or Barbacoa | 22
White Corn Tortilla | Pico De Gallo | Salsa Verde | Avocado

Coastal

Oysters | Half Dozen | 32 | Dozen | 48
Shallot Mignonette | Hot Sauce | Lemon

Monterey Bay Fried Calamari | 22
Fennel | Lemon | Garlic & Herb Aioli

Yellowfin Tuna Crudo | 28
Grapefruit | Avocado | Tobiko | Shiso

Grilled Octopus | 24
Pepitas Romesco | Mixed Olives | Fine Herbs

Artisanal

House Made Chips & Dips | 18
Guacamole | Salsa Verde

Tangerine & Chili Marinated Olives | 14
Garlic | Chili | Tangerine | Crackers

Artisan Charcuterie & Cheese | 35
Assorted Cured Meats | Local Cheeses | Fig Jam
Olives | Whole Grain Mustard | Ad Astra Grilled Bread
Candied Walnuts

Pork Belly Banh Mi Wraps | 22
Pickled Chilies | Hoisin | Cucumber | Carrot | Radish | Cilantro

Tomato & Mozzarella Arancini | 18
Salsa Verde | Parmesan

Honey Sriracha Chicken Wings | 22
Sesame Seeds | Scallions | Buttermilk Herb Dressing

Small Plates

French Fries | 11 | Add Truffle Aioli 5 | Add Garlic 3
Ketchup

Crispy House-Made Onion Rings | 13
Buttermilk Herb Dressing

White Cheddar Mac & Cheese | 15
Cavatappi Pasta | Bacon Breadcrumbs

Crispy Brussel Sprouts | 14
Apple Cider Vinaigrette | Fresh Apples

Sweet Touch

Chocolate Tart | 15
Cookie Crumble | Hazelnut | Blackberry | Pomegranate

Basque Cheesecake | 15
Blueberry Compote

Ginger Scented Bread Pudding | 15
Vanilla Glazed Stone Fruit | Crème Anglaise | Salted Caramel Ice Cream

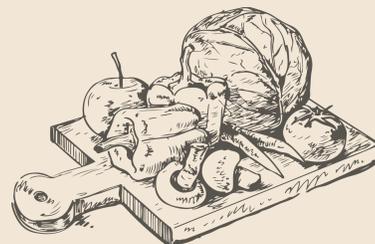
Dessert Wines 2oz

Inniskillin | Niagara, Canada | Ice Wine | 18

Peach + Apricot + Orange + Mango

Sandeman | Founders Reserve | Port Wine | 16

Cassis + Red Currant



Proud member
Seafood Watch
Restaurant Program

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.