



SAN LUIS OBISPO COUNTRY CLUB

MARKET COCKTAILS

10

THE FULL MONTE

SWEET

MONTENEGRO AMARO, KNOB CREEK RYE,
ANGOSTURA, ORANGE

RUM'S IN THE SIDECAR

SOUR

DIPOLMATICO RESERVA RUM, PIERRE FERRAND
DRY CURACAO, LOCAL LEMON

THE BITTERS & THE BEES

BITTER

MICHAEL OLIVIER CREMANT DE LIMOUX, HOUSE
HONEY SUGAR CUBE, CHOICE OF BITTERS

SMOKEY THE PEAR

SAVORY

EL JIMADOR TEQUILA, SPICED PEAR JUICE,
SOMBRA MEZCAL, LIME, AGAVE

WINES BY THE GLASS

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

ASK ABOUT OUR PREMIUM
BY THE GLASS LIST

PROSECCO & SPARKLING

MICHEL OLIVER CREMANT	7
LA MARCA PROSECCO 187 ML	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	SEASONAL TAP	MP	HOPPY POPPY IPA	5.5
TRUMER	4.5	ROTATING LOCAL CRAFT	MP	C.C.B. PALE ALE	5
FIRESTONE 805	4.5			FIRESTONE DBA	4.5

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
14
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
11

CHEESEBURGER ^{GFA}

HOUSE-GROUND 1/2 LB.
PATTY, CHEDDAR CHEESE
LETTUCE, TOMATO, ONION
12

STEAK SANDWICH ^{GFA}

OPEN-FACED
FRENCH ROLL,
FRIES & SALAD
21

NACHOS ^{GF}

CARNE ASADA
BEANS, JALAPENOS
GUAC, CREMA, SALSA
16

SLOCC SLIDERS

BEEF PATTIES
AMERICAN CHEESE
LTO, THOUSAND ISLAND
11

SEASONAL STARTERS

CHEESE PLATE GFA, V

CHEF SELECTION OF THREE CHEESES,
SEASONAL FRUIT PRESERVE
CANDIED NUTS, ROSEMARY CRACKER 15

GRILLED CALIFORNIA ARTICHOKE GF, V

ROASTED GARLIC & SMOKED PAPRIKA AIOLI 12

HEIRLOOM TOMATO & BURRATA GF, V

ARUGULA, BALSAMIC REDUCTION
EXTRA VIRGIN OLIVE OIL, BASIL 12

BAJA SHRIMP COCKTAIL GFA

SPICY TOMATO BROTH, AVOCADO
CUCUMBER, RED ONION, CILANTRO 15

LAMB POPS GF

CHARRED EGGPLANT PUREE, BALSAMIC ONIONS
MARINATED FETA, SALSA VERDE 18

SURF & TURF

BEEF YAKATORI, TEMPURA SALMON BELLY, EDAMAME
SESAME AIOLI, ORANGE SOY VINAIGRETTE 17

SOUPS & GREENS

SOUP OF THE DAY

CUP 4 BOWL 6

TOMATO SOUP GFA, V

BASIL PESTO
FONTINA SOURDOUGH GRILLED CHEESE 10

ICEBERG WEDGE GF

THICK CUT BACON, EGG, TOMATOES
RADISH, PICKLED ONION
BLUE CHEESE DRESSING 10

BROWN DERBY COBB GF

ICEBERG, DICED CHICKEN, BACON
AVOCADO, TOMATO, EGG, BLUE CHEESE
CHOICE OF DRESSING 11 / 15
SUBSTITUTE N.Y. STEAK 4

GRILLED PRAWN COBB GF

BABY GREENS, ICEBERG, AVOCADO, BACON
EGG, SUNDRIED TOMATOES, GOAT CHEESE
GREEN GODDESS DRESSING 13 / 16

HOUSE-MADE CHILI

CUP 4 BOWL 6

ANTIPASTO SALAD GF

SALAMI, ARTICHOKE, KIDNEY & GARBANZO BEANS
KALAMATA OLIVES, MOZZARELLA, PEPPERONCINI
TOMATO, CUCUMBER, HERB VINAIGRETTE 11

LOCAL MARKET GREENS GFA, V

BABY GREENS, CUCUMBER, TOMATO
CARROTS, RADISH
CHOICE OF DRESSING 7

CAESAR GFA

ROMAINE, WHITE ANCHOVIES
PARMESAN, CROUTONS
CAESAR DRESSING 7 / 11
ADD CHICKEN 5, SALMON 7 OR STEAK 7

STEAK SALAD GF

ROMAINE, CORN, TOMATOES, BLACK BEANS
CHEDDAR CHEESE, SOUR CREAM, GUACAMOLE
CRISPY TORTILLA STRIPS 18

LAND & SEA

CHILE RELLENO V

ROASTED SQUASH, CORN, JACK CHEESE
BLACK BEAN PUREE, CHARRED AVOCADO
SALSA MOLCAJETE, LIME CREMA 19

SHRIMP CURRY GF

BROCCOLI, SWEET POTATO, PEAS, SCALLIONS
BASMATI RICE, CILANTRO, BASIL, CHILI OIL 24

SALMON GF

TABBOULEH, CHARRED EGGPLANT PUREE, ASPARAGUS
PRESERVED LEMON, DILL, CUCUMBER YOGURT 26

ALBACORE GF

CHANTERELLES, CAULIFLOWER, LYONNAISE POTATOES
SPINACH, MEYER LEMON, BROWN BUTTER 28

MARY'S ROASTED CHICKEN GFA

SOUR CREAM & CHIVE MASHED POTATOES
CORN, TOMATOES, CARAMELIZED ONIONS
CARROTS, HONEY-APPLE CIDER SAUCE 23

BUCATINI BOLOGNESE

BOLOGNESE SAUCE, BASIL, PARMESAN
HOUSEMADE RICOTTA 18

POT ROAST GF

MARBLE POTATOES, BABY CARROTS, SPRING ONION
BRUSSEL SPROUTS, HORSERADISH CHIMICHURRI 25

AL PASTOR PORK CHOP GF

GREEN CHILE TAMALE, PINEAPPLE
PICKLED ONION, AVOCADO SALSA VERDE 26

FROM THE GRILL

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

SALMON GF 26

CHICKEN GF 21

RACK OF LAMB GF 35

ADD LOBSTER TAIL - MP

8 OZ BACON
WRAPPED FILET GF

35

14 OZ RIBEYE STEAK GF 32

8 OZ PRIME TOP SIRLOIN GF 24

12 OZ PRIME NY STEAK GF 34