

1119 Garden St.

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Dinner Menu

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FOR THE TABLE

- Brioche Rolls*.....6.0
Whipped Summer Truffle Butter, Maldon Salt
- Cheese & Charcuterie*.....26.0
Two Cheeses & Two Meats, Honeycomb, Strawberry Rosé Jam, Marcona Almonds, Petite Baguette
- West Coast Oysters*.....20 | 36
Peach Mignonette, Lemon, Spicy Cocktail Sauce
- Bloody Mary Poached Shrimp*.....28.0
Horseradish Cream, Spicy Cocktail Sauce, Charred Lemon
- 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

STARTERS

- Butter Leaf Lettuce*.....13.0
Grapefruit, Parmesan Cheese, Avocado, Citrus Dressing
- Baby Gem Caesar*.....14.0
Shaved Parmesan Cheese, Cesar Dressing, Garlic Croutons, Pickled Red Onions
- Heirloom Tomato Tartine*.....15.0
Dill Puree, Whipped Burrata, Garlic Brioche Bread, Pea Tendrills
- Grilled Artichokes*.....18.0
Lemon Basil, Aioli, Charred Lemon
- Warm Haricots Verts*.....12.0
Confit Cherry Heirloom Tomatoes, Shaved Red Onions, Garden Pesto, Pine Nuts
- Roasted Figs*.....15.0
Pt. Reyes Blue Cheese, Crispy San Daniele Prosciutto, Arugula, Toasted Hazelnuts, Orange Vinaigrette
- Wood Oven-Roasted Beets*.....14.0
Citrus Marinated Beets, Feta Mousse, Frisee Lettuce, Toasted Pistachios, Sherry Honey Vinaigrette

ENTREÉS

- PEI Mussels*.....23.0
White Wine, Garlic, Shallots, Fresh Herbs from our Edible Gardens, Crispy Bread
- Pan Seared Scallops*.....32.0
Orange Coconut Milk, Black Rice, Almond Citrus Salad
- Bouillabaisse*.....35.0
Saffron Leek Broth, Crispy Potatoes, Scallops, Shrimp, Mussels
- Lemon Thyme Fire Roasted Salmon*.....29.0
Charred Corn, Confit Cherry Heirloom Tomatoes, Bacon Lardons, Crispy Potatoes, Spinach Coulis
- Butcher's Steak & Frites*.....48.0
10oz Flat Iron Herb Butter, Watercress Salad, Rosemary Frites
- Smoked Short Ribs*.....36.0
Horseradish Pomme Puree, Balsamic Roasted Red Onions, Peaches, Arugula
- Herb Confited Half Chicken*.....32.0
Creamed Corn, Grilled Broccolini, Garden Pesto
- Brasserie SLO Burger*.....20.0
Two Dry Aged Patties, Caramelized Onions, White Cheddar, Heirloom Tomatoes, Dijonnaise

SWEETS

- Profiteroles*.....12.0
Vanilla Bean Ice Cream, Chocolate Sauce, Hazelnuts
- House-Made Pastries*.....Price Varies
Ask your server about the pies, cakes & other pastries in our Display Case

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

WINE

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>Le Vigne</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 & 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 & Fils Rosè</i> , Coteaux D'Aix-En-Provence 2019.....	14.0		1/2 Litre 32.0 3/4 Litre 46.0

BUBBLES

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

COCKTAILS

<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&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 & Stormy</i>15.5 Aged Dark Rum, Lime Juice & Ginger Beer
	<i>Cerro Breeze</i>15.5 Coconut Rum, Pineapple Juice, Blue Curacao

BEER & CIDER

<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