



## restaurant alice at halter ranch

### for the table

cheese & charcuterie 40

artisanal cheeses, alle-pia salumi, walnuts, preserves, baguette, accoutrements

truffle & parm fries 12

parmigiano reggiano, ketchup

marinated olives 7

castelvetrano, mediterranean, extra virgin olive oil

### starters

kale salad 18

templeton valley farms winterbor kale, lemon-parmesan vin, garlic croutons

morro bay halibut ceviche 23

passionfruit, salmon roe, chilis, lime, cucumber, onion, cilantro, corn tostadas

halter ranch grass fed beef meatballs 24

estate beef, pecorino romano, san marzano tomato pomodoro, market peas, arugula

charred avocado 17

mole verde, pepitas, cilantro, escabeche vegetables, agave-lime vinaigrette

peas & burrata 20

cucumber, radish arugula, parmigiano reggiano, soft herbs, lemon-thyme vin

### mains

fish & chips 26

wild morro bay vermilion rock cod, seltzer batter, tartar sauce, lemon

aged ribeye 45

grilled maitake mushrooms, asparagus, pickled shallots, ancestor demi-glace

halter ranch burger 25

halter ranch estate grass fed beef, cheddar, garlic aioli, arugula, pickles, fries

beyond burger 3      gluten free bun 3

grilled mushrooms 28

mighty cap pearl mushrooms, gruyère, hazelnut, brown butter, farro, sunchokes

parties of 7 or more are subject to 20% gratuity.

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