

1119 Garden St.

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Dinner Menu

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FOR THE TABLE

Cheese & Charcuterie.....26.0
Two Cheeses, Two Meats, Picholine Olives, Strawberry Jam, Cornichons, Almonds, Crispy Bread

West Coast Oysters.....18 | 32
Wild Ramp Mignonette, Lemons, Cocktail Sauce

Garden Grown Artichoke Dip.....15.0
Garlic Crostini

Citrus & Chili Braised Pork Empanadas.....14.0
Chimichurri, Pickled Red Onions, Cilantro

Chef's Daily Specialty Pizza.....19.0
Chef's Daily Choice of Local Ingredients

Roasted Carrot & Coconut Soup.....14.0
Crystalized Ginger, Shaved Carrots, Fresh Herbs

Beef Carpaccio.....18.0
Pepper Crusted Tenderloin, Soft Boiled Eggs, Crispy Potatoes, Black Truffle Vinaigrette

Brie en Croute.....18.0
Petite St Marin Triple Cream, Roasted Rhubarb & Strawberry Compote

SALADS

Butter Leaf Lettuce.....15.0
Shaved Radishes, Peas, Crispy Artichoke Petals, Meyer Lemon Dressing

Strawberry & Burrata Salad.....16.0
Fresh Strawberries, Toasted Pistachios, Candied Fennel, 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

ENTREÉS

Drunken Manilla Octopus & Clams.....28.0
Cured Chorizo, Tomato Saffron Broth, Sorrel, Crispy Bread

Garden Pasta.....21.0
Orecchiette Pasta, Chef's Garden Vegetables, Pesto

Pan-Seared Alaskan Halibut.....41.0
Carrot Puree, Roasted Green Asparagus, Sauteed Peas, Fava Beans Lemon Butter Sauce

Beef Bourguignon.....36.0
Spring Carrots, Cippolini Onions, Mashed Potatoes, Mushrooms, Fresh Herbs

Butcher's Cut.....MP
Potato Gratin, Roasted Mushrooms, Herb Butter

SLO Burger.....22.0
1/2 lb Dry Aged Patty, Caramelized Onions, Blue Cheese, Bacon & Tomato Jam

Herb-Roasted Mary's 1/2 Chicken Fricassee.....31.0
Roasted Chicken Jus, Green Beans, Potatoes, Broccolini

Lamb Two Ways.....46.0
Grilled Lamb Chops, Fire-Roasted Spicy Lamb Sausage, Spinach Cous Cous, Zucchini & Tomatoes, Mint Yogurt

Horseradish & Beet-Crusted Salmon.....33.0
Roasted Red Beet Puree, Sea Beans, Watercress Vinaigrette, Watercress & Beet Salad

WINE

BUBBLES

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

ROSÉ

<i>Tablas Creek</i> , Rosè 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

DESSERT

<i>Taylor Fladgate</i> , 20 Year Port Portugal.....	16.0	Btl 62.0
<i>Chateau Labriotte</i> , Sauternes Gironde, FR.....	13.0	Btl 51.0

COCKTAILS

<i>The Hammer</i>16.0 Rod & Hammer Black Butter Bourbon, Kronan Swedish Punsch, Demerara	<i>Weekend At Bernie's</i>16.0 Coconut Rum, Dark Rum, Orgeat, Pineapple, Lime
<i>SLOliner</i>16.0 Local Espresso, Buttered Bourbon, Kahlua, Demerara Sugar, Bailey's Foam	<i>Weekend After Bernie's</i>12.0 (N/A) Pineapple Juice, Orgeat, Lime Juice, Fever Tree Grapefruit
<i>Barrel-Aged Boulevardier</i>16.0 Rye, Campari, Sweet Vermouth	<i>Pisco Wonderland</i>16.0 Pisco, Butterfly Pea & Chamomile Simple, St. Elderflower, Lime, Egg White
<i>Barrel-Aged White Negroni</i>16.0 Lemon Verbena Gin, Suze, Cocchi Americano	<i>Edible Garden</i>16.0 Pimms, Rod & Hammer Gin, Hibiscus, Lemon, Fever Tree Ginger Ale
<i>Fire Dance with Me</i>16.0 Jalapeño Infused Tequila, Mezcal, Golden Falernum, Orgeat, Lime, Agave, Pink Salt	<i>Green Goddess</i>16.0 Cucumber Vodka, Elderflower Liqueur, Lime

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 'Miami Heist'</i> , 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