

BRASSERIE

SLO

STARTERS & SHAREABLES

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| <p>California Onion Soup 13.0
Caramelized Onions, Vegetable Stock, Brioche Croutons & Gruyere Cheese gf, Vg available</p> <p>Herb Caesar Salad 15.0
Herb Caesar Dressing, Corn Bread Croutons Pecorino, Baby Romaine, Crispy Herbs</p> <p>Spring Mixed Green Salad 15.0
Mixed Greens & Arugula, Grilled Green Beans, Roasted Spring Veggies, Pickled Shallot, Toasted Hazelnuts & Charred Green Onion Dressing gf, Vg</p> <p>Grilled Octopus 18.0
Slow-Cooked Octopus, Yukon Potato Curry & Pickled Cauliflower gf</p> | <p>Artisanal Cheese & Charcuterie Board 24.0
House-Made Charcuterie, Selection of Rotating Cheeses, Seasonal Jam, Local Honey & Grilled Bread</p> <p>Spring Vegetable Platter 20.0
Chef's Choice of Spring Vegetables & Crème Fraiche Sauce Verte gf, v, Vg available</p> <p>Big Glory Bay Salmon Tartar 16.0
Salmon Belly & Collar, Capers & Fennel Yogurt, Brioche Toast, Wild Flowers & Pickled Mustard Seeds</p> <p>Pacific Gold Oysters Morro Bay 19 33
Champagne Mignonette & Fresh Horseradish, Half Dozen Full Dozen gf</p> |
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- Mushroom Flatbread** 15.0
Roasted Morro Bay Mushrooms, Caramelized Onion, Truffle Puree, Mozzarella & Pecorino Cheese

ENTREÉS

- Pappardelle Pasta** 28.0
Fava Bean Pesto Cream Sauce, Morro Bay Mushrooms, Pickled Cherry Tomatoes & Parmesan Cheese **v, Vg available**

- Cast Iron Scallops** 30.0
Three Atlantic Scallops Seared in a Cast Iron, Asparagus Vichyssoise, Fingerling Potatoes, Compressed Asparagus

- 14 oz Brawley Ribeye** 52.0
Crème Fraiche Sauce Verte, Cured Meyer Lemon & Pickled Onions **gf**

- Spring Chicken** 30.0
Herb-Marinated Leg & Thigh, Morro Bay Oyster Mushrooms & Fingerling Potato Fricassee

- Big Glory Bay Salmon** 36.0
Gribiche, Crispy Semolina Potato & Radish

- Brasserie Burger** 30.0
½ lb Burger, Port Salut Cheese, Smoked Pepper Aioli, Wood-Fired Caramelized Onions, Pickled Tomatillo & Bordelaise Sauce

SIDES

- Sourdough Bread** 6.0
House-Made Cultured Butter

- Pomme Frites** 9.0
Kennebec Potato, Roasted Garlic Aioli

- Carrots & Citrus** 12.0
Sous Vide Carrots, Burrata, Chili Gastrique, Salsa Seca, Ruby Red Grapefruit **v, gf**

- Asparagus** 12.0
Pepper Miso, Crispy Capers & Cured Egg Yolk **v, gf**

DESSERTS

- Vanilla Tart** 12.0
Vanilla Custard, Smoked Blueberry, Sweet Trailmix

- Pot de Crème** 12.0
Freeze Dried Raspberry, Caramelized White Chocolate, Whipped Crème Fraiche

- Mini Dessert Sampler** 12.0
Chef's Choice of Four Daily-Made Pastries

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

gf: gluten-free
v: vegetarian
Vg: vegan

COCKTAILS

Smokey Paloma Rayu Mezcal, Grapefruit, Lime	15.5	Green Goddess House Infused Tito's Cucumber Vodka Elderflower, Lime, Soda	15.5
Perfetto Negroni Gin, Campari & Sweet Vermouth	15.5	Blood Orange Margarita Tequila, Blood Orange Puree, Triple Sec & Lime	15.5
Gentlemen's Bourbon Rod & Hammer Bourbon, Lemon & Agave	15.5	Milano Spritz Campari, Sparkling Wine, Soda, Served over ice	15.5
Spanish G&T Aromatic Gin, Violette Liqueur, Upscale Tonic, Herbs from our Gardens	15.5	Dark & Stormy Aged Dark Rum, Lime Juice & Ginger Beer	15.5
Cerro Breeze Malibu Coconut Rum, Pineapple, Blue Curacao, Sprite	15.5	Ocean Froth Aqua Vita, Yellow Chartreuse, Greek Yogurt, Lemon, Simple Syrup	15.5

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

OTHER DRINKS

Rishi Organic Iced Tea Classic Black or Wild Berry Hibiscus	4.5
Coke, Diet Coke & Sprite	3.5

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