





805.592.3880 • BRASSERIESLO.COM

 BRASSERIE SLO 

LUNCH

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11:30 A.M. – 2:30 P.M.

SALAD • SOUP • SMALL

Organic Baby Greens	6.0
Local Baby Lettuces, Shaved Fennel, Carrots, Watermelon Radish, Verjus Vinaigrette	
+ Chicken 7.0 • Fish 10.0 • Hen Egg 2.0	
Earth + Sea	10.0
Fire-Roasted Beets, Local Ogo Seaweed, Crispy Shallots, Big Sur Sea Salt, Local Citrus, Olive Oil	
Caramelized Onion Soup	9.0
Traditional Crock, Levain Crouton, Gratin of Gruyere	
Soup Du Jour	7.0
House Pomme Frites	4.5
Kennebec Potato, Aioli, Charred Tomato Jam	
Crispy Chickpeas	3.5
Stewed, Oven Crisped, Tossed with Chili Sumac, Sea Salt	

FLATBREADS SLOW-FERMENTED • HEARTH-FIRED

Classics choice of	15.0
Cheese • Pepperoni • Margherita	
Merguez	19.0
Moroccan Chili Spiced Sausage, Olives, Shaved Fennel, Herb Citrus-Yogurt	
Champignon	19.5
Cultivated and Wild Mushrooms, Caramelized Onion Puree, Truffle Pecorino, Thyme	
Broccolini	17.0
Red Sauce, Fresh Goat Cheese, Garlic, Chili, Meyer Lemon Confit, Grana Padano	

SODA

Root Elixirs	4.0
Ginger Beer • Grapefruit Jalapeño • Cucumber Elderflower	
Cane Sugar Sodas	3.5
Orange • PEP • Coke (Bottle) • Sprite (Bottle)	

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.

SANDWICHES

Organic Chickpea-Carrot Falafel	12.0
Hummus, Tomato Cashew Cream, Cucumber Relish, Arugula, Flat Bread	
Panini Giardiniera	15.0
Six Grain Country Loaf, Roasted Mushrooms, Roasted Cauliflower, Caramelized Onions, Herb Salsa, Carrot Fonduta	
Levain Croque Monsieur	12.0
Uncured Ham, Bechamel, Gruyere, House Grain Mustard	
+ Over-Easy Hen Egg 2.0	
Brasserie Burger	15.0
Santa Carota Grass-Fed Beef, Pretzel Bun, Tomato Jam, Butter Lettuce, Pickled Shallot, Aioli	
+ Pt Reyes Bleu • Marin Brie • Gruyere 2.0	
+ Bacon 2.0 • Avocado 2.0 • Over-Easy Egg 2.0	

MAINS

Harvest Bowl	15.0
Quinoa, Roasted Squash, Broccolini, Grilled King Trumpet Mushroom, Herb Cashew Creme	
Steak Frites	23.0
Pan-Roasted 8 oz Grilled Santa Carota Sirloin, Chimichurri, Persillade Butter, Big Sur Sea Salt	
Moules Mariniere	20.0
PEI Mussels, Garlic-White Wine Broth, Butter, Tarragon, Parsley, Aioli, Toasted Levain	

KOMBUCHA • TEA • COFFEE

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