



# CAMBRIA PINES LODGE

## HISTORY

According to legend, Cambria Pines Lodge was built in 1927 by a European baroness as her personal retreat, inspired by the nearby Hearst Castle. Featuring a large Main Lodge surrounded by guest facilities, it became a hub for social gatherings. After her husband's ultimatum to return to Europe, she sold the property to the Cambria Development Company, which used it as its headquarters and a gathering place for prospective land buyers on Lodge Hill.

During the Great Depression, the Lodge became a fashionable resort, known for its rustic charm and as a convenient stopover for Hearst's guests when weather made travel to San Simeon difficult. The completion of Scenic Highway 1 in 1937, championed by local Senator Elmer Rigdon, made the area more accessible.

In the 1960s, the Lodge boasted its own zoo, complete with ringtail doves, an alligator, a monkey, six Irish setters and two hundred pheasants. Tame peacocks and peahens were the last remnants of the Lodge's zoo. They roamed the grounds until the mid-1990s, showing off their beautiful feathers and eating out of our guests' hands.



## FROM OUR LAND TO YOUR TABLE

At the heart of our culinary philosophy is our family-run farm, 46 Ranch, located just a few miles inland. We grow what we can, harvest daily, and source only the freshest ingredients from trusted local and sustainable producers. Whether it's heirloom tomatoes, crisp lettuces, fragrant herbs, or pasture-raised eggs gathered by hand—our commitment to sustainable, flavorful food starts here. It's farm-to-fork the way it should be.

LODGE FAVORITES: 

# CAMBRIA PINES LODGE

## SHARED STARTERS



### ARTISAN CHARCUTERIE & CHEESE BOARD *GFO*

A curated mix of cheeses, prosciutto, salami, dried fruits, olives and crostini. Perfect for sharing.

### SHRIMP SCAMPI

Prawns sautéed in garlic, shallots, white wine, artichokes and tomatoes. Finished in a lemon-caper cream sauce with fresh herbs.

### FRIED BRUSSELS SPROUT SALAD

Fried brussels sprouts tossed with bacon, toasted macadamia nuts, goat cheese and a rich balsamic butter dressing.

### CRAB CAKES

Three Maryland-style crab cakes with a zesty citrus aioli.

### CALAMARI STEAK STRIPS

Lightly breaded, golden-fried, served with sweet Thai chili sauce.

### BRUSCHETTA WITH GARLIC & CHÈVRE *GFO*

Toasted crostini with creamy goat cheese, heirloom tomatoes, garlic, and a drizzle of balsamic reduction, basil and chili oils.

### MIGHTY CAP MUSHROOM TOAST

Rustic local sourdough toast layered with rich melted greyère cheese, topped with a hearty Mighty Cap Mushroom medley, featuring locally grown mushrooms slow sautéed with sherry, butter, herbs, and sea salt for deep earthy flavor.

## SIDE SALADS

### GARDEN SALAD *GFO*

Fresh greens with cucumbers, carrots and tomatoes. Choice of dressing.

### FIELD GREENS SALAD

Mixed greens, grapes, gorgonzola, caramelized walnuts and sherry vinaigrette.

## ENTRÉE SALADS

### ROASTED BEET SALAD *GFO*

Spinach, roasted beets, butternut squash, red onion, avocado, balsamic drizzle, blue cheese and pistachios.

\*Add salmon +\$18

### CLASSIC CAESAR SALAD *GFO*

Crisp romaine, parmesan, croutons, creamy and housemade Caesar dressing.

\*Add blackened chicken +\$12

### HARVEST KALE SALAD *GFO*

Chopped kale with apple, chèvre, apricots, cranberries, toasted pecans and dates in a maple pumpkin vinaigrette.

\*Add blackened chicken +\$12

SIGNATURE SOUP  
CUP \$6, BOWL \$11

Ask your server for today's soup.

### Lodge Favorites -

Vegetarian - Gluten Free - Vegan - Contains Nuts - Gluten Free Option Available - *GFO*

\$8 charge for split plates. Menu items & prices subject to seasonal changes. A 20% service charge will be added to parties of 6 or more. Checks cannot be split for parties of 6 or more. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition. Food is prepared in a kitchen with known allergens.

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## CHEF'S SIGNATURE MAINS

All Chef's Mains are served with fresh vegetables and your choice of rice pilaf or mashed potatoes, except where noted.

### **SURF & TURF** **\$57**

Juicy 8 oz. sirloin topped with scampi-style prawns and demi-glace.

**Suggested pairing: Tablas Creek Vineyard GSM**

### **SMOKY MAPLE-BOURBON SIRLOIN** **\$42**

Tender 10 oz. baseball-cut top sirloin, seasoned with our signature house dry rub, flame-grilled to perfection and topped with a maple-bourbon glaze.

**Add caramelized shallot & bacon butter +3**

**Suggested pairing: Opolo Vineyards Cabernet Sauvignon**

### **FILET POMME FRITES** *GFO* **\$54**

8 oz. filet topped with crispy fried onions and savory demi-glace, served with beef tallow-fried frites (no rice or mashed potatoes).

**Add gorgonzola butter +3**

**Suggested pairing: DAOU Vineyards Cabernet Sauvignon**

### **GRILLED PORK CHOP** **\$34**

French-cut pork chop glazed in a honey bourbon Dijon reduction, finished with roasted apple chutney.

**Suggested pairing: Cutruzzola Vineyards Pinot Noir**

### **BREADED CHICKEN PICCATA** *GFO* **\$30**

Crispy breaded chicken finished in lemon butter with garlic, capers and tomatoes.

**Suggested pairing: Ca'Momi Winery Chardonnay**

### **BEEF WELLINGTON** **\$28**

A vegetarian twist on a classic: roasted beet layered with mushroom duxelles and spinach, wrapped in golden puff pastry with red wine reduction.

**Suggested pairing: San Simeon Cabernet Sauvignon**

## BURGERS

Served with beef tallow fried fries or sweet potato fries.

### **BRIOCHE BURGER W/ CHEESE** *GFO* **\$20**

1/2 lb. home-ground beef topped with aged white cheddar, heirloom tomato, lettuce, onion and pickles.

**Add bacon or avocado +\$3**

**Suggested pairing: Opolo Vineyards Zinfandel**





### **BRIOCHE FIG & GOAT CHEESE BURGER** *GFO* **\$22**

1/2 lb. home-ground beef topped with fig marmalade, goat cheese, bacon, tomato, red onion, arugula and spicy porter mustard.

**Add bacon or avocado +\$3**

**Suggested pairing: Tobin James Syrah**

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## SEAFOOD

Served with fresh vegetables and your choice of rice pilaf or mashed potatoes.

### CALAMARI FRIED STEAK

\$38

Delicately crisped and served with rich lemon butter sauce, accompanied by seasonal vegetables and roasted fingerling potatoes.

**Suggested pairing:** Daou Vineyards Rosé

### DAILY FISH SPECIAL

Ask your server for today's fish special.

### PAN-SEARED SCALLOPS

\$42

Scallops sautéed with garlic and herb butter. Served over wilted greens and sautéed mushrooms.

**Suggested pairing:** Chamisal Vineyards Stainless Chardonnay

### GRILLED SALMON

\$38

Perfectly cooked salmon topped with cool cucumber salsa.

**Suggested pairing:** Groundwork "Classic" Sauvignon Blanc

## PASTA

### CAJUN CHICKEN PASTA *GFO*

\$32

Penne pasta in a creamy Cajun sauce with blackened chicken, andouille sausage, bell peppers and tomatoes. Served with a tomato tapenade crostini.

**Suggested pairing:** Harmony Cellars White Riesling

### SHRIMP PENNE PASTA *GFO*

\$35

Penne pasta tossed in rich sun-dried tomato cream sauce with sautéed shrimp. Served with a tomato tapenade crostini.

**Suggested pairing:** Bodega De Edgar Albariño



### TRIO OF RAVIOLI

\$26

Butternut squash, cheese and sun-dried tomato ravioli in a velvety parmesan cream sauce.

**Suggested pairing:** DAOU Vineyards Rosé

### MIGHTY CAP MUSHROOM TROMBE \$28

House made trombe pasta from Etto, tossed with a rich alfredo cheese sauce. Finished with a savory medley of locally grown Mighty Cap Mushrooms. Creamy, earthy, and deeply comforting with layers of fresh mushroom flavor in every bite.

**Suggested pairing:** J Dusi Pinot Grigio

## SIDES

Available à la carte or as add-ons.

### FOUR-CHEESE MAC

\$9

Featuring cheddar, mozzarella, parmesan and fontina cheese, baked to a golden finish in a cast-iron skillet.

### SAUTÉED MUSHROOMS

\$9

Cooked in butter and fresh herbs for a rich, savory flavor.

### PREMIUM IDAHO BAKED POTATO \$9

Fully loaded with bacon, butter, sour cream and chives.

### CHEESY GARLIC BREAD



\$9

Toasted bread slathered in garlic butter and topped with melted mozzarella and parmesan.

### FRENCH ONION SOUP \$10 BOWL, \$6 CUP

Rich slow caramelized onion broth finished with herbs and wine, topped with a toasted crostini and melted greyère cheese, then oven broiled until golden and bubbling.

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## DESSERTS

ASK YOUR SERVER FOR OUR SELECTION



## BEVERAGES

<b>SAN PELLEGRINO</b> 500ml	<b>\$6</b>	<b>SOFT DRINKS</b>	<b>\$5</b>
<b>HOT TEA</b> Ask your server for our selection	<b>\$4.50</b>	Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Dr. Pepper, Mountain Dew, Ginger Ale	
<b>LOCALLY ROASTED COFFEE</b> Regular or Decaf	<b>\$4.50</b>	<b>MILK OR CHOCOLATE MILK</b>	<b>\$5</b>
<b>HOT CHOCOLATE</b>	<b>\$4.50</b>	<b>ICED TEA</b>	<b>\$5</b>
		<b>PINK LEMONADE</b>	<b>\$5</b>

## SIGNATURE COCKTAILS

- MOONSTONE MULE** | Hendry's Vodka (San Luis Obispo, CA), Ginger Beer, Lime | **13**
- LOST COAST LEMON DROP** | Crop Organic Meyer Lemon Vodka, Lemon, Sugar | **13**
- SAN SIMEON SOUR** | Aviation American Gin, Orange Bitters, Fresh Lemon Juice, Simple Syrup, Aquafaba | **13**
- NIT WIT NEGRONI** | Salt Road Blood Orange Gin, Carpano Classico Vermouth, Bruto Americano, Orange Twist | **13**
- LEFFINGWELL MARGARITA** | Cazadores Blanco Tequila, Lime, Agave Nectar, Salt Rim | **13**
- MAIN ST. MOJITO** | White Rum, RumHaven Coconut Rum, Fresh Mint, Lime, Topped with Bubbles | **13**
- OCEAN VISTA FASHIONED** | Old Forester Bourbon, Sugar Water, Bitters | **12**
- MAIN ST. MANHATTAN** | Black Market Rye Whiskey (San Luis Obispo, CA), Carpano Vermouth, Bitters, Cherry | **12**
- FOG LIFTER** | Tullamore Irish Whiskey, Fresh Coffee, Shanky's Irish Cream, Whipped Cream | **12**
- OAXACA OLD FASHIONED** | Derrumbes Mezcal, Tequila, Simple Syrup, Bitters, Orange Twist | **13**

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## SPARKLING

**SPARKLING** | HOUSE WINE | PASO ROBLES, CA | 8/24  
**PROSECCO DOC** | RUFFINO, 187ML | VALDOBBIADENE, IT | 10  
**BRUT** | CHANDON, 187ML | YOUNTVILLE, CA | 10

## WHITE

**WHITE RIESLING** | HARMONY CELLARS | HARMONY, CA | 8/28  
**PINOT GRIGIO** | J DUSI | PASO ROBLES, CA | 9/28  
**ALBARIÑO** | BODEGA DE EDGAR | PASO ROBLES, CA | 11/42  
**SAUVIGNON BLANC** | GROUNDWORK | PASO ROBLES, CA | 9/34  
**CHARDONNAY** | HOUSE WINE | PASO ROBLES, CA | 8/24  
**CHARDONNAY** | CHAMISAL, STAINLESS | CC, CA | 9/34  
**CHARDONNAY** | CA'MOMI | NAPA VALLEY, CA | 9/34

## ROSÉ

**WHITE ZINFANDEL** | HOUSE WINE | PASO ROBLES, CA | 8/24  
**ROSÉ** | DAOU | PASO ROBLES, CA | 9/34

## RED

**PINOT NOIR** | CUTRUZZOLA | CAMBRIA, CA | 14/52  
**MALBEC** | GASCON | MENDOZA, ARG | 11/39  
**ZINFANDEL** | OPOLO | PASO ROBLES, CA | 11/54  
**PINOT NOIR** | TOLOSA WINERY | SAN LUIS OBISPO, CA | 14/52  
**SYRAH** | TOBIN JAMES CELLARS | PASO ROBLES, CA | 11/39  
**GSM** | TABLAS CREEK VINEYARD | PASO ROBLES, CA | 11/39  
**CABERNET** | OPOLO | PASO ROBLES, CA | 13/49  
**CABERNET** | DAOU | PASO ROBLES, CA | 12/49  
**CABERNET** | SAN SIMEON | PASO ROBLES, CA | 13/50  
**CABERNET** | HOUSE WINE | PASO ROBLES, CA | 8/24

## DRAFT

**MEXICAN-STYLE LAGER** | 5% | SEASONAL | 7  
**805 BLONDE ALE** | 4.7% | FIRESTONE WALKER | 7  
**HEFE WEISSBEIR** | 5.4% | WEIHENSTEPHANER | 8  
**HEFEWEIZEN** | 5% | CALI SQUEEZE BLOOD ORANGE | 8  
**DAVY BROWN ALE** | 6% | FIGUEROA MOUNTAIN | 8  
**OATMEAL STOUT NITRO** | 6% | BARRELHOUSE | 8  
**PALE ALE** | 5.5% | CENTRAL COAST BREWING | 8  
**BOONT AMBER ALE** | 5.8% | ANDERSON VALLEY BREWING | 8  
**IPA WEST COAST** | 7% | LIQUID GRAVITY | 8  
**HAZY IPA** | ROTATING KEG - ASK FOR SELECTION | 8  
**IPA BIG SUR DOUBLE** | 9.3% | BARRELHOUSE | 8  
**PRANQSTER BELGIAN GOLDEN ALE** | 7.6% | NC BREWING | 8

## BOTTLES & CANS

**MICHELOB ULTRA** | 16OZ | 7  
**COORS LIGHT** | 16OZ | 7  
**COORS BANQUET** | 12OZ | 6  
**BUD LIGHT** | 16OZ | 7  
**BUDWEISER** | 16OZ | 7  
**CORONA** | 12 OZ | 8  
**PACIFICO CLARA** | 12OZ | 8  
**MODELO NEGRA** | 12OZ | 8  
**HARD KOMBUCHA** | WHALEBIRD | 7  
**SLO CIDER CO. TROPICAL** | 16OZ | 7  
**ALMANAC SEASONAL SOURNOVA** | 16OZ | 8  
**NON ALCOHOLIC** | 16OZ | 6

