

## BEER & WINE

*Please ask your server for our full wine menu*

### 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

### 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

### BOTTLE/CAN

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



## COCKTAILS

### 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



## BEVERAGES

### NON-ALCOHOLIC

**SAN PELLEGRINO** | 750ml | 7

**SOFT DRINKS** | Pepsi, Diet Pepsi, Starry Lemon Lime, Root Beer, Dr. Pepper, Mountain Dew, Ginger Ale | 3

**HOT TEA** | Ask your server for our selection | 3

**LOCALLY ROASTED COFFEE** | Regular or Decaf | 3

**HOT CHOCOLATE** | 3

**MILK OR CHOCOLATE MILK** | 3

**ICED TEA OR PINK LEMONADE** | 3



## SALADS & SOUPS

**ADD BLACKENED CHICKEN +12**  
**ADD BLACKENED SALMON +18**

### SIGNATURE SOUP

Ask your server for today's soup.

**6 CUP**  
**11 BOWL**

### FIELD GREENS SALAD

(GF) (VEG) (N)

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

**9 HALF**  
**14 FULL**

### GARDEN SALAD (GFO) (V)

Mixed greens with carrots, cucumbers, tomatoes and choice of dressing.

**9 HALF**  
**14 FULL**

### CAESAR SALAD (GFO) (VEG)

Fresh romaine tossed with parmesan cheese, herbed croutons and our creamy Caesar dressing.

**9 HALF**  
**14 FULL**

## APPETIZERS

### SHRIMP SCAMPI (GF)

Prawns sautéed in olive oil, white wine, garlic, shallots, artichokes and tomatoes. Finished with a creamy lemon and capers sauce with fresh herbs.

**18**

### CRAB CAKES

Classic Maryland-style served with a spicy citrus aioli.

**16**

### ANCHO CHILE STRIP STEAK (GF) 18

4 oz. Ancho chile rubbed strip steak seared and sliced. Served with fresh avocado. Topped with corn salsa & housemade buttermilk ranch.

### ROASTED GARLIC & GOAT CHEESE 12

(GFO) (VEG)

Topped with marinated tomatoes, drizzled with a balsamic reduction, basil oil and chili oil. Served with fresh crispy crostini.

### CALAMARI STEAK STRIPS 16

Lightly breaded and served with a sweet Thai chili sauce.

**16**

### TRUFFLE FRIES (VEG) 12

Home fries tossed with truffle oil and parmesan. Garnished with shallots and fried garlic. Served with parmesan aioli.

**12**

### CHEESE & CHARCUTERIE BOARD 22

(GFO) (N)

Variety of cheeses served with prosciutto, soppressata salami, dried apricots, almonds, grapes, Spanish olives & crostini.

**22**

### FRIED BRUSSEL SPROUT SALAD 16

(VEG) (N)

Fried brussel leaves tossed with toasted macadamia nuts, goat cheese & a rich balsamic butter dressing.

**16**

(GF)=Gluten free (GFO)=Gluten free option available (VEG)=Vegetarian (V)=Vegan (N)=Contains nuts

Split plate fee \$6 | 20% gratuity added to parties of six or more  
 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.

## ENTRÉES

*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***

#### **FILET MIGNON (GFO) 49**

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

***Suggested pairing: DAOU Vineyards Cabernet Sauvignon***

#### **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***

#### **CHICKEN PICCATA 30**

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

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

### 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***

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## ENTRÉES

### PASTA

#### **LOBSTER MAC N CHEESE 35**

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

***Suggested pairing: Bodega De Edgar Albariño***

#### **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***

#### **RAVIOLI (VEG) 26**

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

***Suggested pairing: DAOU Vineyards Rosé***

### BEST BURGER

#### **CIABATTA BURGER WITH CHEESE (GFO) 20**

1/2 pound home-ground beef with cheddar cheese on a toasted Ciabatta bun. Topped with lettuce, tomato, red onion, bread and butter pickle chips and spicy aioli. Served with sweet potato fries.

***Add bacon or avocado +3***

***Suggested pairing: Eberle Winery Zinfandel***

#### **ULTIMATE PLANT-BASED BURGER (VEG) (V) 18**

1/4 pound patty served on a toasted Ciabatta bun, with lettuce, tomato, red onion, bread and butter pickle chips. Served with sweet potato fries.

***Add avocado +3***

***Suggested pairing: Don Miguel Gascon Malbec***

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