



DINNER MENU

5:00PM—9:00PM

STARTERS

- SEASIDE CHOWDER 15
Baby Clam | Bay Shrimp | White Fish | Applewood
Smoked Bacon | Lavash | Micro Chives
- GRILLED SHRIMP COCKTAIL 18
Old Bay Seasoning | Bloody Mary Cocktail Sauce
Castelvetro Olives
- SALMON CAKE 22
Baby Fennel | Tangerine | Micro Citrus Leaves
Pineapple Mustard Remoulade
- CITRUS AVOCADO SALAD 19 **v**
Orange | Grapefruit | Avocado | Sumac | Honey Candy

SHARABLES

- ROASTED BABY CARROTS 19 **v**
Herbs de Provence | Whipped Feta | Stone Fruit
Honey | Spiced Nut Crumble | Carrot Tops
- SEASONAL HUMMUS PLATTER 19 **v***
Local Crudité | Tahini Sauce | Naan
- SMOKED TRUFFLE FRIES 18
Clarified Bacon Oil | Truffle Zest | Parmigiano-
Reggiano | Parsley | Poached Egg
- FRESH BURRATA 20 **v**
Heirloom Tomato Carpaccio | Sundried Tomato
“Paint” | Crispy Balsamic | Focaccia

ENTREES

- MUSHROOM “BOLOGNESE” 32 **v**
Spaghetti | Foraged Mushrooms | Parmigiano-Reggiano
Bianco Tomato
- GRILLED SWORDFISH 36
Broccoli Romesco | Roasted Carrot |
Lemon Caper Relish | Almond | Squash Blossom
- SESAME SEARED AHI 38
Forbidden Rice | Bok Choy | Ponzu Gel
Wasabi Tobiko | Yuzu Soy Sauce Pearls
- MISO MUSHROOM SALMON 38
Caramelized Lentils | French Green Beans
Chanterelle Mushroom Miso Cream Sauce
- ASPARAGUS AND PEA RISOTTO 33 **v**
Carnaroli Rice | Parmigiano-Reggiano | English Pea |
Asparagus | Meyer lemon
- HERB ROASTED CHICKEN 29
Jidori Chicken Breast and Thigh | Potato Puree | Broccolini
Mustard Jus | Pickled Mustard Seed
- ANGUS THREE BEEF BURGER 22
Beef Chuck, Short Rib & Brisket Blend | Sharp Cheddar |
Shaved Onion | Heirloom Tomato | Pickle | Vespera Sauce
- FLAT IRON STEAK FRITES 49
Truffle Fries | Green Salsa

SALADS

- CAESAR SALAD 18
Baby Gem Lettuce | Parmigiano-Reggiano | Pea Shoot
9 Minute Egg | Marinated White Anchovy | Focaccia Crouton
- VESPERA CHOPPED SALAD 19 **v***
Baby Kale | Chopped Radicchio | Chopped Gem Lettuce | Diced Tomato | Hearts of Palm | Chick Pea
Vegan Parmesan | Pumpkin Seed | Vegan Green Goddess
- LOBSTER GREEK 26
Baby Gem | Lobster | Cucumber | Heirloom Tomato | Shaved Onion | Fresh Herbs | Marinated Feta | Crispy Pita
Oregano Vinaigrette
- SALAD NICOISE 21
House Poached Tuna | French Green Beans | Potato | Niçoise Olive | Gem Lettuce | 9 Minute Egg | Heirloom Tomato
Champagne Vinaigrette

ADD ONS

Chicken Breast 12 / Salmon Fillet 18 / Pacific Shrimp / 18 Steak 23 / Lobster 26

SIDES

- | | | | |
|-----------------------------|----|---------------------|---|
| FORBIDDEN RICE | 10 | CREAMY POTATO PUREE | 9 |
| SAUTEED SEASONAL VEGETABLES | 9 | OLD BAY FRIES | 8 |

V - Vegetarian , V* - Vegan

*Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please notify your server if you have food allergies or require special food preparation and we will be happy to accommodate your needs.*

*We are proud to partner with local farms and specialty vendors from San Luis Obispo County;
Talley Farms, Arroyo Grande / Edna’s Bakery, Morro Bay Sea Food / Doc Burnstein’s Ice Cream, San Luis Obispo*



CRAFT COCKTAILS

CENTRAL COAST FASHION 16

Elijah Craig Bourbon, Amaro Nonino

HOTEL HOUND/ SALTY PUP 15

Re-Find Vodka, Grapefruit Juice

MOORE LEMONADE 15

Elijah Craig Bourbon, Dry Orange Curacao,

Lemon Juice, Simple Syrup

PALOMA 16

*Mezcal or Tequila, Lime Juice, Grapefruit Juice,
Agave, Grapefruit Sparkling Water*

SLO LIFE 16

*Goslings Dark Rum, Campari, Lime Juice,
Demerara Syrup, Pineapple Juice*

DRAFT CRAFT BEER 8

805 BLONDE ALE

Firestone Walker, Paso Robles, CA 4.7% ABV

CALI-SQUEEZE HEFEWEIZEN

SLO brewing, San Luis Obispo, CA 5.4% ABV

CHIEF'S PEAK IPA

Topa Topa Brewing, Ventura, CA 7% ABV

SANTA BARBARA CITRUS

Figueroa Mountain Brewing, Paso Robles, CA 5% ABV

LUPONIC DISTORTION

Firestone Walker, Paso Robles, CA 5.9% ABV

SCRIMSHAW PILSNER

North Coast Brewing, Fort Bragg, CA 4.5% ABV

MIND HAZE NEW ENGLAND STYLE IPA

Firestone Walker, Paso Robles, CA 6.2% ABV

PORTER

Founder's Brewing, Grand Rapids, MI 6.5% ABV

WINE BY THE GLASS

BUBBLES

LAETITIA CUVÉE, Brut CA 18

LA MARCA, Prosecco, IT 14

ROSE WINES

OPOLO, CA 12

TOLOSA, CA 14

WHITE WINES

TALLEY ESTATE, Chardonnay, CA 16

TOLOSA, Chardonnay, CA 17

WOLFF, Chardonnay, CA 15

J DUSI, Pinot Grigio, CA 12

BRANDER, Sauvignon Blanc, CA 12

NAUTILUS, Sauvignon Blanc, NZ 13

RED WINES

ANCIENT PEAKS, Cabernet Sauvignon, CA 13

DAOU VINEYARDS, Cabernet Sauvignon, CA 16

HAHN, Pinot Noir, CA 14

WOLFF, Pinot Noir, CA 16

HEROE, Primitivo, CA 13

ANDREW MURRY, Syrah, CA 13

CANNED CRAFT BEER 9

M. SPECIAL

M. Special Brewing Co., CA 4.7% ABV

ALLAGASH WHITE

Allagash Brewing Co., ME 5.2% ABV

MANGO IPA

Barrelhouse Brewing Co., CA 6.2% ABV

DOS TOPAS

TOPA TOPA Brewing Co., CA 4.5% ABV