



# 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

#### Liquid Sunshine | 20

Perfect For Summer | Nutty & Strong | Served in Wine Glass  
Centenario Reposado + St Germain + Combiar + Lime + Blood Orange + Sparkling Rose

#### Little Rituals | 20

Make it a Habit | Floral & Fruity | Served on Big Cube  
Maestro Dobel Tequila + L'Original Combiar + St Germain + Lime + Cucumber + Falernum

#### M&M | 21

Melonmania | Smoky, Tart & Sweet | Served Tall on The Rocks  
400 Conejos Mezcal + Midori + Pineapple + Lime + Almond Orgeat + Watermelon

### 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  
Hanger One 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



#### Mai Oh My Tai | 20

The Renowned Classic | Lucious & Velvety | Served on the Rocks  
Ron del Barrelito Two Star Rum + Bacardi Rum + Pineapple + Orange + Almond Orgeat

#### 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 | Shaken Served Up  
Tin Cup Bourbon + Elderflower + Vanilla + Passion Fruit + Lemon + Cucumber

#### Signature Old Fashioned | 22

Sophisticated, Yet Classic | Sweet & Bitter | Served on Big Cube  
Elijah Craig 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 + Soda Water + Agave + Tajin

#### Paloma Fizz | 21

The Revisited Classic | Sweet & Tart | Served in the Bottle  
Codigo Blanco + Soda Water + Grapefruit + Agave + Tajin

#### Michelada Con Corona | 17

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



# BEER & N/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

## Sparklings

N/A Kylie Minogue Sparkling Rose | 13

Same feel & Taste Just no Alcohol | Strawberry & Green Tea

Fentimans | 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

### Albarino

Adega Pedralonga | Rias Baixas, Spain | 17 | 70

Citrus + Apple + Mineral

### 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 | Cocktail Sauce | Lemon

**Monterey Bay Fried Calamari** | 22  
Garlic & Herb Aioli

**Hamachi Crudo** | 28  
Citrus | Avocado | Tobiko | Shiso

**Grilled Octopus** | 24  
Pepitas Romesco | Fingerling Potatoes | Fine Herbs

**Jumbo Shrimp Cocktail** | 30  
Cocktail Sauce | Lemon

## 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

**Fried Pork Belly Bah Mi Roll** | 20  
Hoisin | Cucumber | Radish | Carrot | 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

**Broccolini** | 14  
Golden Raisins | Pine Nuts | Chili Flakes

**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

**Basque Cheesecake** | 15  
Blueberry Compote

**Carrot Cake** | 15  
White Chocolate Pearls | Candied Walnuts

**Ginger Scented Bread Pudding** | 15  
Vanilla Glazed Pear | Crème Anglaise | Salted Caramel Ice Cream

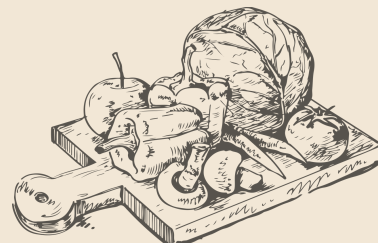
## Dessert Wines 2oz

**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.