



HALTER RANCH

Halter Ranch celebrates the bounty from our certified organic Le Jardin du Chef. We strive to constantly evolve with the micro-seasons providing a cuisine that honors the region's artisanal harvests.

Land

Windrose Organic Greens	Estate Walnuts, Radish, Goat Gouda, Halter Honey & Strawberry Vin, Sesame <i>Suggested Pairing:</i> 2019 VERMENTINO	Member 15 Guest 18
Mushroom Crostini	Preserved Mighty Cap Mushrooms, Wild Child Chevre, Brown Butter, Pinenuts <i>Suggested Pairing:</i> 2018 CDP	Member 16 Guest 19
Estate Kale Salad	Apple, Garden Cucumber, Parmesan, Carrot, Marcona, Lemon Thyme Vin <i>Suggested Pairing:</i> 2018 GRENACHE BLANC	Member 14 Guest 17

Sea

House Smoked Wild Salmon	Salad of Pickled Beets, Rocket, Creme Fraîche, Torn Croutons, Horseradish, Dill <i>Suggested Pairing:</i> 2018 GRENACHE BLANC	Member 20 Guest 24
Wild Alaskan Halibut Tacos	Yeasted Batter, Cilantro - Lime Crema, Cabbage, Chips & Salsa <i>Suggested Pairing:</i> 2020 ROSÉ	Member 19 Guest 23
Grilled Wild Swordfish	Nduja Vinaigrette, Garden Caponata of Eggplant, Tomatoes, Basil and Pinenuts, <i>Suggested Pairing:</i> 2019 VERMENTINO	Member 22 Guest 27

Ranch

Ancestor Burger	Charter Oak Beef, Ancestor Onions, Dolce Gorgonzola, Garlic Aioli, Arugula, <i>Suggested Pairing:</i> 2018 ANCESTOR	Member 16 Guest 22
Grass-Fed Lamb Burger	Raclette Cheese, Smoked Garlic Aioli, Red Onion, Arugula, Challah Bun <i>Suggested Pairing:</i> 2018 SYRAH	Member 19 Guest 23

Cheese and Charcuterie

Estate Walnuts, Housemade Fruit Preserves, Mustards, Breaking Bread Baguette

Member 25 | Guest 30

Add Alle-Pia Charcuterie 10

Fourme D'Ambert	Unpasteurized Cow, France's Oldest Cheest	Nduja	Chili, Sundried Tomatoes, Garlic
Honey Bee	Honey, Goat Gouda, Netherlands	Cacciotorino	Black Pepper Salami, Garlic
Mount Tam	Organic Triple Cream Brie, Point Reyes	Coppa	Sweet & Mild, Rosemary, Garlic

The prices on our menu reflect the quality of ingredients sourced from our local farmers and artisans.



HALTER RANCH

NON-ALCOHOLIC BEVERAGES

Members 4 | Guests 5

S. Pellegrino Sparkling Blood Orange

S. Pellegrino Sparkling Lemon

Sunshine Yerba Mate Iced Tea

Coca-Cola

S. Pellegrino Sparkling

Acqua Panna Still Water

HALTER HOMEMADE

*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

Halter Ranch Estate Olive Olive Oils

Halter Ranch Estate Honey

OUR LOCAL PURVEYORS

Halter Ranch Organic Chef's Garden

Windrose Farms/ Finca Los Agaves, Paso Robles

Pier 46, Templeton

Lazy Arrow Camatta 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

Mighty Cap Mushrooms, 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

Gracious Greens, Grover Beach

Wild Child Creamery, Paso Robles

Sunshine Bottle Works, Atascadero

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

WWW.HALTERRANCH.COM

