



A COASTAL ROOTS HOSPITALITY RESTAURANT  
TARPY'S | MONTRIO | RIO GRILL | COASTAL ROOTS EVENTS & CATERING

Sustainable Local Ingredients / California Almond Wood Grilled / Monterey Bay Aquarium Seafood Watch

## APPETIZERS

**Deviled Eggs** ✓☎ / 12<sup>.95</sup>  
Fried capers & truffle aioli

**Castroville Artichoke** ✓☎ / 19<sup>.95</sup>  
Coal-roasted, blistered tomatoes, lemon-basil pesto

**Spicy Tuna Tacos** / 17<sup>.95</sup>  
Scallions, sesame seeds, ponzu aioli, wasabi infused tobiko

**Bruschetta** ✓ / 13<sup>.95</sup>  
Herbed goat cheese, roasted garlic, blistered tomatoes

**Crispy Calamari** / 18<sup>.95</sup>  
Srirachanaise & Lime-Thai dipping sauces

**Sriracha Glazed Ribs** / 16<sup>.95</sup>  
Honey-sriracha glaze, spicy peanuts

**Mediterranean Mussels** / 21<sup>.95</sup>  
Coconut-curry broth, roasted garlic, ginger, basil, sourdough toast

**Giant Bavarian Pretzel** ✓ / 16<sup>.95</sup>  
Ale washed, Maldon sea salt, ale-cheddar, whole-grain mustard

**Blue Lump Crab Cakes** / 25<sup>.95</sup>  
Two 2 oz crab cakes fennel, pea shoots, guajillo cream, charred pineapple salsa

**Fried Artichoke Hearts** ✓ / 17<sup>.95</sup>  
Srirachanaise & Ranch

## LARGE PLATES

**Chili-Crusted Chicken** / 28<sup>.95</sup>  
Gruyere scalloped potatoes, green beans, apricot BBQ sauce

**Shrimp & Grits** ☎ / 34<sup>.95</sup>  
Grilled prawns, sweet cream grits, mixed pepper relish, carrot puree

**Prawn Pasta** / 36<sup>.95</sup>  
Prawns, spinach fettuccini, tomatoes, lobster cream, asiago cheese

**Mushroom Bolognese** ✓ / 25<sup>.95</sup>  
Orecchiette pasta, wild mushrooms, shallots, garlic, tomato marinara, asiago cheese (Vegan option available)  
**Add Chili Chicken +9<sup>.95</sup> / Grilled Prawns +10<sup>.95</sup>**

**Wood-Fired Salmon** ☎ / 35<sup>.95</sup>  
Rice pilaf, seasonal vegetables, blistered tomatoes, beurre blanc

**Rainbow Trout** / 38<sup>.95</sup>  
French beans, blistered tomatoes, capers, shallots, almonds, citrus beurre blanc

**Petrale Sole** ☎ / 39<sup>.95</sup>  
Basil emulsion, baby spinach, English peas, herb mashed potatoes

**Classic Meatloaf** / 25<sup>.95</sup>  
Roasted garlic mashed potato, green beans, Marsala-mushroom sauce

**Braised Short Rib** ☎ / 44<sup>.95</sup>  
Red wine demi-glaze, roasted garlic mashed potatoes, green peas, caramelized cipollini onions

**Angus Sirloin Chateau USDA Prime 8oz** ☎ / 41<sup>.95</sup>  
Gorgonzola spinach, roasted garlic mashed potatoes, black pepper thyme demi-glaze

**Grilled USDA Prime New York Steak with Truffle Butter 12oz** ☎ / 47<sup>.95</sup>  
Peppercorn and spice seasoned New York steak, roasted marble potatoes, broccolini with fresh parsley

**Filet Mignon USDA Prime 8oz** ☎ / 57<sup>.95</sup>  
Roasted garlic mashed potatoes, brussels sprouts, mushrooms, beef jus

**Rib Eye USDA Prime 14oz** ☎ / 61<sup>.95</sup>  
Roasted marble potatoes, fire grilled broccolini, black pepper demi-glaze, fresh parsley

**Center Cut Bone-In Pork Chop** ☎ / 38<sup>.95</sup>  
Herbed polenta, brussels sprouts, bacon lardons, red onion, apple compote

**Maple Leaf Duck Breast** ☎ / 43<sup>.95</sup>  
Parsnip puree, roasted marble potatoes, huckleberry reduction, prosciutto chips

**Baby Back Ribs**  
**Half rack 35<sup>.95</sup> / Full rack 48<sup>.95</sup>**  
Mac & Cheese topped with herb bread-crumbs, balsamic-seared asparagus

## SALAD

### ADD TO YOUR SALAD

Chicken +9<sup>.95</sup> | Prime Sirloin (4oz) +16<sup>.95</sup>  
Three Grilled Prawns +10<sup>.95</sup> | Salmon (4oz)+13<sup>.95</sup>  
Avocado +3<sup>.95</sup> | Crab Cake +13<sup>.95</sup>

**Iceberg Wedge** ☎ / 14<sup>.95</sup>  
Bacon, cherry tomato, gorgonzola cheese

**Caesar** / 17<sup>.95</sup>  
Romaine hearts, garlic croutons, parmesan cheese

**Fuji Apple** ✓ / 18<sup>.95</sup>  
Local mixed greens, candied pecans, gorgonzola cheese, white balsamic vinaigrette

**Tarpy's Cobb** ☎ / 23<sup>.95</sup>  
Grilled chicken, bacon, avocado, tomato, egg, creamy gorgonzola dressing & crumbled gorgonzola

**Heirloom Gold and Red Beets Butter Lettuce Salad** ✓☎ / 18<sup>.95</sup>  
Roasted beets, goat cheese, candied pecans, citrus segments, butter lettuce, raspberry-citrus vinaigrette

## SANDWICHES

**Buttermilk Fried Chicken** / 22<sup>.95</sup>  
Horseradish slaw, green goddess aioli, brioche bun, petite iceberg wedge

**Angus Burger** / 22<sup>.95</sup>  
1/2 lb. Certified Angus Beef, lettuce, tomato, onion, pickle, brioche bun, Tarpy's steak fries **add cheese +1<sup>.95</sup>**

**Blackened Salmon** / 23<sup>.95</sup>  
Lemon aioli, lettuce, tomato, brioche bun, sweet potato fries

**French Dip** / 26<sup>.95</sup>  
Slow cooked Angus Beef, caramelized onions, white cheddar, ciabatta roll, au jus, steak fries

**Kobe Smash Burger** / 25<sup>.95</sup>  
Two 4 oz Kobe beef patties, onion jam, truffle aioli, cheddar cheese, iceberg lettuce, brioche bun, Tarpy's steak fries

## SIDES

**Soup of the Day** / Bowl 11<sup>.95</sup> Cup 8<sup>.95</sup>

**Sumano's Sourdough Bread** ✓ / 4<sup>.95</sup>

**Garlic Mashed Potatoes** ✓☎ / 10<sup>.95</sup>

**Tarpy's Steak Fries** / 9<sup>.95</sup>

**Brussels Sprouts** ✓☎ / 11<sup>.95</sup>

**Gorgonzola Spinach** ☎ / 10<sup>.95</sup>

**Green Beans & Heirloom carrots** ☎ / 10<sup>.95</sup>

**Mac & Cheese w/herb breadcrumbs** / 13<sup>.95</sup>

**Gruyere Scalloped Potatoes** ✓☎ / 10<sup>.95</sup>

✓ Vegan ✓ Vegetarian ☎ These dishes are gluten free. Our kitchen is not and traces of gluten may be present.

Split Entree Charge \$4

The consumption of raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals

Water will only be served upon request (State of CA Executive Order N-7-22)

Service Charge may be added to parties of 10 or more.

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## WHISKEY COCKTAILS \$17

**Barrel-Aged Manhattan**  
Bourbon, Antica Vermouth, Orange Bitters

**Barrel-Aged Old Fashioned**  
Bourbon, Vanilla, Honey, Nutmeg Syrup,  
Orange Bitters

**Gulfstream**  
Bourbon, Montenegro, Aperol,  
Lemon

**Blackberry Lemonade**  
Bourbon, Blackberry Syrup, Homemade Lemonade

**Strawberry Bourbon Fling**  
Bourbon, Elderflower, Lemon, Strawberry Syrup

**Tarpy's Mule**  
Bourbon, Mint & Cinnamon Syrup, Ginger Beer, Lime

## SPECIALTY COCKTAILS \$17

**Hibiscus Paloma**  
Blanco Tequila, Hibiscus Syrup, Lime, Grapefruit, Soda

**The Ruby**  
Vodka, St. Germain, Aperol, Grapefruit, Lemon. Aquafaba

**Clover Club**  
Dry Gin, Lemon, Raspberry Syrup, Aquafaba

**Smoke Show**  
Mezcal, Aperol, Lemon, Agave, Aquafaba

**Tarpy's Last Word**  
Dry Gin, Green Chartreuse, Maraschino  
Luxardo, Lime Juice

**Tarpy's Margarita**  
Choice Of: Pineapple, Guava, Strawberry, Mango, Lime  
**(Give your margarita a kick by adding house infused  
serrano tequila +\$2)**

**Ocean Strike / 17**  
Clarified: Gin, Blue Spirulina, Italicus, Lemon,  
Citric Acid, Rosemary

*Coastal Roots Hospitality is a proud partner with  
Monterey Bay Football Club*

**\$1 of Each Ocean Strike Sold is Donated to Local Charities**

## WINE BY THE GLASS

**2022 Justin  
Cabernet Sauvignon / 19**  
Paso Robles, CA

**2021 Nalle Zinfandel-Cab  
Sauv. Blend / 17**  
Dry Creek Valley, CA

**2023 Architect  
Cabernet Sauvignon/ 17**  
Alexander Valley, CA

**2021 Loring Wine Co.  
Pinot Noir / 18**  
Santa Lucia Highlands, CA

**2023 Dutton Estate  
Pinot Noir / 19**  
Russian River Valley, CA

**2024 I.Brand  
Albarino / 16**  
Monterey, CA

**2024 Morgan  
Sauvignon Blanc / 14**  
Arroyo Seco, CA

**2023 Alexander Valley  
Vineyards Rose / 14**  
Sonoma County, CA

**2024 McIntyre  
Chardonnay / 17**  
Santa Lucia Highlands, CA

**2022 Frank Family  
Chardonnay / 20**  
Carneros, CA

~ SPLITS ~

**Zonin / 13**  
Prosecco

**Moet Brut / 17**  
Champagne, France

**Moet Brut Rose / 20**  
Champagne, France

## BEERS

~ ON TAP ~

**Flow Pale Ale / 9**  
Almanac Beer Co., CA

**Alvarado Mai Tai P.A. / 11**  
Alvarado Brewery, CA

**Tierra Madre Lager / 9**  
Mother Earth Brewery, CA

**Scrimshaw Pilsner / 9**  
North Coast Brewery, CA

**Coronado "Weekend"  
Hazy IPA / 10**  
Coronado Brewery, CA

~ BOTTLES & CANS ~

**Alvarado Street Brewery  
"Monterey Beer" / 8**  
American Lager  
Monterey, CA

**Alvarado Street Brewery  
"Land & Sea" / 9**  
Extra Pale Ale  
Monterey, CA

**Sincere Cider / 10**  
Dry Cider / Gluten Free  
Napa & Lodi, CA

**Salty Crew / 9**  
American Blonde Ale  
Coronado Brewing Co., CA

**Offshoot "Relax it's just  
Hazy / 13**  
Hazy IPA 16oz. Placentia, CA

**Guinness / 10**  
Draught Stout  
Dublin, Ireland

## NON-ALCOHOLIC DRINKS

**Tropical Black Tea / 7**

**Sport Tea / 7**

**Teaberry / 7**  
sport tea, cranberry juice

**Lemonberry / 7**  
strawberry puree, sprite,  
sweet & sour

**Fruit Punch / 7**  
orange juice, pineapple  
juice, cranberry juice

**Guava Tea/ 7**  
sport tea, guava juice

**Lemonade / 5**  
Add Choice Of: Pineapple,  
Guava, Strawberry, Mango+\$1

**Thirsty Lizard / 7**  
ginger ale, grapefruit juice

**Tropical Punch / 7**  
guava juice, mango juice,  
pineapple juice

**San Benedetto,  
Sparkling or Still Water  
1L / 10**

**General Manager  
Rory Filbin**

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