



LUNCH MENU

12:00PM—4:00PM

SHARABLES

STARTERS

SEASIDE CHOWDER 15
Baby Clam | Bay Shrimp | White Fish | Lavash |
Micro Chives

GRILLED BLOODY MARY SHRIMP 19
Old Bay Seasoning | Bloody Mary Cocktail Sauce
Castelvetrano Olives

CITRUS AVOCADO SALAD 18 v
Orange | Grapefruit | Avocado | Sumac | Fresh
Herbs

ROASTED BABY CARROTS 18 v
Herbs de Provence | Whipped Feta | Stone Fruit
Honey | Spiced Nut Crumble | Carrot Tops

SEASONAL HUMMUS PLATTER 18 v*
Local Crudité | Tahini Sauce | Naan

SMOKED TRUFFLE FRIES 16
Clarified Bacon oil | Truffle Zest | Parmigiano-
Reggiano | Parsley | Poached Egg

FRESH BURRATA 19 v
Heirloom Tomato Carpaccio | Sundried tomato paste
| Lemon Pearls | Balsamic Pearls | Focaccia

MAIN COURSES

MISO MUSHROOM SALMON 36
Caramelized Lentils | French Green Beans |
Chanterelle Miso Cream Sauce

LOBSTER ROLL 26
Brioche | Pickled Mustard Seed | Baby Gem

TURKEY CLUB 19
Herb Aioli | Heirloom Tomato | Applewood Smoked Bacon |
Avocado Smash | Ciabatta

FRIED CHICKEN SANDWICH 22
Seasoned & Breaded Chicken Thigh |
Herb Aioli | Buttermilk Fresno Chili Slaw | Pickle

TOASTED HAM AND CHEESE SANDWICH 24
Emmental Bechamel | Dijon Aioli | Sliced Ham |
Sunny Up Egg | Cornichon

ANGUS THREE BEEF CHEESEBURGER 21
Beef Chuck, Short Rib & Brisket Blend | Sharp Cheddar |
Heirloom Tomato | Gem Lettuce | Shaved Onion |
Vespera Sauce

FLAT IRON STEAK FRITES 44
Truffle Fries | Salsa Verde

SALADS

CAESAR SALAD 17
Baby Gem Lettuce | Parmigiano-Reggiano | Pea Shoot | Nine Minute Egg | Marinated White Anchovy | Focaccia Crouton

VESPERA CHOPPED SALAD 18 v*
Shredded Kale | Chopped Radicchio | Chopped Gem Lettuce | Diced Tomato | Hearts of Palm | Chick Pea
Vegan Parmesan | Pumpkin Seed | Vegan Green Goddess

GREEK LOBSTER 23
Baby Gem | Lobster | Cucumber | Heirloom Tomato | Sumac 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 | Baby Heirloom
| Champagne Vinaigrette

ADD ONS

Chicken Breast 9 | Salmon Fillet 15 | Pacific Shrimp 15 | Steak 18 | Lobster 22

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