



SAN LUIS OBISPO COUNTRY CLUB

MARKET COCKTAILS

10

MISSION OLD FASHION

SWEET

FOUR ROSES BOURBON, LOCAL FIG
BLACK WALNUT BITTERS

BITTERSWEET SYMPHONY

BITTER

BACARDI OCHO RUM, ANTICA CARPANO
VERMOUTH, TRIPLE SEC, POMEGRANATE SYRUP

BREAKFAST MARTINI

SOUR

BEEFEATER GIN, ORANGE LIQUEUR
LEMON JUICE, HOUSE-MADE MARMELADE

FALL CLASSIC

SAVORY

SUNTORY TOKI 10YR, ROSEMARY & MAPLE
SYRUP, ORANGE, LEMON, ROSEMARY SALT

WHITE & ROSÉ

| | |
|---------------------------|----|
| TANGENT SAUVIGNON BLANC | 8 |
| PAUL LATO SAUVIGNON BLANC | 14 |
| BRICKBARN GRENACHE BLANC | 10 |
| SLOCC CHARDONNAY | 6 |
| TOLOSA CHARDONNAY | 9 |
| CHAMISAL CHARDONNAY | 11 |
| BONNY DOON ROSÉ | 9 |

WINE BY THE

GLASS

PROSECCO & SPARKLING

| | |
|--------------------------|----|
| LA MARCA PROSECCO 187 ML | 10 |
| IRON HORSE SPARKLING | 10 |
| VEUVE CLIQUOT CHAMPAGNE | 15 |

RED WINE

| | |
|--------------------------|----|
| TALLEY ESTATE PINOT NOIR | 12 |
| TOLOSA ESTATE PINOT NOIR | 10 |
| SLOCC CABERNET | 6 |
| SANS LIEGE GSM | 9 |
| BRAVE & MAIDEN CAB BLEND | 10 |
| AUSTIN HOPE CABERNET | 14 |

DRAFT BEER

| | | | | | |
|----------------|-----|-----------------|-----|----------------------|-----|
| MICHELOB ULTRA | 4 | BARRELHOUSE IPA | 5 | C.C.B. PALE ALE | 5 |
| TRUMER | 4.5 | FIRESTONE DBA | 4.5 | LAGUNTAS PALE ALE | 4.5 |
| FIRESTONE 805 | 4.5 | | | M. SPECIAL BROWN ALE | 5.5 |

SLO PIZZA

SMALL 9 / LARGE 18

MARGHERITA

FRESH BURRATA, TOMATO, BASIL

ROASTED VEGETABLE

BELL PEPPER, ZUCCHINI, ONION
TOMATO, OLIVES, FETA

BBQ CHICKEN

ROASTED CHICKEN, BACON
GREEN ONION, CILANTRO

GARLIC RANCH CHICKEN

BACON, ARTICHOKE HEARTS
TOMATO, RED ONION, WHITE SAUCE

SAUSAGE & MUSHROOM

FENNEL SAUSAGE, WILD MUSHROOM
CAMELIZED ONION

MEAT LOVERS

PEPPERONI, SAUSAGE, HAM
BACON, SALAMI

BUILD YOUR OWN

SMALL 7 + EACH TOPPING 1
LARGE 14 + EACH TOPPING 2

ARTICHOKE HEARTS
BACON
BELL PEPPER
CAMELIZED ONION
CHICKEN
HAM
JALAPENO
MUSHROOM
OLIVES
PEPPERONI
PINEAPPLE
ROASTED GARLIC
SALAMI
SAUSAGE
TOMATO

ALL DAY CLUB CLASSICS

FISH & CHIPS

BEER BATTERED ALASKAN
COD, FRIES, COLESLAW
13
ADD TWO PRAWNS
4

FISH TACOS ^{GFA}

BLACKENED MAHI
CABBAGE, PICO DE GALLO
GUACAMOLE
SMOKED CHILE CREMA
14

ALBACORE POKE

SEAWEED, AVOCADO
JALAPENO
WONTON CRISPS
WASABI, EEL SAUCE
15

BRUSSELS ^{GF}

BACON, BLUE CHEESE
AGED BALSAMIC
ROASTED GARLIC AIOLI
LEMON
10

CHEESEBURGER ^{GFA}

HOUSE-GROUND 1/2 LB.
PATTY, CHEDDAR CHEESE
LETTUCE, TOMATO, ONION
11

STEAK SANDWICH ^{GFA}

OPEN-FACED
ON A FRENCH ROLL
FRIES & SALAD
21

NACHOS ^{GF}

CARNE ASADA, BEANS
JALAPENOS, GUACAMOLE
SOUR CREAM, SALSA
16

SLOCC SLIDERS

BEEF PATTIES, LTO
AMERICAN CHEESE
THOUSAND ISLAND
10

SEASONAL STARTERS

GRILLED CALIFORNIA ARTICHOKE ^{GF, V}
ROASTED GARLIC & SMOKED PAPRIKA AIOLI 12

HEIRLOOM TOMATO & BURRATA ^{GF, V}
ARUGULA, EVOO, BALSAMIC, BASIL 12

TEMPURA PRAWNS
JICAMA SLAW, SCALLIONS
MANGO CHUTNEY, CHILI OIL 14

PORK FRIED RICE
PORK BELLY, RAINBOW CHARD
FRIED EGG, TOASTED GARLIC 10

CRAB TOAST
DUNGENESS CRAB, AVOCADO, RADISH
PICKLED FRESNO CHILES GRILLED SOURDOUGH 15

DUCK SAUSAGE ^{GF}
APPLE & SAUERKRAUT SALAD
STONE GROUND MUSTARD 15

SOUPS & GREENS

SOUP OF THE DAY
CUP 4 BOWL 6

HOUSE-MADE CHILI
CUP 4 BOWL 6

CHICKEN TORTILLA SOUP ^{GF}
GRILLED CHICKEN, AVOCADO
CHEDDAR CHEESE, SOUR CREAM
CRISPY TORTILLA STRIPS 9

LITTLE GEM ^{GF}
LOCAL APPLES, GRAPES, TOASTED PECANS
HUMBOLDT FOG, PICKLED ONION
CHAMPAGNE VINAIGRETTE 10

ICEBERG WEDGE ^{GF}
THICK CUT BACON, EGG, TOMATOES
RADISH PICKLED ONION
BLUE CHEESE DRESSING 10

LOCAL MARKET GREENS ^{GFA, V}
BABY GREENS, CUCUMBER
TOMATO, CARROTS, RADISH
CHOICE OF DRESSING 7

BROWN DERBY COBB ^{GF}
ICEBERG, DICED CHICKEN, BACON
AVOCADO, TOMATO, EGG, BLUE CHEESE
CHOICE OF DRESSING 11 / 15
SUBSTITUTE N.Y. STEAK 4

CAESAR ^{GFA}
ROMAINE, WHITE ANCHOVIES
PARMESAN, CROUTONS
CAESAR DRESSING 7 / 11
ADD CHICKEN 5, SALMON 7

GRILLED PRAWN COBB ^{GF}
BABY GREENS, ICEBERG, AVOCADO, BACON
EGG, SUNDRIED TOMATOES, GOAT CHEESE
GREEN GODDESS DRESSING 13 / 16

STEAK SALAD ^{GF}
ROMAINE, CORN, TOMATOES, BLACK BEANS
CHEDDAR CHEESE, SOUR CREAM, GUACAMOLE
CRISPY TORTILLA STRIPS 18



LAND & SEA

BAKED EGGPLANT & BURRATA ^V
OVEN-ROASTED TOMATOES
ARUGULA, FENNEL, BASIL PESTO 19

ROASTED SALMON ^{GF}
QUINOA, BUTTERNUT SQUASH, RAINBOW CHARD
TOASTED PEPITAS, MOLE ROJO 28

LOBSTER LINGUINI
PATTY PAN SQUASH, SPINACH
BASIL, LOBSTER BUTTER 30

WAGYU SHORT RIB ^{GF}
VANILLA-SWEET POTATO PUREE, BRUSSELS
PICKLED ONIONS, BRAISE SAUCE 27

COUNTRY STYLE MEATLOAF
YUKON GOLD MASHED POTATOES, BACON
GREEN BEANS, PORCINI GRAVY 22

RACK OF LAMB ^{GF}
SPAGHETTI SQUASH, BACON, SPINACH
GOAT CHEESE, FIGS, LAMB JUS 35

BABY BACK RIBS ^{GF}
SWEET POTATO FRIES
TOASTED PEANUT-SCALLION SLAW
BOURBON BBQ SAUCE 24

MARY'S ROASTED CHICKEN ^{GFA}
SOUR CREAM & CHIVE MASHED POTATOES
CORN, TOMATOES, CARAMELIZED ONIONS
CARROTS, HONEY-APPLE CIDER SAUCE 23

FROM THE GRILL

ALL DISHES ARE ACCOMPANIED WITH MARKET VEGETABLES & CHOICE OF:
MASHED POTATOES, BAKED POTATO OR WILD RICE

ADD LOBSTER TAIL - MP

SALMON ^{GF} 26

14 OZ RIBEYE STEAK ^{GF} 32

CHICKEN ^{GF} 21

8 OZ BACON
WRAPPED FILET ^{GF}

8 OZ PRIME TOP SIRLOIN ^{GF} 24

RACK OF LAMB ^{GF} 35

35

12 OZ PRIME NY STEAK ^{GF} 34