

DINNER
4pm -10pm

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>	

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, 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

GUEST ROOM DELIVERY

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

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

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>	

CANNED CRAFT BEER 9

M. SPECIAL
<i>M. Special Brewing Co., CA 4.7% ABV</i>
ALLAGASH WHITE
<i>Allagash Brewing Co., ME 5.2% ABV</i>
MANGO IPA
<i>Barrelhouse Brewing Co., CA 6.2% ABV</i>
DOS TOPAS
<i>TOPA TOPA Brewing Co., CA 4.5% ABV</i>

DRAFT CRAFT BEER 8

805 BLONDE ALE
<i>Firestone Walker, Paso Robles, CA 4.7% ABV</i>
CALI-SQUEEZE HEFEWEIZEN
<i>SLO brewing, San Luis Obispo, CA 5.4%ABV</i>
CHIEF'S PEAK IPA
<i>Topa Topa Brewing, Ventura, CA 7% ABV</i>
SANTA BARBARA CITRUS
<i>Figueroa Mountain Brewing, Paso Robles, CA 5% ABV</i>
LUPONIC DISTORTION
<i>Firestone Walker, Paso Robles, CA 5.9% ABV</i>
SCRIMSHAW PILSNER
<i>North Coast Brewing, Fort Bragg, CA 4.5% ABV</i>
MIND HAZE NEW ENGLAND STYLE IPA
<i>Firestone Walker, Paso Robles, CA 6.2% ABV</i>
PORTER
<i>Founder's Brewing, Grand Rapids, MI 6.5% ABV</i>

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
OPOLO, Zinfandel, CA	15