

Bar Sebastian

Bar Sebastian is a tribute to the Spaniard Sebastian Vizcaino who, on December 13, 1602, named the city of Monterey and many other cities along the Coast of California. As conquistador and founder, Sebastian Vizcaino introduced California to his culinary cultural heritage and that included Tapas, which have been tradition of Spain dating back to the early 1300's.

The culinary concept of Bar Sebastian was inspired by our Executive Chef Jose Velasquez and his desire to infuse his Mexican roots along with Spanish Tapas. We have traveled back in time to obtain ancestral recipes of the Mayas and Aztecs and have recreated these mouthwatering dishes using the highest quality ingredients that the North Coast of California can produce. Whether it's from the water or the fields, every ingredient incorporated into our dishes comes from locally sourced producers.

Each item on our menu is enriched with cultural heritage and Chef Velasquez has been able to present them with a modern culinary twist while preserving the origins in their flavors. We paired every Tapa dish with regional wines in hopes that you, our guest, can indulge in these unique dishes while enjoying the beautiful view of the Monterey Bay.

Join us in raising our glass!

Cheers Sebastian!

Cantina Sebastian

Lo Que Tapas

SANGRIAS 8/18/32

Priced by the glass/half pitcher/pitcher

Traditional Sangria Tinta – Original sangria, red wine, sliced apples, oranges

Sangria Rosada – blush wine, blueberries, strawberries, white grape juice

CRAFT COCKTAILS 12

- Barcelona Night – Albarino, St. George gin, gran marnier, St Germain elderflower, mint, citrus fruits
Strawberry Basil Smash – Flor de Cana, muddled strawberries, fresh basil, ginger syrup, lime juice, ice
Paloma – El Jefe Blanco with Squirt (Grapefruit Soda), salt on the rim, fresh lime juice
Rye Maple Sour – Templeton Rye whiskey, lemon juice, maple syrup, rosemary sprig
Wild Berry Caipirinha – pitu cachaça, fresh lime, raspberry puree, sugar
Jalapeno Margarita – spicy house jalapeno-infused tequila, gran marnier, salt rim
Highland Berry – Hendrick's Gin, Chambord, cranberry juice, tonic water

DRAFT BEERS

Domestic 6

Import/Craft 7

+Ask your server for a beer flight of all four beers (4oz. pour of each)+

LOS VINOS BLANCOS

Ryder / Chardonnay / Monterey, CA / 8

Souverain / Chardonnay / North Coast, CA / 9

J. Lohr "Riverstone" / Chardonnay / Monterey, CA / 11

Souverain / Sauvignon Blanc / North Coast, CA / 9

J Vineyards / Pinot Gris / Russian River Valley, CA / 10

Chateau St. Michelle / Riesling / Columbia, WA / 9

LOS VINOS TINTOS

Ryder Estate / Cabernet Sauvignon / Monterey, CA / 8

Souverain / Cabernet Sauvignon / North Coast, CA / 9

Joel Gott "815" / Cabernet Sauvignon / Napa Valley, CA / 12

Souverain / Merlot / Napa Valley, CA / 9

Belle Glos Meiomi / Pinot Noir / Monterey, CA / 13

Talbott "Kali Hart" / Pinot Noir / Monterey, CA / 15

Neyers / Zinfandel / Napa Valley, CA / 14

Con Que Lo Tapas

Chopped Salad 12

Romaine, Hearts of palm, chayote squash, garbanzo beans
Corn, tomatoes, avocado, lime vinaigrette
+Suggested Pairing: Riesling+

Nachos de la Casa 11 / 12 / 14

Queso Fresco, Guacamole, Pico de Gallo, Fried Jalapenos
Grilled Chicken 11 / Pork Carnitas 12 / Sauteed Shrimp 14
+Suggested Pairing: Margarita+

La Tablita 22

Prepare Your Own Tacos, Wooden Platter of Asada, Chicken
Carnitas, Shrimp and Chorizo, Pico de Gallo, Guacamole, Jalapenos
+Suggested Pairing: Rose or Grenache+

Guacamole 8

Made with California Avocados and house made Tortilla Chips
+Suggested Pairing: Sauvignon Blanc or Riesling+

Papas Bravas 8

Spicy Fry Potatoes, Guajillo Crema
+Suggested Pairing: Traditional Sangria Tinta+

Mole Spiced Chicken Wings 11

Oxacan Mole Sauce (made with 23 ingredients), Tequila Lime Marinade
+Suggested Pairing: Riesling+

Coctel de Camaron 12

Shrimp Cocktail, horseradish cocktail sauce
+Suggested Pairing: Chardonnay or Draft Beer+

Ay Chihuahua Queso 14

3 Mexican Cheeses, Membrillo, Fig Jam, Honey, Garlic Toast
+Suggested Pairing: Cabernet Sauvignon+

Spanish Seared Scallops 16

Beautiful glowing white and creamy Heirloom Cannellini Beans
Cucumber & Mango Citrus Salsa
+Suggested Pairing: Pinot Gris+

Chuletitas de Cordero 20

Grilled Lamb Chops, tres chiles reduction, garlic mash potatoes

Suggested Pairing: Pinot Noir+

Trio of Sliders 15

Mini Carnitas

Mexican Pulled Pork with golden avocado salsa

Shrimp

Jicama Tacos 10

Dark Beer battered veggies tempura on a crispy jicama tortilla

Guajillo cream and fried leek

+Suggested Pairing: Sauvignon Blanc

Tuna Tostadas 14

Corn tostada with yellow tail tuna marinated with

Sesame and avocado oils, red onions and dry red peppers

+Suggested Pairing: Sauvignon Blanc+

12-Hour Braised Pork Belly 18

Marinated with salt, pepper, garlic annatto seed, olive oil

dried red peppers

+Suggested Pairing: Zinfandel+

El Final

Churros de Cajeta 8

Chocolate dipping sauce, Cajeta dipper sauce and vanilla bean ice cream

Dulce de Leche Cheesecake 8

Caramel Cheesecake topped with caramel sauce on a vanilla crust

Pina Colada Tres Leches Cake 8

Traditional Tres Leches Cake with pineapple, coconut and rum

Ice Cream Cart 8

Honey & Lavender syrup over vanilla ice cream, sugar cones & a cart with toppings

BAR SEBASTIAN

Happy Hours Specials

4pm - 530pm

Sangria 5 / Draft Beer 5 / House Wine 5

Sangrias

Traditional Sangrita Tinta – Original sangria, red wine, sliced apples, oranges

Sangria Rosada – blush wine, blueberries, strawberries, white grape juice

DRAFT BEERS

Domestic Draft 5

House Wine

Ryder Chardonnay, Ryder Cabernet Sauvignon

Appetizers

House Made Guacamole	6
Jicama Tacos	8
12-Hour Braised Pork Belly	12
Coctel de Camaron	10