

# FOOD

## SALADS & STARTERS

### Morro Bay Pacific Gold Oysters 22 / 39

on the Half Shell ½ dozen / dozen  
mignonette, house made cocktail sauce

**Swank Farms Heirloom Tomatoes 15**  
burrata, cabernet onions, arbequina olive oil

**Classic Caesar Salad 15**  
chopped romaine, caesar dressing,  
parmesan, anchovies, crostini

**Add:** half avocado 5  
shrimp 11  
chicken 9  
dungeness crab 12

### Fresh Catch 39

5 morro bay pacific gold oysters,  
5 black tiger prawns, octopus ceviche  
**Add:** half maine lobster tail 15

### Crispy Calamari 13

lemons, green beans, parmesan, aleppo-lime  
aioli

### Coastal Clam Chowder 9

manila clams, potatoes, celery, cream, sherry  
wine

### Prawn Cocktail 16

ranch-grown black tiger prawns, roasted  
tomato cocktail sauce

## SANDWICHES *Choice of fries or side salad*

### Bistro Burger 17

white cheddar, lettuce, tomato, onion, aioli,  
brioche bun

**Add:** bacon or avocado 2

### Swordfish Sandwich BLT 19

baker's bacon, au poivre spices, avocado aioli,  
brioche roll

### Grilled Portabella Mushroom Sandwich 15

eggplant, potato steak, havarti, basil aioli,  
focaccia bread

### Prime Rib & Smoked Mozzarella Panini 19

whole grain mustard, horseradish, grilled onion,  
sourdough

### Impossible Burger (vegan) 17

lettuce, tomato, onion, focaccia bread

## PLATES

### Seafood Salad Trio 26

dungeness crab, shrimp, seared tuna, organic  
greens, green papaya, avocado, mango sauce

### Monterey Cioppino Pot 33

shrimp, clams, mussels, calamari, seasonal fish,  
saffron-dungeness crab broth

### Mussels & Frites 19

chardonnay steamed penn cove mussels,  
spanish chorizo, fine herbs

### English Style Fish & Chips 23

beer battered rockfish, apple cider slaw, malt  
vinegar, remoulade sauce

### Cabernet Braised Short Rib Rigatoni 26

tuscan kale, oven roasted tomatoes, romano,  
basil pesto

### Skillet Nachos 15

black beans, jalapeños, white cheddar,  
guacamole, pico de gallo, sour cream, cilantro

**Add:** short ribs 11  
chicken 9  
shrimp 11



## SCHOONERS

COASTAL KITCHEN & BAR

We are helping to preserve Monterey's water resource. Water served by request only. Eating raw or undercooked food may harm your system and increase your risk of food-borne illness. Please inform your server of any allergies prior to ordering. Complimentary valet parking is available with validation.



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# DRINKS

## SPECIALTY COCKTAILS

### Big Little Lies 15

ketel grapefruit rose botanical, aperol, lemon, pomegranate, grapefruit, agave, mint, sparkling wine

### Maritime Manhattan 15

bulliet bourbon, red grapefruit, rosemary smoked sweet vermouth

### Doc's Mai Tai 15

flor de caña, lime & pineapple juices, macadamia, orange curaçao, egg white-passion fruit foam

### Patio Boss 16

patron silver tequila, cointreau, housemade sour, grand marnier

### Leeward Lemon Drop 14

three olives raspberry vodka, citron vodka, chambord, sour sugar rim

### Supreme Plaza Mary 25

house-infused six pepper vodka, bacon, grilled prawn, blue cheese olives, pickle spear, house-made spicy bloody mary mix

## CRAFT BEERS ON TAP

16 oz. / 23 oz. or 10oz

Seismic Brewing, Magnetic Midnight (Black Lager) 10/14

Anderson Valley (Amber Ale) 9/12

North Coast Brewing, Brother Thelonious, (Abbey 10oz) 10

Alvarado St., Mai Tai P.A. (IPA) 10/14

Carmel Craft Brewery, Yeast King (Blonde) 10/14

Sierra Nevada, Hazy Little Thing, (IPA) 10/12

North Coast Brewing, Scrimshaw, (Pilsner) 10/12

## BOTTLED BEER / CIDER

Budweiser, Bud Light, Coors Light 6

Amstel Light, Corona 6

Guinness (Stout) 7

Stella (Lager) 7

Martinelli's Cider (Apple Cider) 7

Firestone 805 (Blonde Ale) 7

Firestone-DbA (Double Barrel Ale) 8

## WINES BY THE GLASS

### Sparkling Wines & Champagne

Veuve-Clicquot, Brut, Champagne, Fr. 25

Chandon, Brut, CA 15

Folktale, Brut Rosé, Carmel Valley, CA 14

Folktale, Brut, Carmel Valley, CA 15

### White & Rosé Wines

Dawn's Dream, Rosé, Arroyo Seco, CA 12

Bernardus, Sauvignon Blanc, Carmel, CA 14

Scheid, Albariño, Arroyo Seco, CA 14

Carmel Road, Riesling, Monterey, CA 12

Mer Soleil, Chardonnay, Unoaked "Silver", SLH, CA 12

Talbott, Chardonnay, "Sleepy Hollow", SLH, CA 16

Grgich Hills, Chardonnay, Napa, CA 18

### Red Wines

Morgan, Pinot Noir, Slh, CA 16

Siduri, Pinot Noir, Slh, CA 18

Smith & Hook, Red, Central Coast, CA 15

Jouilian, Zinfandel, Carmel, CA 15

St. Francis Vineyards, Merlot, Sonoma County, CA 14

Decoy, Cabernet, Sonoma, CA 18

Newton, Cabernet, North Coast, CA 15

Orin Swift, "Abstract", CA 20



## SCHOONERS

COASTAL KITCHEN & BAR

We are committed to the safety and wellness of our associates, guests and community. Schooners and Monterey Plaza Hotel & Spa are proud to be Clean + Safe™ Certified by the California Hotel & Lodging Association for our rigorous cleanliness and sanitation protocols that adhere to the CDC and EPA guidelines.



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