

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 | 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 | EBERLE | PASO ROBLES, CA | 11/39
PINOT NOIR | TOLOSA WINERY | SAN LUIS OBISPO, CA | 14/52
CABERNET | OPOLO | PASO ROBLES, CA | 13/49
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 | HENDRY'S VODKA (SAN LUIS OBISPO, CA), GINGER BEER, LIME | 11
LOST COAST LEMON DROP | CROP ORGANIC MEYER LEMON VODKA, LEMON, SUGAR | 11
MAIN ST. MOJITO | WHITE RUM, RUMHAVEN COCONUT RUM, FRESH MINT, LIME, SPLASHED WITH BUBBLES | 13
SAN SIMEON SOUR | AVIATION AMERICAN GIN, ORANGE BITTERS, FRESH LEMON JUICE, SIMPLE SYRUP, AQUAFABA | 13
NIT WIT NEGRONI | UNCLE VAL'S GIN, CARPANO CLASSICO VERMOUTH, BRUTO AMERICANO, ORANGE TWIST | 13
LEFFINGWELL MARGARITA | CAZADORES BLANCO TEQUILA, LIME, AGAVE NECTAR, SALT RIM | 13
OCEAN VISTA FASHIONED | OLD FORESTER BOURBON, SUGAR WATER, BITTERS | 10
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, WHIP CREAM | 11
OAXACA OLD FASHIONED | DERRUMBES MEZCAL, TEQUILA, SIMPLE SYRUP, BITTERS, ORANGE TWIST | 11

DRAFT

MEXICAN-STYLE LAGER | 5% | SEASONAL | 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
PALE ALE | 5.5% | CENTRAL COAST BREWING | 8
BOONT AMBER ALE | 5.8% | ANDERSON VALLEY BREWING | 8
IPA WEST COAST | 7% | LIQUID GRAVITY | 8
IPA | ROTATING KEG - ASK FOR SELECTION | 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 | 6
COORS LIGHT | 16OZ | 6
COORS BANQUET | 12OZ | 5
BUD LIGHT | 16OZ | 6
BUDWEISER | 16OZ | 6
CORONA | 12 OZ | 6
PACIFICO CLARA | 12OZ | 6
MODELO NEGRA | 12OZ | 6
HARD KOMBUCHA | WHALEBIRD | 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** **\$13**
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** **Add blackened chicken +\$12*
CUP \$6, BOWL \$11 **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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CAMBRIA PINES LODGE

HISTORY

According to legend, Cambria Pines Lodge was built in 1927 by an eccentric European baroness as her personal resort. She wished to live near Hearst Castle with its opulent lifestyle. Like Hearst Castle, her resort included a large Main Lodge building surrounded by smaller “guest” facilities for visitors from Europe or new friends made in America.

The baroness’s plan, alas, was short-lived. After receiving an ultimatum from her husband to return at once to Europe or live forever without him, she sold her Lodge to the Cambria Development Company. The Cambria Development Company used the Lodge as its headquarters and as a gathering place for prospective buyers of land on Lodge Hill. By 1932, thirty-one log cabins had been added to the property.

During the Great Depression of the 1930s, Cambria Pines Lodge was known as a fashionable destination resort for travelers fortunate enough to set aside their concerns for a time. It was also a popular stopover for Mr. Hearst’s guests when a timely completion of the trip to San Simeon was made impossible by inclement weather. California State Senator Elmer Rigdon of Cambria had been instrumental in winning approval of the 1919 bond that assured construction of the coastal highway originally known as the Roosevelt Highway (after President Theodore Roosevelt). Now known as Scenic Highway 1, the road that opened the formerly impassable stretch of coastline from Carmel to San Simeon was officially dedicated on June 27, 1937, by then-Governor Frank Merriam. Mrs. Merriam attended a meeting at Cambria Pines Lodge the previous evening and said a few words of personal thanks to the people of Cambria for the hospitality they had shown during the highway’s construction. An airfield and a riding academy were just across from the Lodge on Burton Drive. Guests enjoyed horseback riding, fishing, and backpacking trips.

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 guest’s hands.

WE HOPE YOU ENJOY YOUR VISIT TO CAMBRIA PINES LODGE!