

Valle

EATERY + BAR

SOUPS

TORTILLA SOUP

Chicken broth, fried tortilla, crema — 7

SPRING VEGETABLE & LENTIL (V)

Vegetable broth — 7

SALADS

BEETS & FETA

Bacon, toasted pistachio, greens, pineapple vinaigrette — 12

SEARED TUNA

Mizuna, mandarin orange, sesame, scallions, ginger-carrot dressing — 14

SHAREABLE PLATES

FRIED ARTICHOKE HEARTS & FENNEL RINGS (V)

Citrus aioli, sumac — 9

WARMED MOROCCAN OLIVES (V)

Lemon preserve, garlic — 7

FRIED CHICKEN SLIDERS

Slaw, housemade biscuits — 10

GRILLED LINGUIÇA

Whole grain mustard, heirloom beans, pickles, grilled brioche — 12

VALLE TACOS

BAJA FISH TACOS

Avocado, crema, pico de gallo — 14

BRAISED PORK BELLY

Goat cheese, salsa verde, shredded cabbage — 14

LOMPOC TACOS

BBQ Beef tri-tip, yellow beans, pico de gallo — 14

BRICK OVEN PIZZAS

Add \$1 for each additional topping

MUSHROOM & PESTO (V)

Goat cheese — 14

PEPPERONI & SAUSAGE

— 14

ARTICHOKE & SUN-DRIED TOMATO

— 14

ASPARAGUS & CARAMELIZED FENNEL

— 14

CHEF SPECIAL

— 15

BURGERS & SANDWICHES *Choice of soup, salad, fries or potato chips*

VALLE BURGER Arugula, tomato, pickle, bacon, cheddar — 14

BBQ TRI-TIP SANDWICH Ciabatta, pico de gallo, yellow beans — 15

BURGER WEST Onion rings, pork belly, Guajillo BBQ — 15

GRILLED CHEESE Jalapeño goat cheese, mozzarella, levain — 11

FULL PLATES *Served from 5pm to 10pm*

Choice of soup or salad with dinner plates • Split plate charge \$8

16 oz T-BONE Wild rice, asparagus, garlic bread — 42

BONE-IN RIBEYE Fried onions, wild rice, asparagus, chimichurri — 37

BABY BACK RIBS Gochujang glaze, scallion, sesame, carrot, radish, cabbage, yellow beans — 26

SHRIMP & GRITS Bacon, spring peas — 20

STEAMED YUCATAN SALMON Banana leaf, achiote, green olives, rice — 26

MOROCCAN CHICKEN Israeli couscous, olives, lemon preserve, tomato — 20

KIDS *(12 and under)*

CHICKEN QUESADILLA* — 7

CHEESE PIZZA — 7 (add toppings \$.75/ea)

HAMBURGER* — 7 (add cheese \$1)

KIDS SUNDAE — 4

**Choice of fries or sliced apples*

HANDMADE DESSERTS

SEASONAL PIE Rose water gelato — 9

DOUBLE CHOCOLATE ICE CREAM SANDWICH — 7

CARROT CAKE Shaved heirloom carrots — 8

SIDES

HOUSE MADE FRIES — 4

HOUSE MADE CHIPS — 4

GREEN SALAD — 6

YELLOW BEANS — 4

GARLIC BREAD — 4

SPECIALTY COCKTAILS *hand-crafted, made fresh*

BEAST OF BOURBON Local Breaker bourbon, Luxardo liqueur, bitters, orange peel, rosemary — 12

VALLE SIDECAR Courvoisier cognac, Cointreau, sugar, lemon juice, ginger syrup — 12

ESPRESSO MARTINI Grey Goose vodka, coffee liqueur, espresso, pinch of salt — 12

HARVEST HIBISCUS MARGARITA Mezcal, Hornitos tequila, hibiscus juice, lime juice, agave nectar, simple syrup, salt — 12

VALLE PERFECT MANHATTAN Basil Hayden whiskey, vermouth, Grand Marnier, bitters, housemade vanilla, Luxardo cherry — 13

THE SQUADRON Irish whisky, brandy, Cointreau, limoncello, lemon juice, passionfruit and apricot — 13

PURPLE RAIN #4 Star vodka, violet liqueur, blue curacao, lime juice, simple syrup, hibiscus juice, pineapple juice — 13

GRENACHE MARGARITA Don Julio Blanco, Cointreau, Grenache Rosé, raspberry syrup, lime juice, rose water, agave nectar — 13

AZTEC MAI TAI Mezcal, Hornitos, dark rum, orgeat syrup, honey jalapeño syrup, orange curacao, lime juice, pineapple — 13

LITTLE RED CORVETTE Star vodka, pomegranate liqueur, grenadine, raspberry syrup, cranberry juice, simple syrup, hibiscus — 12

RASPBERRY GUAVA MOJITO Bacardi rum, lime juice, simple syrup, fresh raspberries, fresh guava and mint — 13

WINE ON DRAFT (INQUIRE ABOUT OUR ROTATING HANDLE)

2017 **CHARDONNAY** PALI WINE CO. 11

2015 **PINOT NOIR** ZOTOVICH Sta. Rita Hills 11

WHITE BY THE GLASS

2017 **PINOT GRIGIO** LONGORIA Santa Ynez Valley 13 / 39

2017 **SAUVIGNON BLANC** KITA Camp 4, Santa Ynez Valley 12 / 36

2016 **CHARDONNAY** LAFOND WINERY Sta. Rita Hills 12 / 36

ROSÉ BY THE GLASS

2017 **GRENACHE ROSÉ** MONTEMAR Santa Barbara County 11 / 33

RED BY THE GLASS

RED BLEND "BLOOM" VALLE HOUSE WINE, Santa Ynez Valley 11 / 30

2016 **PINOT NOIR** TRANSCENDENCE, "G Street" Sta. Rita Hills 14 / 45

2017 **MERLOT** GAINNEY, Santa Ynez Valley 11 / 33

2015 **CABERNET SAUVIGNON** THREE SAINTS Star Lane, Happy Canyon 13 / 38

2014 **SYRAH** ZACA MESA, Santa Ynez Valley 12 / 36

(dessert wine available, please inquire)

Corkage \$15 per bottle

CRAFT BEER

5.50 — 12 oz • 7.00 — 16 oz

805 BLONDE ALE FIRESTONE

4.5% Paso Robles CA

MEXICAN LAGER FIG MOUNTAIN

Agua Santa • 4.9% Buellton CA

LAGER FIRESTONE

Helles Style • 4.5% Paso Robles CA

MANGO IPA BARRELHOUSE

6.2% Paso Robles CA

IMPERIAL IPA FIG MOUNTAIN

Lizard's Mouth • 9.0% Buellton CA

IPA TOPA TOPA

Chief Peak • 7% Ventura CA

CHOCOLATE PORTER

SANTA MARIA BREWING CO.

Black Gold • 6.0% Paso Robles CA

NITRO WALNUT MILK STOUT

SILVA BREWING • 6.0% Paso Robles CA

RED AMBER TROLLEY KARL STRAUSS

5.8% San Diego CA

ROTATING HANDLE

ESPRESSO MENU

CAFÉ LATTE — 4.25

CAPPUCCINO — 3.25

ESPRESSO MACCHIATO — 3

DOUBLE SHOT ESPRESSO — 2.25

Add extra shot of espresso — 0.75 (to all drinks)

HANDMADE PASTRIES

LOAF — 3.75

SCONE — 4

PASTRY — 4.25

BOTTLES

DOMESTIC: BUD LIGHT, BUDWEISER,
COORS LIGHT, MICHELOB ULTRA,
MILLER LIGHT, NON-ALCOHOLIC — 5

IMPORT: CORONA, MODELO ESPECIAL,
STELLA ARTOIS — 5.50

NON-ALCOHOLIC

FOUNTAIN DRINKS (Coke, Diet Coke, Orange Fanta, Sprite, Pink Lemonade, Dr. Pepper,
Raspberry Iced Tea, Root Beer) — 3

HOT TEA OR CUP OF COFFEE — 2.50

JUICE (Apple, Orange or Cranberry) — 4

ICED TEA — 3

HOT CHOCOLATE — 4

MILK (Whole and 2%) — 4