



## CHEESE & CHARCUTERIE

Estate Walnuts, Fruit Preserves, Mustards, Baguette

MEMBER 20 | GUEST 25

### Three Cheeses

Mount Tam *Organic Triple Cream, Pt. Reyes*  
Honey Bee *Honey, Goat Gouda, Netherlands*  
Penta Crème Bleu 5 *Crème, Wisconsin*

### Add Charcuterie 10

Alle-Pia Nduja *Chili, Sundried Tomato, Garlic*  
Alle-Pia Cacciatorino *Garlic, Black Pepper*  
Alle-Pia Coppa *Sweet & Mild, Rosemary, Garlic*

HALEY'S HARVEST SALAD    Organic Garden Greens, Radish, Estate Walnut    Member 12 | Guest 14  
Halter Honey & Strawberry Vinaigrette, Osgood  
Chevre

*SUGGESTED PAIRING 2019 PICPOUL BLANC*

## ESTATE OAK WOOD-FIRED PIZZAS

*Member 20 | Guest 24*

SALAMI | Cacciatorino, Pepperoncini, Oregano, Pomodoro, Mozzarella, Chili Flakes

*SUGGESTED PAIRING 2017 SYRAH*

MUSHROOM | Branden's Mushrooms, Chèvre, Roasted Garlic, Arugula, Truffle Arbequina

*SUGGESTED PAIRING 2018 CDP*

FRASCA | Mozzarella, Garden Basil, Pomodoro

*SUGGESTED PAIRING 2019 ROSÉ*

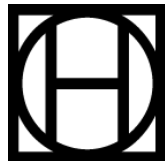
SAUSAGE | Charter Oak Berkshire, Pinenuts, Halter Estate Egg, Spring Rabe, Chili

*SUGGESTED PAIRING 2017 ANCESTOR*

BEE STING | Alle-Pia Capicola, Halter Honey, House Ricotta, Chili, Mozzarella, Pomodoro

*SUGGESTED PAIRING 2018 GRENACHE BLANC*

THE PRICES ON OUR MENU REFLECT THE QUALITY OF INGREDIENTS SOURCED FROM OUR LOCAL FARMERS AND ARTISANS.



## 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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

[WWW.HALTERRANCH.COM](http://WWW.HALTERRANCH.COM)

