



CHEESE & CHARCUTERIE

Estate Walnuts, Fruit Preserves, Mustards, Baguette

MEMBER 20 | GUEST 25
ADD CHARCUTERIE 10

THREE CHEESES

Mount Tam Organic Triple Cream, Pt. Reyes
Idiazabal Smoked Sheep's Milk, Spain
Fourme D'Ambert Bleu Unpasteurized, France

CHARCUTERIE

Alle-Pia Nduja Chili, Sundried Tomato, Garlic
Alle-Pia Cacciatore Garlic, Black Pepper
Prosciutto Domestic Salt Cured Ham

Wholesome Harvest

We are committed to only sourcing from our local farmers, ranchers, fishermen and artisans.
We strive to serve seasonal, wild and organic ingredients whenever possible.
Ask us about our Wholesome Harvest Program & Organic Chef's Garden.

Halter Ranch Burger Charter Oak Beef, Alpine Swiss, Dill Pickles, Russian Dressing, Fries **Member 15 | Guest 18**
Suggested Pairing 2018 Ancestor **Add House Smoked Bacon 3**

Haley's Harvest Salad Organic Garden Greens, Radish, Estate Walnuts, Halter Honey & Strawberry Vinaigrette, Osgood Chevre **Member 12 | Guest 14**
Suggested Pairing 2019 Picpoul Blanc

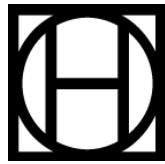
Windrose Lamb Burger House Ground Lamb, Halter American Cheddar, Arugula, Onion Black Garlic Aioli, Fries **Member 18 | Guest 22**
Suggested Pairing 2018 Cabernet Sauvignon **Add House Smoked Bacon 3**

Wild Alaskan Halibut Tacos Yeasted Batter, Celery, Cabbage Slaw, Cilantro-Lime Crema, Chilis, Onion, Housemade Corn Tortillas **Member 16 | Guest 20**
Suggested Pairing 2019 Rose

Grilled Bella Sage Quail GF Honey-Garlic Tamari Glaze, Haley's Harvested Greens, Chilis Citrus Vinaigrette, Halter Habanero Hot Sauce **Member 19 | Guest 23**
Suggested Pairing 2018 Syrah

Salumi Sandwich Alle-Pia Mortadella, Sopressa & Coppa, Fontina, Pepperoncini Lemon Aioli, Oregano Vinaigrette **Member 12 | Guest 15**
Suggested Pairing 2018 CDP

Tortellini en Brodo Lazy Arrow Mangalista Pork, Kale, Parmigiano, Roasted Bone Broth **Member 8 | Guest 10**
Suggested Pairing 2017 Syrah



N O N - A L C O H O L I C B E V E R A G E S

Members 4 | Guests 5

Coca-Cola Mexican
S. Pellegrino Sparkling
Acqua Panna Still Water

S. Pellegrino Sparkling Blood Orange
S. Pellegrino Sparkling Lemon
Thomas Kemper Root Beer

H A L T E R H O M E M A D E

*Seasonally Curated Goods Made From Ingredients Grown on Our Property
Found in Our Merchandise Floor*

Estate Honey Roasted Walnuts
Syrah Preserved Cherries
Grenache Blanc Preserved Apricots
Ancestor Mustard
Persimmon & Habanero Jam
Tuscan Blend Olive Oil
Halter Ranch Estate Honey

O U R L O C A L P U R V E Y O R S

Halter Ranch Organic Chef's Garden
Windrose Farms, Paso Robles
Pier 46, Templeton
Lazy Arrow Ranch, Santa Margarita
Rinconada Ranch, Santa Margarita
Breaking Bread Bakery, San Luis Obispo
Farmer Antonio's Organic Chicken, Atascadero
Emporio Alle-Pia Salami, Atascadero
Central Coast Creamery, Paso Robles

Brandon's Mushrooms, Santa Maria
Charter Oaks Style Meats, Templeton
Vivant Fine Cheese, Paso Robles
Olea Farms, Templeton
Bella Sage Rabbitry, Paso Robles
Big Sur Salts, Monterey
Kendall Farms, Atascadero
Osgood Farms, Paso Robles
Templeton Farmer's Market

THE PRICES ON OUR MENU REFLECT THE QUALITY OF INGREDIENTS SOURCED FROM OUR LOCAL FARMERS AND ARTISANS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WWW.HALTERRANCH.COM

