

DINNER

5pm- 10pm

SNACKS

ROASTED BAR NUTS 8
rosemary, brown sugar, chipotle

MARINATED OLIVES 8
marinated cheese, roasted grapes

CHIPS & SALSAS 8
chipotle, tomatillo, charred

SMOKED TRUFFLE FRIES 18
clarified bacon oil, truffle zest, parmigiano-reggiano, parsley, poached egg

STARTERS

SEASIDE CHOWDER 15
baby clam, bay shrimp, white fish, applewood smoked bacon, chives

BAJA SHRIMP COCKTAIL 18
octopus, clam, crab, shrimp, peanuts, spicy tomato clam sauce, tortilla chips

SALMON CAKE 22
fennel, tangerine, pineapple mustard remoulade

VESPERA WINGS 10
house made buffalo sauce, blue cheese

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.

An 18% gratuity charge will be added for parties of 6 or more.

Delivery fee \$5 + 18% service charge

GUEST ROOM DELIVERY

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

SALADS

ADD
chicken breast ...10 salmon filet ...16 pacific shrimp...12 steak...12 lobster...18

BABY GEM SALAD 17
shaved onion, pepitas, cotija, tortilla strips, egg, creamy cilantro anaheim dressing

VESPERA CHOPPED SALAD V* 16
shredded kale, mustard greens, chopped gem lettuce, diced tomato onion, black bean, corn, pumpkin seed, radish, vegan agave chipotle dressing

ENTRÉES

MUSHROOM "BOLOGNESE" V 32
spaghetti, foraged mushrooms, grana padano, bianco tomato

GRILLED HALIBUT 36
butternut squash, mustard greens, jalapeno coconut sauce

MISO MUSHROOM SALMON 38
caramelized lentils, haricot vert, foraged mushroom miso cream sauce

HERB ROASTED CHICKEN 29
jidori chicken breast and thigh, potato purée, broccolini mustard jus

VESPERA BURGER 21
house beef blend patty, sharp cheddar, local tomato, gem lettuce, shaved onion, vespera sauce, served on telera roll

NY STRIP STEAK FRITES 46
charred serrano garlic butter, shoestring fries

SIDES

CREAMY POTATO PURÉE 9

SAUTÉED SEASONAL VEGETABLES 9

TAJIN 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