

Valle

EATERY + BAR

SOUPS

CLAM CHOWDER

Housemade saltines — 8

MINISTRONE (V)

Lompoc beans, pasta,
market veggies — 7

SALADS

ROASTED DELICATA SQUASH

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

WINTER CITRUS SALAD

Charred octopus, fennel,
arugula, citrus segments,
avocado, green goddess — 14

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 — 16

BLUE CORN MUFFINS

Sweet cream butter, honey — 9

VALLE TACOS

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 pinto beans — 14

BRICK OVEN PIZZAS

Add \$1 for each additional topping

MARGHERITA (V)

Mozzarella, cherry tomato — 13

MUSHROOM & PESTO (V)

Goat cheese — 14

PEPPERONI & OLIVE

Castelvetrano olives — 14

ARTICHOKE & FETA

Sun-dried tomato, feta — 15

CHEF SPECIAL

— 15

BURGERS & SANDWICHES

Choice of soup, salad, fries or potato chips

VALLE BURGER Arugula, tomato, pickle, bacon
and 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

PANINI (V) Mushroom, artichoke, eggplant — 13

FULL PLATES Served from 5pm to 10pm

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

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 for sliced apples

SIDES

HOUSE MADE FRIES — 4

HOUSE MADE CHIPS — 4

GREEN SALAD — 6

PINQUITO BEANS — 5

GARLIC BREAD — 4

BLUE CORN MUFFINS — 4

HANDMADE DESSERTS

CAST IRON APPLE PIE Bourbon whipped cream — 9

CHOCOLATE LAVA CAKE Brandy snap ice cream — 9

BEIGNETS Espresso ice cream, pomegranate
and chocolate sauce — 8

“Vision, love, passion, dedication, hard work, mistakes, faith & patience.” — Chef Conrad G

Consumer advisory: raw or undercooked meat, poultry, seafood, or eggs may increase risk of illness.

SPECIALTY COCKTAILS *hand-crafted, made fresh*

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

PURPLE RAIN #3 Grey Goose vodka, violet liqueur, blue curaçao, cranberry, lime juice, grenadine, pineapple — 13

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

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

WHEN DOVES CRY Bombay gin, white rum, Cointreau, white grape juice, simple syrup, orgeat, cream of coco — 13

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

TAMARIND MEXICO MULE Mezcal, tequila, agave nectar, lime juice, grapefruit, ginger beer, pinch of salt — 12

PALOMA BEER COCKTAIL Mezcal, Hornitos tequila, agave nectar, grapefruit, lime juice, jalapeño syrup, Mexican beer — 12

BLUEBERRY KIWI MOJITO Bacardi Limon, mint, limes, blueberries, kiwis, simple syrup, soda water — 12

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

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

ROSÉ BY THE GLASS

2017 **GRENACHE ROSÉ** KITA Camp 4, Santa Ynez Valley 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

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

ROTATING HANDLE

ESPRESSO MENU

CAPPUCCINO — 4.25

ESPRESSO — 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