



# Desserts

<b>CRYSTAL ICE CREAM</b>	6
<i>Locally Produced in Modesto, Petite Brownie, Caramel</i>	
<b>VALRHONA TURTLE BROWNIE</b>	7
<i>Vanilla Ice Cream, Walnuts, Caramel</i>	
<b>SCIABICA LEMON OLIVE OIL CAKE</b>	7
<i>Sweet Mascarpone, Stanislaus Tomato Mint Jam</i>	
<b>BLACK FOREST BREAD PUDDING</b>	8
<i>Valrhona Chocolate, Ott Farms Cherry Bread Pudding, Rum Ganache</i>	
<b>FRESH CRISP OF THE DAY</b>	7
<b>GLUTEN FREE ALMOND-BROWN BUTTER CAKE</b>	8
<i>Blueberry Compote</i>	
<b>LEMON POT DE CREME</b>	8
<i>Fresh Berries, Chantilly</i>	

Pastry Chef: Gema Martinez

## Dessert Wine

Dolce, Liquid Gold from Napa	25
Quinta De La Rosa, Ruby Porto, Portugal	8
Quinta De La Rosa, Tawny Porto, Portugal	8

## Peet's Coffee

<i>Espresso</i>	5
<i>Dbl Espresso</i>	6.50
<i>Cappuccino</i>	6.75
<i>Latte</i>	6.75
<i>Mocha with Valrohna Chocolate</i>	7
<i>Hot Chocolate with Valrohna Chocolate</i>	5

## Retail

<b>SURLA'S T-SHIRT</b>	12
<i>"Never trust a skinny chef" OR "Passion is our secret sauce"</i>	
<i>Sizes- S, M, L, XL, XXL, XXXL</i>	
<b>THE JAM SESSION T-SHIRT</b>	12
<b>SURLA'S MUG</b>	8
<b>SURLA'S BUTCHER APRON</b>	25
<b>SURLA'S BALSAMIC GLAZE</b>	10
<b>SURLA'S WINE GLASS, 14 OZ.</b>	12
<b>STEWART &amp; JASPER APRICOT SAUCE</b>	5
<b>STEWART &amp; JASPER CHERRY SAUCE</b>	5

*We proudly support our local farmers – Bella Vina 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*

# Lunch

*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

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

[www.surlasrestaurant.com](http://www.surlasrestaurant.com)

Revised 5.31.17

## KITCHEN CREW:

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

Menu Subject To Change Please Call For Daily Menu

Executive Chef/Proprietor, John Surla

# Appetizers

- CHEF JOHN'S LUMPIA** 10  
Grilled Chicken, Joseph Farms Pepper Jack Cheese, Shitakes, Sweet Chili Sauce, Scallions
- BABY LETTUCE WRAPS** 9  
Chicken, Hoisin-Plum Sauce, Carrots, Candied Martella Walnuts, Baby Iceberg, Scallions
- SUSHI ROLL OF THE DAY** 13

# Soup/Salads

- SOUP OF THE DAY** 5/7
- THE TRIO** 12  
Cup of Soup, Petite Salad (Caesar/Mixed Greens), 1/2 Sandwich (BLT/Turkey)



- THE CLEAN MEAL** 18  
Cilantro-Lime Chicken Breast, Quinoa, Broccoli, Kale, Napa Cabbage, Red Cabbage, Carrots, Balsamic Gastrique, Lemon-Thyme Vinaigrette (Very Low

Salt)

- SAUL'S COBB SALAD** 16  
Romaine Lettuce, Hickory-Wood Smoked Bacon, Grilled Chicken, Egg, Tomatoes, Scallions, House made Bleu Cheese Dressing, Blue Cheese Crumbles
- CAESAR SALAD** 7  
Iceberg Lettuce, House-Made Caesar Dressing, Croutons, Fiscalini Gold Cheese  
Add Grilled Chicken 13  
Add Grilled Prawns 16
- NEVER BORING SALMON SALAD** 21  
Couscous, Spinach, Grapes, Tomatoes, Lemon-Thyme Vinaigrette
- CHILLED BROCCOLI SALAD** 12  
Grilled Chicken, Broccoli, Dried Cranberries, Pecorino cheese, Red Onions, Candied Walnuts, Champagne Vinagrette
- SPINACH SALAD** 19  
Grilled Prawns, Fresh Strawberries, Blueberries, Feta Cheese, Balsamic Vinaigrette, Candied Walnuts
- ITALIAN PANZANELLA SALAD** 12  
Mixed Greens, Focaccia Croutons, Salami, Red Onions, Tomatoes, Cucumbers, Olives, Balsamic Vinagrette, Fried Capers, Fetta Cheese

# Artisan Pizzas

(MADE WITH KEITH GUISTO'S FLOUR AND STANISLAUS 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, Olives, Fresh Basil

## THAI CHICKEN

Thai Peanut Sauce, Mozzarella Cheese, Asian Slaw

# Entrées



- ARIE'S LOCO MOCO** 14  
Angus Hamburger Steak, Fried J.S. West Egg, Fried Brown Rice, Cabernet Reduction



- PRIME SHINE BURGER** 14  
8 oz. Angus Beef, Herb Aioli, Provolone Cheese, Lettuce, Tomato, Pickle, French Fries (Free Express Wash)

## RISOTTO OF THE DAY A.Q

- GRILLED CHICKEN SANDWICH** 13  
Grilled Chicken Breast, Bacon, Pepperjack Cheese, Cilantro Pesto Aioli, Grilled Focaccia, French Fries

- RIGATONI MAC & CHEESE** 18  
Linguica Sausage, Cheddar, White Truffle Oil (Vegetarian Available)

- TURKEY CLUB** 12  
Honey Wheat Bread, Lettuce, Herb Aioli, Tomato, Bacon, Avocado, French Fries

- GRILLED TERI-CHICKEN BOWL** 13  
Brown Rice, JS West Egg, Filipino Sausage, Celery, Carrots, Peas, Scallions

- SHRIMP FRA DIAVOLO** 21  
Pan-Seared Prawns, Cherry Tomato, Fresh Mozzarella, Spaghetti, Spicy Sauce



- KENT KUSHAR'S FISH & CHIPS** 17  
Beer Battered Alaskan Cod, Tartar Sauce, Garlic Fries