

SOMERSET GRILL

PISMO BEACH, CALIFORNIA

SNACKS

| | |
|---|----|
| ROASTED BAR NUTS..... | 8 |
| <i>rosemary, brown sugar, chipotle</i> | |
| MARINATED OLIVES..... | 8 |
| <i>marinated cheese, roasted grapes</i> | |
| CHIPS & SALSAS..... | 8 |
| <i>chipotle, tomatillo, charred</i> | |
| SMOKED TRUFFLE FRIES..... | 18 |
| <i>clarified bacon oil, truffle zest, parmigiano-reggiano, parsley, poached egg</i> | |

STARTERS

| | |
|--|----|
| SEASIDE CHOWDER..... | 15 |
| <i>baby clam, bay shrimp, white fish, applewood smoked bacon, chives</i> | |
| BAJA SHRIMP COCKTAIL..... | 18 |
| <i>octopus, clam, crab, shrimp, peanuts, spicy tomato clam sauce, saltines</i> | |
| SALMON CAKE..... | 22 |
| <i>fennel, tangerine, pineapple mustard remoulade</i> | |
| VESPERA WINGS..... | 10 |
| <i>house made buffalo sauce, blue cheese</i> | |

SALADS

| | |
|--|----|
| ADD | |
| <i>chicken breast ...10 salmon filet ...16 pacific shrimp...12 steak...12 lobster...18</i> | |
| BABY GEM SALAD..... | 17 |
| <i>shaved onion, pepitas, cotija, tortilla strips, egg, creamy cilantro anaheim dressing</i> | |
| VESPERA CHOPPED SALAD V*..... | 16 |
| <i>shredded kale, mustard greens, chopped gem lettuce, diced tomato onion, black bean, corn, pumpkin seed, radish, vegan agave chipotle dressing</i> | |

ENTRÉES

| | |
|---|----|
| MUSHROOM “BOLOGNESE” V..... | 32 |
| <i>spaghetti, foraged mushrooms, grana padano bianco tomato</i> | |
| GRILLED HALIBUT..... | 36 |
| <i>butternut squash, mustard greens, jalapeno coconut sauce</i> | |
| MISO MUSHROOM SALMON..... | 38 |
| <i>caramelized lentils, haricot vert, foraged mushroom miso cream sauce</i> | |
| HERB ROASTED CHICKEN..... | 29 |
| <i>jidori chicken breast and thigh, potato purée, broccolini mustard jus</i> | |
| VESPERA BURGER..... | 21 |
| <i>house beef blend patty, sharp cheddar, local tomato, gem lettuce, shaved onion, vespera sauce, served on telera roll</i> | |
| NY STRIP STEAK FRITES..... | 46 |
| <i>charred serrano garlic butter, shoestring fries</i> | |

SIDES

| | |
|----------------------------------|---|
| CREAMY POTATO PURÉE..... | 9 |
| SAUTÉED SEASONAL VEGETABLES..... | 9 |
| OLD BAY FRIES..... | 8 |

DESSERTS

| | |
|---|----|
| CHEESE CAKE DOME..... | 11 |
| <i>raspberry coulis, graham cracker crumble, white chocolate velvet coating</i> | |
| CHOCOLATE MOUSSE CUP..... | 11 |
| <i>dark chocolate cup, chantilly cream, biscotti</i> | |
| BLUEBERRY LEMON TART..... | 11 |
| <i>shortbread crust, sugar sanded blueberries</i> | |
| SALTED CARAMEL AFFOGATO..... | 11 |
| <i>Doc Burnstein’s salted caramel ice cream, Spearhead espresso</i> | |

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, Doc Burnstiens Ice Cream, San Luis Obispo

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



CRAFT COCKTAILS

| | |
|---|----|
| CENTRAL COAST FASHION..... | 16 |
| <i>Elijah Craig Bourbon, Amaro Nonino</i> | |
| HOTEL HOUND/ SALTY PUP..... | 15 |
| <i>Re-Find Vodka, Grapefruit Juice</i> | |
| MOORE LEMONADE..... | 15 |
| <i>Elijah Craig Bourbon, Dry Orange Curacao, Lemon Juice, Simple Syrup</i> | |
| PALOMA..... | 16 |
| <i>Mezcal or Tequila, Lime Juice, Grapefruit Juice, Agave, Grapefruit Sparkling Water</i> | |
| SLO LIFE..... | 16 |
| <i>Goslings Dark Rum, Campari, Lime Juice, Demerara Syrup, Pineapple Juice</i> | |

WINE BY THE GLASS

BUBBLES

| | |
|-------------------------|----|
| LAETITIA CUVEE, 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 |
| OPOLO, Zinfandel, CA | 15 |

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

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