

1119 Garden St.

805.592.3880



Lunch Menu

Tag us @brasserie.slo

STARTERS & SHARES

West Coast Oysters.....20 | 36
Peach Mignonette, Lemon, Spicy Cocktail Sauce

Bloody Mary Poached Shrimp.....28.0
Horseradish Cream, Spicy Cocktail Sauce, Charred Lemon

Baby Gem Caesar.....14.0
Shaved Parmesan Cheese, Traditional Caesar Dressing, Garlic Croutons, Pickled Red Onions

Grilled Local Artichokes.....18.0
Lemon Basil Aioli, Charred Lemon

Wood Oven Roasted Beets.....14.0
Citrus Marinated Beets, Feta Mousse, Frisee Lettuce, Toasted Pistachios, Sherry Honey Vinaigrette

Add Shrimp 3pc 21.0 • Salmon 15.0, • Flat Iron 5oz 17.0

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

ENTREÉS

Summer Garden Vegetable Quiche.....18.0
Summer Vegetables, Parmesan Cheese, Petite Salad

Nashville Hot Chicken Sandwich.....20.0
Confit Thigh, Broccoli & Carrot Slaw, Hotel Cerro Hot Sauce, Brioche Bun

PEI Mussels.....23.0
White Wine, Garlic, Shallots, Fresh Herbs from our Edible Gardens, Crispy Bread

Lemon Thyme Fire Roasted Salmon.....29.0
Charred Corn, Bacon Lardon, Confit Cherry Heirloom Tomatoes, Crispy Potatoes, Spinach Coulis

SLO Burger.....20.0
Two Dry Aged Patties, Caramelized Onions, White Cheddar, Heirloom Tomatoes, Dijonnaise

Heirloom Tomato Tartine.....15.0
Dill Puree, Whipped Burrata, Garlic Brioche Bread, Pea Tendrils

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

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