

GREENWOODS

= at the Lodge =

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 | ONX FIELD DAY | TEMPLETON, CA | 9/34
CHARDONNAY | HOUSE WINE | PASO ROBLES, CA | 8/24
CHARDONNAY | CHAMISAL, STAINLESS | CENTRAL COAST, 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 | 12/44
MALBEC | GASCON | MENDOZA, ARG | 11/39
ZINFANDEL | EBERLE | PASO ROBLES, CA | 11/39
CABERNET | HOUSE WINE | PASO ROBLES, CA | 8/24
CABERNET | DAOU | PASO ROBLES, CA | 12/49
GSM | CASS WINERY | PASO ROBLES, CA | 11/38

SIGNATURE COCKTAILS

MOONSTONE MULE | TITO'S HANDMADE VODKA, GINGER BEER, LIME | 11
LOST COAST LEMON DROP | CITRUS VODKA, COMBIER LIQUEUR D'ORANGE, LEMON, SUGAR | 11
MAIN ST. MOJITO | WHITE RUM, RUMHAVEN COCONUT RUM, FRESH MINT, LIME, SPLASHED WITH BUBBLES | 13
SAN SIMEON SOUR | TULCHAN GIN, ORANGE BITTERS, FRESH LEMON JUICE, SIMPLE SYRUP, AQUAFABA | 13
NIT WIT NEGRONI | ST. GEORGE GIN, CARPANO CLASSICO VERMOUTH, BRUTO AMERICAN, ORANGE TWIST | 13
LEFFINGWELL MARGARITA | LALO TEQUILA, LIME, AGAVE NECTAR, SALT RIM | 13
OCEAN VISTA FASHIONED | OLD FORESTER BOURBON, SUGAR WATER, BITTERS | 10
MAIN ST. MANHATTAN | TEMPLETON RYE WHISKEY, CARPANO CLASSICO VERMOUTH, BITTERS, CHERRY | 12
FOG LIFTER | IRISH WHISKEY, FRESH COFFEE, SHANKY'S IRISH CREAM, WHIP CREAM | 11

DRAFT

MEXICAN-STYLE LAGER | 5% | CALIDAD | 7
805 BLONDE ALE | 4.7% | FIRESTONE WALKER | 7
HEFE WEISSBEIR | 5.4% | WEIHENSTEPHANER | 8
DAVY BROWN ALE | 6% | FIGUEROA MOUNTAIN | 8
OATMEAL STOUT NITRO | 6% | BARRELHOUSE | 8
PASO PALE ALE | 5.5% | SILVA BREWING | 8
IPA WEST COAST | 7% | LIQUID GRAVITY | 8
IPA | ROTATING KEG - ASK FOR SELECTION | 8
HAZY IPA | ROTATING KEG - ASK FOR SELECTION | 8
WILD FIELDS | 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 | 6
COORS LIGHT | 16OZ | 6
COORS BANQUET | 12OZ | 5
BUD LIGHT | 16OZ | 6
BUDWEISER | 16OZ | 6
PACIFICO CLARA | 12OZ | 6
MODELO NEGRA | 12OZ | 6
HARD KOMBUCHA | WHALEBIRD | 7
CLICHE WINE HARD SELTZER PLUM HIBISCUS | 8.4OZ | 7
SLO CIDER CO. TROPICAL | 16OZ | 7
ALMANAC SEASONAL SOURNOVA | 16OZ | 8
NON ALCOHOLIC | 16OZ | 6

GF - Gluten Free, GFO - Gluten Free Option Available, VEG - Vegetarian, V - Vegan, N - Contains Nuts
\$6 charge for split plates. Menu items and prices subject to seasonal changes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk for foodborne illness; especially if you have a medical condition.

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APPETIZERS

- SHRIMP SCAMPI** *GF* **\$18** **CHARCUTERIE BOARD** *GFO, N* **\$22**
Prawns sautéed in olive oil, white wine, garlic, shallots, artichokes and tomatoes. Finished with a creamy lemon and capers sauce with fresh herbs. Variety of cheeses served with prosciutto, soppressata salami, dried apricots, almonds, grapes, Spanish olives & crostini.
- ANCHO CHILE STRIP STEAK** *GF* **\$18** **CALAMARI STEAK STRIPS** **\$16**
4 oz. Ancho chile rubbed strip steak seared and sliced. Served with fresh avocado. Topped with corn salsa & housemade buttermilk ranch. Lightly breaded and served with a sweet Thai chili sauce.
- FRIED BRUSSEL SPROUT SALAD** **\$16** **CRAB CAKES** **\$16**
VEG, N
Fried brussel leaves tossed with toasted macadamia nuts, goat cheese & a rich balsamic butter dressing. 3 classic Maryland-style crab cakes served with a spicy citrus aioli.
- TRUFFLE FRIES** *VEG* **\$12** **ROASTED GARLIC & GOAT CHEESE** **\$12**
Home fries tossed with truffle oil and parmesan. Garnished with shallots & fried garlic, parmesan aioli. *GFO, VEG*
Topped with marinated tomatoes, drizzled with a balsamic reduction, basil oil and chili oil. Served with fresh crispy crostini.

SALADS & SOUPS

- SIGNATURE SOUP** **CUP \$6, BOWL \$11** **Add blackened chicken +\$12* **Add blackened salmon +\$18*
Ask your server for today's soup.
- GARDEN SALAD** *GFO, V* **HALF \$9, FULL \$14**
Mixed greens with carrots, cucumbers, tomatoes and choice of dressing.
- FIELD GREENS SALAD** *GF, VEG, N* **HALF \$9, FULL \$14**
Mixed greens tossed with sherry vinaigrette, caramelized walnuts, gorgonzola, and grapes.
- CAESAR SALAD** *GFO, VEG* **HALF \$9, FULL \$14**
Fresh romaine tossed with parmesan cheese, herbed croutons and our creamy Caesar dressing.

BEVERAGES

- SAN PELLEGRINO** *750ml* **\$7** **SOFT DRINKS** **\$3**
HOT TEA **\$3**
Ask your server for our selection. Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Dr. Pepper, Mountain Dew, Ginger Ale.
- LOCALLY ROASTED COFFEE** **\$3** **MILK OR CHOCOLATE MILK** **\$3**
Regular or Decaf. **ICED TEA OR PINK LEMONADE** **\$3**
HOT CHOCOLATE **\$3**

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All Chef Favorites and Seafood Entrées served with fresh vegetables and your choice of rice pilaf, mashed potatoes or baked potato.

CHEF FAVORITES

SURF & TURF *GF*

\$52

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

Suggested pairing: Cass Winery GSM

GRILLED PORK CHOP *GF*

\$34

French cut pork chop with roasted apple chutney atop a honey bourbon dijon glaze.

Suggested pairing: Cutruzzola Vineyards Pinot Noir

FILET MIGNON *GFO*

\$49

8oz Filet topped with fried onions and demi-glace.

Suggested pairing: DAOU Vineyards Cabernet Sauvignon

CHICKEN PICCATA

\$30

Tender chicken breast sautéed with garlic, capers, artichokes, sweet peppers and lemon.

Suggested pairing: Ca'Momi Winery Chardonnay

BEST BURGER

Burgers served on a toasted ciabatta bun with lettuce, tomato, red onion and bread and butter pickle chips.
Served with sweet potato fries. Add bacon or avocado +\$3

CIABATTA BURGER W/ CHEESE *GFO* **\$20**

1/2 pound home-ground beef with cheddar cheese and spicy aioli.

Suggested pairing: Eberle Winery Zinfandel

ULTIMATE PLANT-BASED BURGER *V* **\$18**

1/4 pound patty.

Suggested pairing: Don Miguel Gascon Malbec

SEAFOOD

PAN-SEARED SEA SCALLOPS *GF* **\$42**

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

Suggested pairing: Chamisal Vineyards Stainless Chardonnay

GRILLED SALMON *GF* **\$38**

Melt in your mouth salmon over a creamy mango sauce.

Suggested pairing: ONX Field Day Sauvignon Blanc

PASTA

RAVIOLI *VEG* **\$26**

A combination of cheese and Florentine ravioli. Lightly tossed with saffron and creamy tomato sauce.

Suggested pairing: DAOU Vineyards Rosé

CAJUN CHICKEN PASTA *GFO* **\$32**

Penne pasta tossed in a cream sauce with cajun chicken breast, andouille sausage, tomatoes, bell peppers and onions. Served with crostini topped with olive tapenade and tomato.

Suggested pairing: Harmony Cellars White Riesling

LOBSTER MAC N CHEESE **\$35**

Rich and creamy cheese sauce with pieces of lobster. Served with crostini.

Suggested pairing: Bodega De Edgar Albariño

DESSERTS

ASK YOUR SERVER FOR OUR SELECTION

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