

BRASSERIE

SLO

STARTS & SHARES

- Roasted Mushroom Soup** 13.0
Cultivated Mushrooms, Caramelized Onions, Fresh Thyme & Grated Smoked Mushrooms
- Cerro Caesar Salad** 15.0
Black Garlic Caesar Dressing, Corn Bread Croutons, Pecorino, Baby Red Romaine
- Big Glory Bay Salmon Tartar** 16.0
Salmon Belly & Collar, Caper & Fennel Yogurt, Brioche Toast, Wild Flowers & Pickled Mustard Seeds
- Artisinal Cheese & Charcuterie Board** 24.0
Daily Selection of Artisinal Meats & Cheeses, Seasonal Jam, Local Honey & Grilled Bread
- Hot Honey Pepperoni Flatbread** 15.0
Tomato Sauce, Mozzarella, Artisan Pepperoni, Chili Flakes & Oregano
- Grilled Octopus** 18.0
Slow-Cooked Octopus, Yukon Potato Curry & Pickled Cauliflower

ENTREÉS

- Winter Vegetable Risotto** 28.0
Carnaroli Rice, Ancient Grains, Smoked Mushrooms & Assorted Winter Vegetables
- Cast Iron Scallops** 30.0
Three Atlantic Scallops, Smoked Pommies Puree, Roasted Carrots & Carrot Juice Beurre Blanc
- 14 oz Ribeye** 52.0
Yam Puree, Smoked Mushrooms, Kale & Onion Chimichurri
- BBQ "Coq Au Vin" Chicken Leg** 30.0
Red Wine-Brined Chicken, Braised Farro & Cured Pork Belly
- Big Glory Bay Salmon** 36.0
Gribiche, Crispy Semolina Potato & Radish

SIDES

- Sourdough Bread** 6.0
House-Made Cultured Butter
- House Pomme Frites** 9.0
Kennebec Potato, Roasted Garlic Aioli

DESSERT

- Pot de Crème** 12.0
Freeze Dried Raspberry, Caramelized White Chocolate, Whipped Crème Fraiche
- Mixed Berry Tart** 12.0
Mixed Berries, Lemon Custard, Apricot Nappage

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

COCKTAILS

Green Goddess House Infused Tito's Cucumber Vodka Elderflower, Lime, Soda	15.5
Smokey Paloma Rayu Mezcal, Grapefruit, Lime	15.5
Blood Orange Margarita Tequila, Blood Orange Puree, Triple Sec and Lime	15.5
Perfetto Negroni Gin, Campari & Sweet Vermouth	15.5
Gentlemen's Bourbon Local Rod & Hammer Bourbon, Lemon, Agave	15.5

BEER & CIDER

Slobrew Calisqueeze Draft, Orange Hefeweizen, San Luis Obispo, CA	7.0
Firestone Walker Draft, Mind Haze IPA, Paso Robles, CA	7.0
Firestone Walker Draft, Pilsner, Paso Robles, CA	7.0
Goose Island Draft, IPA, Chicago, IL	7.0
Captain Fatty's Calypso Draft, Kettle Sour with Cucumber, Goleta, CA	7.0
Allagash White Draft, Belgian Witbier, Portland, ME	7.0
Topa Topa Level Line Draft, Pale Ale, Ventura, CA	7.0
North Coast Old Rasputin Nitro, Imperial Stout, Fort Bragg, CA	8.0
Dead Guy Ale - Rogue 12oz Btl, Maibock-Style Ale, New Port, OR	7.0
Uinta - BaBa 12oz Btl, Lager, Salt Lake City, UT	7.0
Bertinchamps - Brown 16.9oz Btl, Brown Ale, Belgium	7.0
Jean Marie Bee Hoppy Draft, Hard Cider, Central Coast, CA	7.0

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