



## Bar Menu

Soup of the day a.q.

Butter Lettuce, braised beets, candied walnuts, pt. reyes blue cheese, house dressing 11

Crispy Calamari, malted vinegar aioli, chipotle cocktail sauce 12

American Kobe Beef Carpaccio, fried potatoes, crème fraîche, coriander 13

Cayucos Red Abalone, cherry tomatoes, purslane, organic pancetta, mint 16

Local Charter Oak Beef Burger, organic white cheddar, cracked wheat bun, shoestring fries 13

Smoked Gouda and Porter Fondue, garlic toast, andouille sausage, broccolini 12

Herb Marinated Flatiron Steak, caramelized shallots, shoestring fries, cabernet butter 19

Pan Roasted Dungeness Crab Cakes, caper-thyme gribiche, tabasco vinaigrette 16

Seared Yellowfin Tuna, fried green tomatoes, frisée, rémoulade, cured lemon 13

Artisan Cheese Plate, four cheeses with paired accompaniments 13

\*\*\*

### Sides

Garlic Herb Shoestring Fries  
Crispy Onion Rings, housemade ketchup  
Jalapeño Cornbread, lavender honey butter  
all sides 5

**Artisan sources local and organic produce whenever possible. We serve proteins that are wild caught or sustainably farmed that do not contain growth hormones or antibiotics.**

**artisanpasorobles.com 805.237.8084**