

BRASSERIE SLO

STARTS & SHARES

Pacific Gold Morro Bay Oysters 19 | 33
Champagne Mignonette & California Lemons

Greek Yogurt Parfait 13.0
Greek Yogurt, Seasonal Fruit, Dehydrated Raspberries, Ancient Grains Granola & Honeycomb

Avocado Toast 12.0
Sourdough Bread, Mashed Avocado, Pickled Fresno Chili, Radish & Hemp Seed • Add Egg + 2.0

Cerro Caesar Salad 15.0
Black Garlic Caesar Dressing, Corn Bread Croutons, Pecorino, Baby Red Romaine • chicken 8.0 • salmon 12.0

Big Glory Bay Salmon Tartar 16.0
Salmon Belly & Collar, Caper & Fennel Yogurt, Brioche Toast, Wild Flowers & Pickled Mustard Seeds

ENTREÉS

French Toast 14.0
Crème Anglaise Dredge, Vanilla Sugar, Whipped Crème Fraiche, Fresh & Dehydrated Raspberry & Pepitas

Two Eggs Your Way 16.0
Two Farm Fresh Eggs Cooked Your Way, Applewood Smoked Bacon, Breakfast Potatoes & Side of Toast

Duck Confit Chilaquiles 18.0
Duck Confit, Two Eggs Your Way, Tomatillo Crème Sauce, Pickled Onions & Cotija Cheese

Corn Beef Sandwich 18.0
Brasserie SLO Corned Beef, Apple Mustard, House-Made Sauerkraut & Marble Rye

Brasserie Egg Sandwich 16.0
Joilene Bakery's English Muffin, Avocado Spread, Smoked Pepper Aioli, Bacon, Cheddar Cheese, Egg & Side of Roasted Red Potatoes

SIDES

Seasonal Fruit 8.0
Chef's Choice of Seasonal Fruit

Breakfast Potatoes 5.0
Big Sur Sea Salt & Garden Herbs

Bacon 5.0
Four Pieces of Thick Cut Applewood Smoked Bacon

Chicken Apple Sausage 10.0
Three Links of Griddled Sausage

Side Toast 4.0
Two Pieces of Levain Toast, Scratch Fruit Preserves, House-Made Cultured Butter

Pommes Frites 9.0
Kennebec Potatoes, Big Sur Sea Salt & Garlic Aioli

COCKTAILS

Blood Orange Margarita	15.5	Perfetto Negroni	15.5
Tequila, Blood Orange Puree, Triple Sec & Lime		Gin, Campari & Sweet Vermouth	
Gentlemen's Bourbon	15.5	Smokey Paloma	15.5
Local Rod & Hammer Bourbon, Lemon & Agave		Rayu Mezcal, Grapefruit, Lime	
Green Goddess	15.5	Mimosa Party	35.0
House Infused Tito's Cucumber Vodka Elderflower, Lime, Soda		Bottle of Prosecco, Carafe of Juice: Orange, Cranberry, Pineapple, Grapefruit	

WINE BY THE GLASS

WHITE

Tablas Creek, Blanc , 2017 Paso Robles	14.0	1/2 Litre	32.0	•	3/4 Litre	46.0
Neyers, Chardonnay , Sonoma, CA 2017	18.00	/ 59.0				
Stephen Ross, Chardonnay , Edna Valley, CA 2017	15.0	1/2 Litre	40.0	•	3/4 Litre	59.0
Domaine Paul Buisse, Touraine, Sauvignon Blanc , Loire Valley, Fr 2017	16.0	/ 59.0				

RED

Babcock, "Rita's Earth" Pinot Noir , Santa Rita Hills, CA 2017	15.0	1/2 Litre	40.0	•	3/4 Litre	59.0
Grassini, Cabernet Sauvignon , Happy Canyon, CA 2016	20.0	/ 74.0				
Boen, Santa Maria Valley, Pinot Noir , Santa Barbara, CA 2017	16.0	/ 54.0				
Adelaida Estate, Zinfandel , Adeladia, CA 2017	15.0	1/2 Litre	40.0	•	3/4 Litre	59.0
Thacher, Valdiguie , Paso Robles, CA 2018	17.0	/ 56.0				

ROSÉ

Bieler Père & Fils Rose , Coteaux D'Aix-En-Provence "Sabine" • France 2019	14.0	1/2 Litre	32.0	•	3/4 Litre	46.0
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BUBBLES

Eugène CARREL , Brut, Crémant de Savoie, FR	14.0	/ 55.0				
Francois Montand , Brut Rosé, Crémant de Savoie, FR	14.0	/ 55.0				

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	Pivo 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
North Coast Old Rasputin	Nitro	Imperial Stout	Fort Bragg, CA	8.0
Topa Topa Level Line	Draft	Pale Ale	Ventura, CA	7.0
Bertinchamps – Brown	16.9oz Btl	Brown Ale	Belgium	7.0
Jean Marie	Draft	Hard Cider	Central Coast, CA	7.0