

Starters

Charred Caesar Salad 20.
*romaine. parmesan. sourdough croutons.
cured egg yolk.*

Pomme Frites 12.
garlic aioli.

House-Made Tortilla Chips 16.
salsa roja + salsa verde. guacamole.

Whitefish Salad 18.
*garden herbs. capers. aioli.
ad astra sourdough bread.*

Marinated Beet Salad 21.
quinoa. goat cheese. frisée. toasted pecans.

Fennel + Apple Salad 17.
*lacinato kale. chopped walnuts.
dried cranberries.*

Add:

Flat Iron Steak +32.
Duck Confit +16.
Shrimp +24.
Avocado +6.

Mains

Sierra Mar Smash Burger 28.
*brioche bun. roasted yellow onion. provolone.
pickled sweet + spicy peppers.
shaved red onions. garlic aioli.
choice of fries or fennel + apple salad.*

Venison + Chorizo Chili 28.
cheddar cheese. sour cream. tortilla strips.

Wild Mushroom Risotto 32.
carnaroli rice. truffle pecorino. chives.

Croque Monsieur 26.
cotto ham. provolone. dijon. béchamel.

Steak Frites 46.
garlic aioli. salsa verde.

Striped Bass 39.
*farmer pete's potatoes. malt vinegar.
remoulade.*

**Sierra Mar is a farm-driven
restaurant that celebrates
sustainability and regenerative
practices through the coastal
bounty of Big Sur and our
neighboring communities.**

Julia Yamasaki | Edible Landscape Specialist, Post Ranch Inn
Big Sur Sea Salts, Big Sur
Monterey Abalone Co, Monterey
Baker's Bacon, Marina
Prevedelli Farms, Corralitos
New Natives, Corralitos
Blue Heron, Corralitos

Wieland Organics, Big Sur
Ad Astra Bread Co, Monterey
Cheese Shop, Carmel-by-the-Sea
Monterey Bay Seaweed, Moss Landing
Coast Organics, Santa Cruz
Ocean 2 Table, Santa Cruz

Rancho Gordo, Napa
Brokaw Farms, Soledad
Tory Farms, Dinuba
Tsar Nicoulai Caviar, Wilton
Minazzoli Farms, Stockton
Fogline Farms, Santa Cruz

A proud member of Zero Foodprint



Executive Chef Hoon Kang
Chef de Cuisine Jason Woodall