



Halter Ranch celebrates the bounty from our certified organic farm.

We strive to constantly evolve with the micro-seasons providing a cuisine that honors the region's artisanal harvests.

Cheese & Charcuterie Artisanal Cheeses, Alle-Pia Charcuterie, House Made Mustards, Baguette, Walnuts, Preserves <i>Pairs well with 2021 Rose</i>	Member 36 Guest 40
Haley's Harvest Salad Pecorino, Yaya Carrots, Pearl & Sora Radishes, Loquat-Honey Vinaigrette <i>Add Morro Bay Wild Salmon 12</i> <i>Pairs well with 2021 Rose</i>	Member 14.4 Guest 16
Crispy Garden Squash Parmigiano Reggiano, Estate Carrots, Radish, Loquat-Honey Vinaigrette <i>Pairs well with 2021 Rosé</i>	Member 15.3 Guest 17
Venison Bratwurst House Made Local Venison Sausage, Garden Pickles, White Peach Mostarda, Garlic, Shallots <i>Pairs well with 2021 CDP</i>	Member 20.7 Guest 23
Halter Ranch Burger Smoked Cheddar, Heirloom Tomato, Red Onion, Smoke Sauce, Brioche, Herb Fries <i>Pairs well with 2018 Cabernet Sauvignon</i>	Member 20.7 Guest 22
Steak Frites Dry Aged Strip Loin, Ancestor Glace de Viande, Shallot <i>Pairs well with 2018 Ancestor</i>	Member 32.4 Guest 36
Morro Bay Wild Salmon Squash From Our Farm, Mighty Cap Mushrooms, Persillade <i>Pairs well with 2021 Picpoul Blanc</i>	Member 29.7 Guest 34
Arugula Pesto Casarecce Stracciatella, Parmigiano Reggiano, Tomatoes, Basil <i>Pairs well with 2021 Vermentino</i>	Member 23 Guest 23

Parties of 7 or more are subject to 20% gratuity. No separate checks.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.