

1119 Garden St.

805.592.3880



Brunch Menu

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### FOR THE TABLE

- Traditional Beignets*.....8.0  
Peach Jam, Powdered Sugar
- Local Cheese & Charcuterie*.....26.0  
Two Cheeses & Two Meats, Honeycomb, Strawberry Rosè Jam, Maracóna Almonds, Petite Baguette
- West Coast Oysters*.....20 | 36  
Peach Mignonette, Lemon, Spicy Cocktail Sauce

### STARTERS

- Coconut & Raspberry Overnight Oats*.....10.0  
Toasted Pistachios, Raspberries, Chia Seeds
- Wood Oven Roasted Beets* .....14.0  
Citrus Marinated Beets, Feta Mousse, Frisee Lettuce, Toasted Pistachios, Sherry Honey Vinaigrette
- Local Fresh Fruit & Berries*.....12.0  
Melons, Stone Fruit, Local Berries
- Baby Gem Caesar*.....14.0  
Shaved Parmesan Cheese, Caesar Dressing, Garlic Croutons, Pickled Red Onions
- Butter Leaf Lettuce*.....13.0  
Grapefruit, Parmesan Cheese, Avocado, Citrus Dressing
- Add Shrimp 3pc 21.0 • Salmon 15.0, • Flat Iron 5oz 17.0**

### ENTREÉS

- Summer Garden Vegetable Quiche*.....17.0  
Summer Vegetables, Parmesan Cheese, Petite Salad
- Braised Pork Belly Hash*.....20.0  
Fried Eggs, Grilled Corn, Heirloom Tomatoes, Wilted Spinach, Chimichurri
- Buttermilk Waffles* .....16.0  
Cherry Ginger Compote, Torched Meringue
- Garden Omelet*.....16.0  
Seasonal Vegetables, Goat Cheese, Choice of Crispy Potatoes or Side Salad
- Lemon Thyme Fire Roasted Salmon*.....29.0  
Charred Corn, Confit Cherry Heirloom Tomatoes, Bacon Lardons, Crispy Potatoes, Spinach Coulis
- Strawberry & Ricotta Pancake*.....15.0  
Toasted Almonds, Whipped Vanilla Cream
- Heirloom Tomato Tartine*.....15.0  
Dill Puree, Whipped Burrata, Garlic Brioche Bread, Pea Tendrils
- Nashville Hot Chicken Sandwich*.....20.0  
Confit Thigh, Broccoli & Carrot Slaw, Hotel Cerro Hot Sauce, Brioche Bun
- Croque Monsieur*.....18.0  
Brioche, Parmesan Béchamel, French Ham, Gruyère Cheese

### FLATBREADS

- Summer Truffle Flatbread*.....20.0  
Goat Cheese Truffle Bechamel, Roasted Mushrooms, Parmesan Cheese, Arugula
- Chorizo Flatbread*.....18.0  
Cured Chorizo, Medjool Dates, Pickled Peppers, Romanesco Sauce, Aged Gouda Cheese

### SIDES

- Bacon*.....6.0
- Country Ham*.....6.0
- Breakfast Potatoes*.....6.0
- Local Berries*.....6.0

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## WINE

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### WHITE

<i>Schug</i> , Chardonnay   2017   Sonoma, CA.....	16.0		Btl 59.0
<i>Thatcher</i> , Grenache Blanc   2019   Paso Robles, CA.....	16.0		Btl 59.0
<i>Stephen Ross</i> , Chardonnay   2017   Edna Valley, CA.....	15.0		1/2 Litre 40.0   3/4 Litre 59.0
<i>LeVigne</i> , Sauvignon Blanc   2020   Paso Robles, CA.....	14.0		Btl 52.0
<i>Tablas Creek</i> , White Blend   2020   Paso Robles, CA.....	15.0		1/2 Litre 40.0   3/4 Litre 59.0

### RED

<i>Iron &amp; Sands</i> , Cabernet Sauvignon   2017   Paso Robles, CA.....	15.0		Btl 75.0
<i>Babcock</i> , "Rita's Earth" Pinot Noir   2017   Santa Rita Hills, CA.....	15.0		1/2 Litre 40.0   3/4 Litre 59.0
<i>Boat</i> , Pinot Noir   2018   Russian River, CA.....	16.0		Btl 60.0
<i>Adelaida Estate</i> , Zinfandel   2017   Adeladia, CA.....	15.0		1/2 Litre 40.0   3/4 Litre 59.0
<i>Thacher</i> , GSM Blend   2017   Paso Robles, CA.....	12.0		Btl 45.0

### ROSÉ

<i>Little Boat</i> , 2018   Sonoma, CA.....	16.0		Btl 60.0
<i>Bieler Père &amp; Fils Rosè</i> , Coteaux D'Aix-En-Provence   2019.....	14.0		1/2 Litre 32.0   3/4 Litre 46.0

### BUBBLES

<i>Gratien &amp; Meyer</i> , Brut   Crémant de Loir   France.....	14.0		Btl 55.0
<i>Jansz</i> , Brut Rosè   Tasmania, AU.....	15.0		Btl 65.0

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## COCKTAILS

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<i>Smokey Paloma</i> .....15.5 Mezcal, Grapefruit, Lime	<i>Green Goddess</i> .....15.5 House-Infused Tito's Cucumber Vodka Elderflower, Lime, Soda
<i>Perfect Negroni</i> .....15.5 Gin, Campari & Sweet Vermouth	<i>Blood Orange Margarita</i> .....15.5 Tequila, Blood Orange Puree, Triple Sec & Lime
<i>Spanish G&amp;T</i> .....15.5 Aromatic Gin, Violette Liqueur, Upscale Tonic, Herbs from our Edible Gardens	<i>Milano Spritz</i> .....15.5 Campari, Sparkling Wine, Soda, Served over Ice
<i>Gentlemen's Bourbon</i> .....15.5 Local Rod & Hammer Bourbon, Lemon & Agave	<i>Dark &amp; Stormy</i> .....15.5 Aged Dark Rum, Lime Juice & Ginger Beer
	<i>Cerro Breeze</i> .....15.5 Coconut Rum, Pineapple Juice, Blue Curacao

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## BEER & CIDER

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<i>SLO Brew Calisqueeze</i> , Draft   Orange Hefeweizen   San Luis Obispo, CA.....	7.0
<i>SLO Brew Tropical Hazy</i> , Can 16 oz   San Luis Obispo, CA.....	7.0
<i>SLO Brew Mustang IPA</i> , Can 16 oz   San Luis Obispo, CA.....	7.0
<i>Firestone Walker</i> , Draft   Mind Haze IPA   Paso Robles, CA.....	7.0
<i>North Coast Rasputin</i> , Nitro   Imperial Stout   Fort Bragg, CA.....	8.0
<i>Topa Topa Level Line</i> , Draft   Pale Ale   Ventura, CA.....	7.0