



Desserts

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| LEMON BLUEBERRY CRISP | 8 |
| Vanilla Ice Cream | |
| LEMON POT DE CREME | 8 |
| Fresh Berries, Chantilly | |
| GLUTEN FREE ALMOND-BROWN BUTTER CAKE | 8 |
| Blueberry Compote | |
| VALRHONA TURTLE BROWNIE | 6 |
| Vanilla Ice Cream, E.J. Gallo Brandy Caramel | |
| CRYSTAL ICE CREAM OF THE DAY | 6 |
| Locally Produced in Modesto, House Made Cookie | |
| BLACK FOREST BREAD PUDDING | 8 |
| Valrhona Chocolate, Ott Farms Cherry Bread Pudding, Rum Ganache | |

Pastry Chef: Gema Martinez

Dessert Wine

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|------------------------------|----|
| Dolce, Liquid Gold from Napa | 25 |
| Dows Ruby Porto | 10 |
| Dows Tawny Porto | 10 |

Peet's Coffee

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|---------------------------------------|------|
| Espresso | 5 |
| Dbl Espresso | 6.50 |
| Cappuccino | 6.75 |
| Latte | 6.75 |
| Mocha with Valrhona Chocolate | 7 |
| Hot Chocolate with Valrhona Chocolate | 5 |

Retail

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| SURLA'S T-SHIRT | 12 |
| "Passion is our secret sauce" OR "Never trust a skinny chef" | |
| Sizes- S, M, L, XL, XXL, XXXL | |
| THE JAM SESSION T-SHIRT | 12 |
| SURLA'S MUG | 8 |
| SURLA'S BUTCHER APRON | 25 |

We proudly support our local farmers –
Bella Viva Orchards, Cerutti Broccoli, Nick Cipponeri Orchards,
Fiscalini Cheese, Foster Farms, Gemperle Farms, Hollander
Squab, J.S. West Eggs, Joseph Farm Cheese, Martella
Nuts, Naraghi Farms Ratto Brothers, Rodin Farms, Sciabica Olive
Oil, Stanislaus Foods, Sparrow Lane, & Traina Sun-dried
Tomatoes, Yosemite Meat Company

Dinner

Join us for Taco Tuesdays!
In the Bar and Patio
Starting at 9:00

TUESDAY-FRIDAY LUNCH

11:00AM-2:30PM

HAPPY HOUR
TUESDAY – THURSDAY
5:00PM – 7:00PM

FRIDAY
3:00PM - 7:00PM

TUESDAY - THURSDAY
DINNER
5:00PM - 9:00PM

FRIDAY - SATURDAY
5:00PM - 10:00PM

SUNDAY CHAMPAGNE
BRUNCH BUFFET
10:00AM - 2:00PM

431 12th Street
 Modesto, California 95354
 Telephone: 209.550.5555
 Facsimile: 209.571.5043
www.surlasrestaurant.com

Automatic Gratuity of 20% will be added to checks on parties of 8 or more

Revised 5-31-17

KITCHEN CREW:

Chef Kurt, Chef Jaime, Chef Gema, Joshua, Daniel, Chef Danny

Executive Chef/Proprietor, John Surla

Menu Changes Daily ,Subject To Availability
Please Call Us For Menu Of The Day

Appetizers

- BABY LETTUCE WRAPS** 9
Chicken, Hoisin-Plum Sauce, Carrots, Walnuts, Water Chestnuts, Baby Iceberg, Scallions
- CHEF JOHN'S LUMPIA** 10
Grilled Chicken, Joseph Farms Pepper Jack Cheese, Shitake Mushrooms, Sweet Chili Sauce, Scallions
- SUSHI ROLL OF THE DAY** 12
- CRISPY LECHON** 11
Crispy Pork Belly, Sushi Furikake Rice, Napa Cabbage Slaw, Cilantro, Sweet Soy & Chili Sauce
- SEARED AHI TUNA** 16
Avocado Crostini, Arugula Endive Cup, Ginger Lime Soy, Wasabi Aioli, Black Sesame

Soup/Salads

- SOUP OF THE DAY** 5/7
- BEET AND GOAT CHEESE SALAD** 11
Nicolau Farms Herb Goat Cheese, Roasted Candy Stripe Beets, Apple, Candied Walnuts, Endive, Sparrow Lane Champagne Vinaigrette
- SAUL'S COBB SALAD** 9
Ice Berg Lettuce, Bacon, Tomatoes, Egg, Scallions, House made Blue Cheese Dressing, Blue Cheese Crumble
- CAESAR SALAD** 7
Romaine Lettuce, Parmesan Cheese, Garlic Croutons, House-Made Caesar Dressing
Add Grilled Chicken 13
- CHICKEN STRAWBERRY SALAD** 20
Chicken, Mixed Greens, Strawberries, Nicolau Farms Goat Cheese, Balsamic Pickled Onion, Candied Martella Walnuts, Balsamic Vinaigrette
-  **THE CLEAN MEAL** 18
Cilantro Lime Chicken Breast, Quinoa, Napa Cabbage, Shredded Carrots, Grilled Broccoli, Roasted Garlic-Balsamic Vinaigrette, Kale (Very Low Salt)
- CAPRESE SALAD** 12
Roma Tomato, Basil Leaf, Fresh Mozzarella, Olive Oil, Balsamic Reduction

Artisan Pizzas

(MADE WITH KEITH GUISTO'S FLOUR AND STANISLAUS FOODS TOMATO SAUCE)
All \$14

- THE CLASSICO**
Alta Cucina Tomato Sauce, Fresh Mozzarella Cheese, White Truffle Oil, Sea Salt, Fresh Basil
- JOSEPHINE'S TWIST**
Alta Cucina Tomato Sauce, Mozzarella Cheese, Italian Sausage, Salami, Kalamata Olives, Fresh Basil
- THAI CHICKEN PIZZA**
Thai Peanut Sauce, Asian Slaw, Chili Oil, Black Sesame

Entrées

- RISOTTO OF THE DAY** A.Q
- TRUFFLED RIGATONI** 18
Linguica Sausage, Creamy Cheese Sauce, White Truffle Oil, Panko toasted
(Vegetarian Available)
- C.A.B. RIBEYE** 30
Chive Mashed Potatoes, Broccoli, Balsamic Reduction
- MISO-GLAZED SALMON** 28
Ginger Soy, Couscous, Green Onions, Spinach, Cherry Tomatoes, Saké Soy Buerre Blanc
- SHRIMP FRA DIAVELO** 21
Pan-Seared Prawns, Cherry Tomatoes, Fresh Mozzarella, Spaghetti, Spicy Sauce
- KALBI RIBS** 30
Jasmine Rice, Green Beans, Kimchi, Plum Sauce
- FOSTER FARMS AIRLINE CHICKEN BREAST** 26
Crispy Fried Red Potatoes, Broccoli, Finished with Jasper's Apricot Butter Sauce
- C.A.B HANGER STEAK** 24
Bacon Braised Rainbow Chard, Chive Mashed Potatoes, Cabernet Demi