

SOUPS

FRENCH ONION (V)

Crostini, Gruyère cheese — 7

ROASTED BUTTERNUT SQUASH

Crème fraîche — 7

SALADS

ROASTED DELICATA SQUASH (V)

Cranberry, pecans, frisée,
bacon, blue cheese,
balsamic dressing — 13

WALDORF

Apples, celery, grapes, mixed
nuts, lemon yogurt dressing — 11

SHAREABLE PLATES

BATTERED BRUSSELS (V)

Meyer lemon, romesco, manchego — 9

BAKED BRIE (V)

Almonds, cranberries, honey,
baguette, apples — 9

HOT WINGS

Tamarind glaze *or* green masala *or* — 16

VALLE TACOS

VEGGIE (V)

Cauliflower, mushrooms, goat cheese,
shredded cabbage, salsa verde — 13

BATTERED HALIBUT

Avocado, crema, pico de gallo — 14

BRAISED PORK BELLY

Goat cheese, salsa verde, shredded cabbage — 14

BEEF TRI-TIP

Pico de gallo, side of pinquito beans — 14

BRICK OVEN PIZZAS

Add \$1 for each additional topping

MARGHERITA (V)

Mozzarella, tomato, basil — 13

MUSHROOM & PESTO (V)

Goat cheese — 14

PEPPERONI & OLIVE

Castelvetrano olives — 14

PEAR & PROSCIUTTO

balsamic, arugula — 15

CHEF SPECIAL

— 15

FULL PLATES *Choice of soup or salad with dinner plates*

16 oz BONE-IN RIBEYE Chimichurri, potato smash, market veggies, onion strings — 37

6 oz PETITE FILET MIGNON Mushroom demi, potato smash, market veggies — 28

12 oz BONE-IN PORK CHOP Pecan-apple chutney, potato mash and market veggies — 24

CAVATELLI PASTA Choice of grilled shrimp *or* chicken, pesto cream sauce — 24

SALMON BROIL Yuzu, soy, scallion, sesame-ginger fried rice — 26

CHILE EN NOGADA (V) Oaxaca cheese, Spanish rice, nogada sauce, pomegranate, pumpkin seeds — 15

SIDES

HOUSE MADE FRIES — 4

HOUSE MADE CHIPS — 4

GREEN SALAD — 6

PINQUITO BEANS — 5

GARLIC BREAD — 4

Choice of soup, salad, fries or potato chips

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

CALIFORNIA BURGER Beef patty, tri-tip, charred Anaheim chile, pepper jack, avocado smash — 15

BEEF TRI-TIP SANDWICH Salsa fresca, chipotle mayo, bolillo roll — 15

FRIED CHICKEN SANDWICH Smokey slaw, pickles, brioche roll — 14

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

DESSERTS

CAST IRON APPLE PIE Vanilla bean ice cream — 9

FLAN Pomegranate molasses — 8

HOUSE MADE CHURROS Dulce de leche ice cream — 9

SPECIALTY COCKTAILS *hand-crafted, made fresh*

MANHATTAN 46 HIGH ROLLER Maker's 46 bourbon, sweet vermouth, bitters, Luxardo liqueur, Luxardo cherry — 13

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

GINGER SOUR ELITE Bombay Sapphire gin, limoncello, lemon juice, ginger syrup, egg white, simple syrup — 12

PURPLE RAIN #2 Ascendant Caviar Lime vodka, violet liqueur, hibiscus juice, lime juice, cranberry juice, simple syrup — 13

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

EL PRESIDENTE Don Julio Blanco tequila, mezcal, Cointreau, limoncello, ginger syrup, hibiscus juice, bitters — 15

FALL CINNAMON OLD FASHIONED Spiced rum, dark rum, Maker's Mark, cinnamon syrup, bitters — 12

VALLE IRISH COFFEE Frangelico, Baileys Irish Cream, Jameson Irish whiskey, coffee, whipped cream — 11

OLD CUBAN COCKTAIL Scotch whisky, aged rum, lemon juice, papaya syrup, ginger, bitters, cracked pepper, mint — 13

PRICKLY LADY Hornitos tequila, mezcal, prickly pear syrup, agave nectar, lime juice, champagne float — 13

APPLE HOLIDAY MEZCAL TEQUILA MULE Hornitos tequila, apple juice, lemon, ginger beer, agave nectar, ginger syrup — 12

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

2016 **RIESLING** SANTA BARBARA WINERY Sta. Rita Hills 11 / 33

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

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

2015 **CHARDONNAY** BREWER-CLIFTON Sta. Rita Hills 15 / 49

ROSÉ BY THE GLASS

2017 **GRENACHE ROSÉ** KITA Camp 4, Santa Ynez Valley 11 / 33

2017 **ROSÉ OF SYRAH** AMPELOS Sta. Rita Hills 9 / 30

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

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

RED AMBER TROLLEY KARL STRAUSS

5.8% San Diego CA

NITRO STAGECOACH STOUT

FIG MOUNTAIN • 5.6% Buellton CA

ROTATING HANDLE

ESPRESSO MENU

COMING SOON!

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