



DINNER

5:00 P.M. – 9:00 P.M.

SMALL

Market Greens	6.0
Local Baby Lettuces, Shaved Fennel, Carrots, Watermelon Radish, Verjus Vinaigrette	
Earth + Sea	8.5
Fire-Roasted Beets, Local Ogo Seaweed, Crispy Shallots, Big Sur Sea Salt, Local Citrus, Olive Oil	
Brasserie Frites	5.0
Aioli and House Tomato Jam	
Crispy Chickpeas	5.5
Stewed, Oven Crisped, Tossed with Chili Sumac, Sea Salt	

FLATBREADS SLOW-FERMENTED • HEARTH-FIRED

Classics choice of	15.0
Quattro Formaggio • Margherita • Pepperoni	
Broccolini	17.0
Red Sauce, Fresh Goat Cheese, Garlic, Chili Meyer Lemon Confit, Grana Padano	
Champignon	19.5
Caramelized Onion, Thyme, Black Truffle Pecorino, Mélange Of Mushrooms	
Merguez	19.0
Moroccan Spiced Sausage, Red Sauce Olives, Red Onion, Herb Citrus Yogurt Drizzle	

SHARE

Di Stefano Burrata	13.5
Pomegranate Arils, Pepitas, Basil Baguette, Local Olive Oil, Big Sur Sea Salt	
Wild Culture Tartines	11.5
Grilled House Levain, Baby Beet Tartare Watermelon Radish, Kvass	
Duck Rilletes	12.0
Rendered Cured Duck Leg, House Mustard, Fig Preserve, Cornichons, Baguette	
Traditional Crafted Charcuterie	10.00
Speck Ham, Finocchio, Calabrian Lonzino, Duck Ham	

GRAINS & VEG

Nantes Carrot Risotto	18.0
Carnaroli Rice, Chevre, Truffle Tapenade Crème Fraiche	
Pan-Roasted King Trumpets	13.0
Kandarian Lentils, Braised Leeks, Watercress Cashew Crème	
Hearth Roasted Sunchoke	8.0
Local Sunchoke Buried in Oak Embers, Thyme Sunchoke Granola, Calabrian Chili	
Harissa Grilled Cauliflower	11.25
Slow Grilled, Tahini Yogurt, Chili Spice Glaze	

MAINS

Oak Roasted Muscovy Duck Breast	28.0	Slow Roasted Half Chicken	24.0
Star Anise Demi-Glace, Fig Mostarda		Preserved Meyer Lemon, Truffled Chicken Jus	
Moules Marinière	25.0	Wine Braised Volcano Lamb Shank	29.0
Pei Mussels Steamed in White Wine Tarragon Broth, Aioli, Lemon, House Levain		Char Roasted Carrot, Sautéed Greens Farro, Hazelnut Gremolata	
Oak Grilled Fresh Catch	MP	Grilled 14oz Snake River Striploin	40.0
Blood Orange, Charred Greens, Citrus-Butter Sauce		Sauce Bordelaise, Big Sur Sea Salt, Brussels Sprouts	

At Brasserie SLO we advocate a more equitable and sustainable team environment and will automatically add a **19.5% service charge** to each check. No further gratuity is necessary or expected. This service charge is shared across the Brasserie SLO team. If you have any questions or concerns, please speak to the manager on duty or email FandB@HotelCerro.com.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COCKTAILS

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13.0

Yeah, Right (Like That's Going to Work)

Wodka Vodka, Yuzu, Shiso-Persimmon Shrub, Black Lime Rim. Served Tall

I'm Your Captain

(Getting Closer to My Home)

Clarified Milk Punch – Captain Crunch-Infused Flor De Cana 7yr Rum, Honey, Lemon, Winter Spice Bitters, Bruto Americano Powder, Orange Peel. Large Cube

Garden St.

Forager Gin, Edible Garden Shrub, Elderflower Tincture, Celery Seed, Soda. Served Up

Ghost in the Shell

Rod & Hammer's Rye Whiskey, Ancho Reyes Chili, Walnut Liquor, Chocolate-Balsamic, Benedictine Rinse. Served Up

1772 Vespers

St. George Dry Rye Gin, Re:Find Vodka, Jardesca California Aperitif, House-Brined Sea Grape. Served Up

Grass-Hysteria

Fernet Branca, Branca Menta, Crème De Cacao, Coffee Liquor, Espresso. Served Tall

Hold the Bagel

Gijer Aqua Vitae, Lemon Juice, Fennel Shrub, Fresh Dill, Cucumber Water, Soda, Cedar Smoke. Served Up

1738 Sazerac

Remy 1738 Cognac, Peychaud's Bitters, St. George Absinthe Vert Rinse, Twist. Served Up

WINES

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Glass 10.0 • ¼ Litre 14.0 • ½ Litre 28.0 • ¾ Litre 42.0

TABLAS CREEK • PASO ROBLES, CA

2017 Patelin de Tablas Blanc • 2018 Patelin de Tablas Rose • 2017 Patelin de Tablas

OPOLO VINEYARD • PASO ROBLES, CA

2017 Mountain Zinfandel

LE P'TIT PAYSAN • CENTRAL COAST, CA

2017 Chardonnay

**ADDITIONAL OFFERINGS
BY THE GLASS**

Stolpman Sauvignon Blanc	11.0
Fableist Gruner Veltliner	11.0
La Marea Albarino	14.0
Tolosa Viognier	14.0
Biddle Ranch Pinot Noir	18.0
Field Recordings. "FRANC" Cabernet Franc	12.0
Le P'Tit Paysan Cabernet Sauvignon	14.0
Adelaida, Viking Vineyard, Cabernet Sauvignon	25.0

**SELECT BUBBLES
BY THE GLASS**

NV Gruet, NM • Brut	13.0
2016 Schramsberg, CA • Blanc de Blancs	16.0
NV Delamotte, France • Brut Le Mesnil	22.0
2013 Louis Roederer, France • Brut	42.0
Le Grand Courtage, France • Brut 187ml	14.0
Le Grand Courtage, France • Brut Rose 187ml	14.0

DRAFT

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BEER • CIDER • KOMBUCHA

Allagash White	6.0
Firestone Walker Pivo Pils	6.0
Slobrew Calisqueeze	6.0
Slobrew Hazard Haze	6.0
Libertine Blue Ocean Goes	7.0
North Coast Old Rasputin (Nitro)	7.0
Jean Marie – Bee Hoppy Hard Cider	6.0
Boochcraft – Grapefruit Hibiscus	5.0

NON-ALCOHOLIC

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SODA • TEA • COFFEE

Cane Sugar Sodas	3.5
Orange • PEP • Coke (Bottle) • Sprite (Bottle)	
Whalebird Kombucha	4.0
Iced Tea	3.0
Rooibos Berry • China Black	
Lavender Lemonade	3.0
Selection of Fine Teas from Rishi	3.5
Coffee and Espresso by Ascendo Coffee	3.5

Still or sparkling filtered water available on request.