

1119 Garden St.

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Brunch Menu

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FOR THE TABLE

- Croissant Beignets*.....9.0
Strawberry Jam, Rhubarb Powdered Sugar
- Local Cheese & Charcuterie*.....26.0
Two Cheeses, Two Meats, Picholine Olives, Strawberry Jam, Cornichons, Almonds, Bread
- West Coast Oysters*.....18 | 32
Wild Ramp Mignonette, Lemons, Cocktail Sauce

FRESH-PRESSED JUICES

- Berry Apple*.....8.0
Green Apples, Raspberries, Strawberries
- Green Dew*.....8.0
Honeydew, Cucumbers, Spinach, Celery, Limes
- Golden Morning*.....8.0
Pineapples, Yellow Beets, Ginger, Orange

STARTERS

- Local Fresh Fruit & Berries*.....13.0
Seasonal Stone Fruit, Melons, Mixed Berries
- Citrus & Chili Braised Pork Empanadas*..14.0
Chimichurri, Pickled Red Onions, Cilantro
- Greek Yogurt Parfait*.....11.0
House-Made Granola, Greek Yogurt, Dark Chocolate, Apricot Coulis

- Butter Leaf Lettuce*.....15.0
Shaved Radishes, Peas, Crispy Artichoke Petals, Meyer Lemon Dressing
- Cous Cous Salad*.....15.0
Cucumbers, Cherry Tomatoes, Chopped Spinach, Olives, Feta Cheese, Dill Vinaigrette
- Romaine Caesar*.....16.0
Shaved Parmesan Cheese, Caesar Dressing, Garlic Croutons, Pickled Red Onions

Add Salmon 15.0 • Flat Iron 5oz 17.0 • Chicken 10.0

ENTREÉS

- Brasserie Breakfast*.....17.0
Choice of Two Eggs, Bacon, Crispy Potatoes
- Smoked Salmon & Vegetable Quiche*.....19.0
Smoked Salmon, Peas, Spinach, Parmesan Cheese, Fresh Herbs
- Garden Omelet*.....16.0
Seasonal Vegetables, White Cheddar, Choice of Crispy Potatoes or Side Salad
- Croque Monsieur*.....19.0
Sourdough Bread, Country Ham, Parmesan Bechamel, Gruyere Cheese • **Add Egg 3.0**
- Eggs Benedict*.....19.0
Country Ham, English Muffin, Traditional Hollandaise Sauce
- Lemon Poppy Seed Waffles*.....16.0
Blueberry Compote, Lemon Whipped Cream
- Blue Corn & Crispy Slab Bacon Chilaquiles*.....18.0
Salsa Verde, Black Beans, Queso Fresco, Baby Cilantro, Fried Egg
- Fried Hot Chicken & Biscuits*.....18.0
Hot Honey Butter, Bourbon Maple Syrup

SIDES

- Bacon*.....6.0
- Breakfast Potatoes*.....6.0
- Local Berries*.....6.0
- Toast*.....6.0
Sourdough or Brioche

WINE

BUBBLES

<i>Henri Champliau</i> , Brut Crémant de Bourgogne FR.....	14.0	Btl 55.0
<i>Jansz</i> , Brut Rosé Tasmania. AU.....	15.0	Btl 65.0

ROSÉ

<i>Tablas Creek</i> , Rosé Paso Robles 2021.....	15.0
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WHITE

<i>Craggy Range</i> , Sauvignon Blanc 2021 Martinborough. NZ.....	15.0	Btl 58.0
<i>La Caña</i> , Albarino 2020 Rias Baixas. Spain.....	14.0	Btl 54.0
<i>Au Bon Climat</i> , Chardonnay 2018 Santa Barbara. CA.....	15.0	1/2 Litre 40.0 3/4 Litre 59.0
<i>Tablas Creek</i> , White Blend 2020 Paso Robles. CA.....	15.0	1/2 Litre 40.0 3/4 Litre 59.0

RED

<i>J.Lohr 'Hilltop'</i> , Cabernet Sauvignon 2020 Paso Robles. CA.....	15.0	Btl 52.0
<i>Grassini</i> , Cabernet Sauvignon 2017 Santa Barbara. CA.....	18.0	Btl 70.0
<i>Wrath 'Ex'</i> , Pinot Noir 2018 Monterey. CA.....	14.0	1/2 Litre 40.0 3/4 Litre 55.0
<i>Giornata</i> , Barbera 2020 Paso Robles. CA.....	14.0	Btl 55.0
<i>Epoch</i> , Grenache 2018 Paso Robles. CA.....	15.0	1/2 Litre 40.0 3/4 Litre 59.0

COCKTAILS

<i>The Hammer</i>16.0 Rod & Hammer Black Butter Bourbon, Kronan Swedish Punsch, Demerara	<i>Barrel-Aged Boulevardier</i>16.0 Rye, Campari, Sweet Vermouth
<i>SLOliner</i>16.0 Local Espresso, Buttered Bourbon, Kahlua, Demerara Sugar, Bailey's Foam	<i>Barrel-Aged White Negroni</i>16.0 Lemon Verbena Gin, Suze, Cocchi Americano
<i>Bottomless Mimosas</i>35.0 Unlimited Bubbles & Fresh-Pressed Juices • per person	<i>Edible Garden</i>16.0 Pimms, Rod & Hammer Gin, Hibiscus, Lemon, Fever Tree Ginger Ale
<i>Brasserie Bloody</i>16.0 House Bloody Mix, Gruven Vodka, Santa Maria S easoning, Cayucos Hot Sauce, Pickled Vegetables	<i>Green Goddess</i>16.0 Cucumber Vodka, Elderflower Liqueur, Lime
<i>Fire Dance with Me</i>16.0 Jalapeño Infused Tequila, Mezcal, Golden Falernum, Orgeat, Lime Juice, Agave, Pink Salt	<i>Weekend At Bernie's</i>16.0 Coconut Rum, Dark Rum, Orgeat, Pineapple, Lime
	<i>Weekend After Bernie's</i>12.0 (N/A) Pineapple Juice, Orgeat, Lime Juice, Fever Tree Grapefruit
	<i>Pisco Wonderland</i>16.0 Pisco, Butterfly Pea & Chamomile Simple, St. Elder Flower, lime, Egg White

All garnishes grown in our Edible Gardens

BEER & CIDER

<i>SLO Brew Tropical Hazy</i> , Draft San Luis Obispo. CA.....	9.0
<i>Central Coast Brewing 'El Hefe'</i> , Draft Hefeweizen San Luis Obispo. CA.....	9.0
<i>Central Coast Brewing 'Terrifico'</i> , Draft Lager San Luis Obispo. CA.....	9.0
<i>Central Coast Brewing 'Lucky Days'</i> , Draft IPA San Luis Obispo. CA.....	9.0
<i>There Does Not Exist 'Sowing the Sun'</i> , Kolsch San Luis Obispo. CA.....	9.0
<i>Liquid Gravity</i> , 'Miami Heist', Draft Hazy IPA San Luis Obispo. CA.....	9.0
<i>Petrus Brewery Chocolate Cherry Stout</i> , Nitro Harelbeke. BE.....	9.0
<i>Delirium Belgium Christmas Ale</i> , Melle Belgium.....	9.0
<i>Tin City 'Parrothead'</i> , Cider Pineapple Paso Robles. CA.....	9.0