

# Menu

## Starters

**CHEESE BOARD** \$23 WINE SUGGESTION - 2018 SAUVIGNON BLANC, JARDINE VINEYARD  
Central Coast Creamery cheese selection- Terra Bella fruit jam- Honey comb- Seasonal fruit-  
Candied walnuts- Hush Harbor Bread

**CHARCUTERIE BOARD** \$25 WINE SUGGESTION - 2018 ROSÉ, HUERHUERO VINEYARD  
Prosciutto- Finochionna salami- Spanish chorizo- Pickled seasonal vegetables- Marinated olives-  
Grilled sourdough wheat- Baguette

**HOUSE-CUT POMMES FRITES** \$11 WINE SUGGESTION - BRUT  
Roasted garlic- Parmesan- Rosemary- Cured lemon aioli

**MUSSELS AND PRAWNS** \$17 WINE SUGGESTION - 2018 ALBARIÑO, HUERHUERO VINEYARD  
Spanish chorizo- Pickled fennel- Leeks- Spiced tomato broth- Grilled rustic sourdough

**BURRATA** \$13 WINE SUGGESTION - 2018 VERMENTINO, HUERHUERO VINEYARD  
Marinated cherry tomato- Basil and pine nut gremolata- Bacon - White balsamic- Grilled rustic sourdough

**AVOCADO TOAST** \$13 WINE SUGGESTION - 2018 VERDEJO, HUERHUERO VINEYARD  
Persian cucumber- Breakfast radish- Sugar snap peas- Poached egg- Lemon- Grilled rustic sourdough

## Salads

**CALIFORNIA CAESAR** \$13 WINE SUGGESTION - 2018 CHARDONNAY, MISTRAL VINEYARD, MONTEREY  
Gem lettuce- Avocado- Cherry tomato- Parmesan- Rustic crouton- Whole grain mustard dressing

**BABY KALE** \$13 WINE SUGGESTION - 2018 SAUVIGNON BLANC, JARDINE VINEYARD  
Grilled asparagus- Bell pepper compote- Heirloom grains- Feta cheese- Sherry vinaigrette

**BUTTER LETTUCE** \$14 WINE SUGGESTION - 2018 VIOGNIER, HUERHUERO VINEYARD  
Candied walnuts- Peach- Pickled red onion- Central Coast Creamery Big Rock Blue dressing

## Sandwiches (choice of house-cut pommes frites or house salad)

**VINA ROBLES BURGER** \$21 WINE SUGGESTION - 2016 CABERNET SAUVIGNON  
8 oz. grass-fed beef- VR Cab caramelized onions- Portobello mushroom- Raclette- Arugula- Roasted garlic aioli- Brioche

**ALBACORE TUNA MELT** \$19 WINE SUGGESTION - 2015 PETITE SIRAH  
Caper crema- Zaatar- Heirloom tomato- Arugula- Frisée- White cheddar- Grilled rustic sourdough

**FRIED CHICKEN** \$19 WINE SUGGESTION - 2017 THE ARBORIST OR 2018 CHARDONNAY, MISTRAL VINEYARD, MONTEREY  
Gem lettuce- Watercress- Pickled red onion- White cheddar- Ciabatta- Buttermilk dressing

## Sides

**FRIED / POACHED EGG** \$3  
**HALF AVOCADO** \$3  
**THICK-CUT BACON** \$4  
**HUSH-HARBOR BREAD WITH JAM & BUTTER** \$6  
**HOUSE SALAD** \$8  
**SEASONAL FRUITS / BERRIES** \$6  
**SKIRT STEAK** \$11  
**CHICKEN BREAST** \$8  
**GRILLED PRAWNS** \$11

## Snacks

**MARCONA ALMONDS** \$5  
Olive oil- Crispy rosemary- Sea salt  
**MARINATED OLIVES** \$5  
Mediterranean spices- Olive oil  
**HOUSE BBQ CHIPS** \$9  
Sour cream and caramelized onion dip

## Beverages

**HOUSE-CRAFTED...**  
**STRAWBERRY BASIL LEMONADE** \$4  
**MANGO MINT LEMONADE** \$4  
**SUPER BERRY MOCKTAIL** \$4  
**COKE / DIET COKE / SPRITE / ICED TEA** \$3  
**AQUA PANNA** \$6 (half liter)  
**PELLEGRINO SPARKLING** \$6 (half liter)

**VINA ROBLES**  
VINEYARDS & WINERY