SUR Cheeseburger & Fries $11.95
Fresh beef patty, all natural, 100% chuck, no hormones, no antibiotics, served medium on a SUBU bun, with our delicious fries.

SELECT YOUR CHEESE...
White Cheddar, American, Fontina, Bleu Cheese, Pepper Jack, Monterey Jack, or Warm Queso

Includes the SUBU Condiment Bar to build your own masterpiece!

BURGER ADDITION OPTIONS...
Two thick slices of seasoned bacon 2.
Sliced avocado 1.5
Grilled onions 1.
Fried Egg 1.
Add a beef patty 5.
Substitute salad 1.5.
Substitute sweet fries 1.5
Substitute SUBU Cheesy Garlic fries 3.5
Substitute onion rings 2.5
Add sautéed Cremini mushrooms 2.
Substitute fresh fruit 2.

Just The Burger 10.5
Fresh beef patty, all natural, 100% chuck, no hormones, no antibiotics, served medium on a SUBU bun. Includes the SUBU Condiment Bar.

Garrapata Burger with Fries 13.
Fresh beef patty, thick sliced bacon, American cheese, smokey BBQ sauce, lettuce, onion rings.

Big & Beautiful Belgian Waffle Burger with Fries 15.5
Fresh beef patty sandwiched between two sweet Belgian pearl sugar waffles, 2 strips of thick cut bacon, fried egg, lavender honey butter.

The Works Burger with fries 14.5
Fresh beef patty, white cheddar cheese, 2 slices of thick cut bacon, avocado, Iceberg lettuce, tomato, sriracha ranch, sautéed mushrooms.

Ruben Burger & Fries. 13.
Fresh beef patty, braised sauerkraut, 1,000 island, thick sliced bacon, dill pickles, Fontina cheese, pretzel bun.

Drunken Onion Burger with Fries 13.5
Fresh beef patty, onion marmalade, Monterey Jack cheese, onion rings, mushrooms, served cut in half with au jus and horseradish sauce.

Teriyaki Burger & Fries 13.
Fresh beef patty, jalapeno, roasted pineapple, teriyaki glaze, Iceberg lettuce, tomato, ginger bacon, Fontina cheese.

Spicy Southern Fried Chicken Breast Burger with fries 13.
White cheddar cheese, kick’n cole slaw, “hella hot” sauce, ranch dressing on the side. Served on a soft steak roll.

Common Ground Veggie Burger with Fries 12.5
Chef Herman makes a great veggie burger!
Made with quinoa, brown rice, chic peas, cremini mushrooms, oats, sweet herbs, cashew nuts, lentils, garlic, zucchini, celery, spices. Served on a SUBU bun, tomato, organic mixed greens, avocado, spicy vegan aioli. (GF bun available) (Vegan)

Fried Chicken & Waffle 14.
Southern Fried Chicken Breast, served over a sweet Belgian waffle, with lavender honey butter & warm syrup.

Sand Dab Sub with Fries $13.
Light & crispy, Japanese panko-crusted sand dabs, served on a soft steak roll, kick’n cole slaw, tartar sauce, fresh tomato.

Ahi Tuna Salad Melt Slider with Fries $12.
#1 Grade Tuna, mixed with light mayo, celery, red onion, topped with melted white cheddar on a sweet SUBU slider bun, fries.

Fish & Chips 15.
Japanese panko-crusted sand dabs, scrumptious & light, served with house made tartar sauce, fries.

Kids
Little SUR Cheeseburger & Fries. $9.
(with the condiment bar)
Crispy Fish & Chips. $11.
Grilled Cheese & Fries. $8.

FRIES & OTHER SIDES
CrISpy SUBU fries
Side $3.5 Large Order $7.5
SUBU’s Cheesy Garlic Fries
Side $4. Large Order $8.
Sweet Potato Fries
Topped with Parmesan cheese. Side $4. Large Order $8.
Beer Battered Onion Rings
Side $4. Large Order $9.
Fresh Fruit Cup $6.

On The Other Side
Killer Appetizers
Great Salads
Milkshakes
Draft & Bottled Beers
Wine & Champagne
Killer appetizers

Sashimi Won Tons
Seared rare #1 grade tuna, sliced, served on crispy won ton skins, drizzled with wasabi & sesame aiolis, and touch of Dijon aioli. $15.

Asian Nachos
Shredded chicken breast, melted cheese, peanut sauce, sesame aioli, wasabi aioli, served on crispy won tons, topped with scallions. $14.

Buffalo Cauliflower
Tempura dipped cauliflower, tossed in spicy buffalo sauce, ranch dressing, bleu cheese crumbles. $11.

Brussels Sprouts
Oven-roasted, tossed with Thai chili sauce, pine nuts, goat cheese. $12.

Great salads

Farmer’s Market Salad
Fresh organic mix lettuce, tomatoes, carrots, balsamic vinaigrette. $8.

Chinese Chicken Salad
Shredded oven-roasted chicken, fresh iceberg lettuce, cabbage, red bell pepper, toasted almonds & peanuts, sesame ginger dressing, fresh tomato, orange slices, crispy won tons. $12.

BLT Salad
Iceberg lettuce hearts, applewood smoked bacon, avocado, tomatoes, ranch dressing, balsamic glaze. $13.

Sashimi Asian Salad
Seared rare #1 grade tuna, sliced & served over a Chinese salad. $18.

Dessert

SUBU Bacon & Waffle with Shake dip
Belgium pearl sugar waffle, SUBU honey sauce, crispy bacon, served alongside a small vanilla shake with Nutella topping for dipping. $11.

Fountain drinks/icced tea

Fountain Drinks/ Teas/Coffee $2.69
Kid’s Fountain Drink, Milk, Apple Juice $1.99

Great shakes

16oz. $3.95  24oz. $5.95
Topped with Whipped Cream
Vanilla, Strawberry, Ghirardelli Chocolate, Salted Ghirardelli Caramel, Mango, Pineapple-Mango, Oreo Cookie.

Honey & Crispy Bacon Shake
(add +.75 16oz. $1.25 24oz.)

Draughts

10oz  $4.50  16oz  $6.75

Alvarado Brewing Co.
Mai Tai 6.5% Monterey
Big Sur Golden
4.8% English Ales
Boont Amber
5.8% Anderson Valley
Scrimshaw Pilsner
4.7% North Coast Brewery

Mind Haze IPA

Boochcraft Grapefruit, Hibiscus, Heather

Join us for “Veuve & a Burger” Nights
Every Friday & Saturday 8:00pm-10:00pm
SUR Cheeseburger with Fries, and Glass of Veuve Clicquot Champagne $24.

Wines by the glass & bottle

House Selection
Chardonnay, Pinot Noir, Rose, Pinot Grigio, Cabernet Sauvignon. $8. glass / $24 bottle
Hahn Chardonnay ’17 $9. / $30.
Hahn Pinot Noir  ’17 $9. / $30.
Dry Creek Sauvignon Blanc ’17 $12. / $40.
Smith & Hook Cabernet Sauv. ’17 $10. / $35.

Mimosas Blood Orange or Orange Juice $6.

Pol Clémont Brut
187ml Individual bottle $9.

Moet Chandon - 1/2 Bottle
Champagne, France $28.

Veuve Clicquot Champagne
Champagne, France $22. /$78.

Join us for “Veuve & A Burger” Nights
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Drafts

10oz $4.50  16oz $6.75

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