



# 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

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<b>Windrose Organic Greens</b>	Estate Walnuts, Kohlrabi, Goat Gouda, Halter Honey & Strawberry Vin, Sesame <i>Suggested Pairing:</i> 2019 VIOGNIER	Member 15   Guest 18
<b>Estate Garden Tomatoes</b>	Burrata, Basil Pistou, Santa Rosa Plums, Estate Elderflower, Parmiggiano <i>Suggested Pairing:</i> 2020 ROSÉ	Member 16   Guest 19
<b>Mushroom Crostini</b>	Preserved Mighty Cap Mushrooms, Wild Child Chevre, Brown Butter, Pinenuts <i>Suggested Pairing:</i> 2018 CDP	Member 16   Guest 19
<b>Estate Kale Salad</b>	Mutsu Apple, Garden Cucumber, Parmesan, Carrot, Marcona, Lemon Thyme Vin <i>Suggested Pairing:</i> 2018 GRENACHE BLANC	Member 14   Guest 17

## Sea

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<b>House Smoked Wild Salmon</b>	Pickled Beets, Rocket, Creme Fraîche, Torn Croutons, Horseradish, Dill <i>Suggested Pairing:</i> 2018 GRENACHE BLANC	Member 20   Guest 24
<b>Wild Alaskan Halibut Tacos</b>	Yeasted Batter, Cilantro - Lime Crema, Cabbage, Chips & Salsa <i>Suggested Pairing:</i> 2020 ROSÉ	Member 19   Guest 23

## Ranch

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Add Estate Organic Egg 2  
Add Organic Avocado 2

<b>Halter Ranch Burger</b>	Charter Oak Beef, Raclette, Dill, Pickles, Russian Dressing, Fries, Brioche Bun <i>Suggested Pairing:</i> 2018 ANCESTOR	Member 17   Guest 21
<b>Grass-Fed Lamb Burger</b>	Smoked Garlic Aioli, Red Onion, Arugula, Cucumber Raita, 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

St. Agur Bleu	Pasteurized Cow, Salty, Creamy, Central France	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](http://WWW.HALTERRANCH.COM)

