

GUEST ROOM DELIVERY

Available for In-House Guests, To Place Order Please Dial "4062"

BREAKFAST

7am -11 am

DICED FRUIT PARFAIT12 <i>seasonal fruit, granola, golden raisin, coconut, almonds, mike's hot honey</i>	VESPERA TOAST veg.....18 <i>avocado smash , pea sprouts, tomato, micro citrus herbs, sumac onion, radish</i>
STEEL CUT OATMEAL veg.....12 <i>multigrain raisin honey, strawberry</i>	LOX SANDWICH.....18 <i>shaved onion, cucumber, tomato, caper, cream cheese, choice of plain or everything bagel</i>
SEASONAL FRUIT PLATE.....18 <i>seasonal fruits & berries</i>	PASTRY BASKET.....12 <i>three assorted house-baked pastries</i>
VESPERA CLASSIC.....24 <i>two eggs any style, seasoned breakfast potato medley, choice of applewood smoked bacon, chicken sausage or canadian bacon, serve with toast</i>	
DENVER OMELET.....24 <i>ham, onion, bell pepper, cheese, choice of applewood smoked bacon, chicken sausage, or canadian bacon, served with toast</i>	
BREAKFAST BURRITO.....24 <i>fried egg, chorizo potato hash, chihuahua cheese, chipotle aioli served with avocado salsa and charro beans</i>	
BUTTERMILK PANCAKES.....19 <i>butter, maple syrup</i>	

KIDS MENU

FRUIT BOWL.....10	CHICKEN TENDERS & FRIES.....12
YOGURT PARFAIT.....9	BEEF SLIDERS & FRIES.....12
FRIED EGG, BACON, POTATOES.....10	CAESAR SALAD.....10
ASSORTED CEREALS.....8	CHEESE QUESADILLA & FRIES.....10
SHORT STACK PANCAKES.....10 <i>choice of buttermilk, funfetti, chocolate chip</i>	

LUNCH 11 am - 4 pm

FRIED CHICKEN SANDWICH.....22 <i>seasoned & breaded chicken thigh, herb aioli, buttermilk fresno chili slaw, pickle</i>
VESPERA CHEESEBURGER.....21 <i>house beef blend patty, sharp cheddar, tomato, gem lettuce, shaved onion, vespera sauce</i>
TURKEY CLUB.....19 <i>applewood smoked bacon, avocado, tomato, herb aioli</i>

SMALL PLATES & SALADS 11 am - 10 pm

CAESAR SALAD.....18 <i>baby gem lettuce, parmigiano-reggiano, pea shoot, 9 minute egg, marinated white anchovy, focaccia crouton</i>
VESPERA CHOPPED SALAD V.....19 <i>baby kale, chopped radicchio, chopped gem lettuce, diced tomato, hearts of palm, chickpeas, vegan parmesan, pumpkin seed, vegan green goddess</i> <i>add chicken breast +12 • salmon filet +18 • pacific shrimp +18 • steak + 23 • lobster +22</i>
FRESH BURRATA.....18 <i>tomato jam, crispy honey, fig, focaccia</i>
SEASIDE CHOWDER.....15 <i>baby clam, bay shrimp, white fish, applewood smoked bacon, lavash, micro chive</i>

DINNER 4 pm - 10 pm

FLAT IRON STEAK FRITES.....46 <i>truffle fries, salsa verde</i>	
MISO MUSHROOM SALMON.....38 <i>caramelized lentils, haricot vert, foraged mushroom, miso cream sauce</i>	
MUSHROOM "BOLOGNESE" V.....32 <i>spaghetti, foraged mushrooms, parmigiano-reggiano, bianco tomato</i>	
HERB ROASTED CHICKEN.....32 <i>jidori chicken breast and thigh, potato puree, broccolini, mustard jus, pickled mustard seed</i>	
VESPERA CHEESEBURGER.....21 <i>house beef blend patty, sharp cheddar, tomato, gem lettuce, shaved onion, vespera sauce</i>	
<i>desserts</i>	
LEMON TART.....12 <i>sugared berries, chantilly cream</i>	
TRIPLE CHOCOLATE MOUSSE.....12 <i>white, dark and milk chocolate, chantilly crea</i>	

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.



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SOFT BEVERAGES

FRESHLY BREWED COFFEE.....6	BOTTLED WATER.....10
<i>regular / decaf</i>	<i>fiji 1 lt., san pellegrino 1 lt.</i>
SPECIALTY COFFEE	12oz SODAS IN A CAN.....3
<i>americano</i>7	<i>pepsi, diet pepsi, sierra mist</i>
<i>cappuccino</i>6	
<i>café latte</i>6	JUICE.....4
	<i>orange, apple, cranberry</i>
HOT BREWED TEA.....6	<i>grapefruit, pineapple</i>
<i>earl grey, english tea time, green tea, mint</i>	
ICED BREWED TEA.....6	

CRAFT BEERS IN A CAN

M. Special.....9
<i>M. Special Brewing Co, CA 4.7% ABV</i>
Allagash White.....9
<i>Allagash Brewing Co., ME 5.2% ABV</i>
Mango IPA.....9
<i>Barrelhouse Brewing Co., CA 6.2% ABV</i>
Dos Topas.....9
<i>TOPA TOPA Brewing Co., CA 4.5% ABV</i>

DOMESTIC / IMPORTS IN A CAN

GUINNESS.....8
MICHELOB ULTRA.....8
HIENEKEN.....8
DOS XX.....8

WINE

BUBBLES	RED
<i>Laetitia Cuvee, Brut, CA</i>18	<i>Ancient Peaks, Cabernet Sauvignon, CA</i>13
<i>La Marca, Proseco, IT</i>14	<i>Daou, Cabernet Sauvignon, CA</i>16
	<i>Hahn, Pinot Noir, CA</i>14
ROSÉ	<i>Wolff, Pinot Noir, CA</i>16
<i>Opolo, CA</i>12	<i>Heroe, Primativo, CA</i>13
<i>Toloso, CA</i>14	<i>Andrew Murray, Syrah, CA</i>13
	<i>Opolo, Zinfandel, CA</i>15
WHITE	
<i>Talley Estate, Chardonnay, CA</i>16	
<i>Tolosa, Chardonnay, CA</i>17	
<i>Wolff, Chardonnay, CA</i>15	
<i>J Dusi, Pinot Grigio, CA</i>12	
<i>Brander, Sauvignon Blanc, CA</i>12	
<i>Nautilus, Sauvignon Blanc, NZ</i>12	

ON THE ROCKS COCKTAILS

THE JALAPENO PINEAPPLE MARGARITA.....20
THE COSMOPOLITAN.....20
THE OLD FASHIONED.....20

We are proud to partner with local farms and specialty vendors from San Luis Obispo County
*Talley Farms, Arroyo Grande / Edna's Bakery, San Luis Obispo / Alle-Pia fine Cured Meats, Atascadero / Central Coast Seafood,
 Atascadero, morro Bay Oyster Co. Marro Bay/ Doc Burnstiens Ice Cream, San Luis Obispo*

Delivery fee \$3 + 18% service charge