

# The Lodge

Spring 2026

\$95

## FIRST

**Morro Bay Oyster**  
citrus, cucumber gf, df  
\*add caviar +20

**Crudo**  
Willow Creek salt, ginger, daikon gf, df

**Scallop Sunomono**  
salmon roe, sesame kimizu gf, df

**Leafy Greens Salad**  
radish, chardonnay vinaigrette v, gf

## SECOND

**Asparagus**  
sauce gribiche, cured yolk, crutons vg

**Woodfired Cabbage**  
smoked chicken fat, tofu whip, sancho peppercorn vo

**Chicory Salad**  
Banyuls vinaigrette, dates, Stepladder Creamery cheese, herbs, pepitas vg, dfo, gf

**Smoky Broth**  
Monterey Bay seaweed, winter vegetables, flowers, coconut oil df

## THIRD

**Steamed Grouper**  
bone vinegar butter, seaweed, potato, wild radish gfo

**Skirt Steak**  
sauce béarnaise, potato, mushroom, spinach gf

**Iberian Pork Chop**  
apple juice tare, Rancho Gordo beans, guanciale, chard, blue cheese gf

**Roasted Cauliflower**  
vadouvan, frigola, salsa macha vo

**Pepperoni Pizza**  
stracciatella, pickled onion, oregano, chive gfo

**Margherita Pizza**  
buffalo mozzarella, basil vg, gfo

## FOURTH

**Flourless Chocolate Torte**  
maple creme anglaise, luxardo cherry gf

**Panna Cotta**  
coastal herbs, pistachio, honey, vanilla gf

**Passionfruit sorbet**  
coconut whip, toasted coconut, macadamia v, gf

# Beverage Offerings

## WHITE WINE

	Bottle	Glass
Vermentino   Ryme   Carneros	48	18
Sauvignon Blanc   Grassini   Santa Barbara	54	21
Edelzwicker   Union Sacré   Paso Robles	50	19
Rosé   Denner Vineyards   Paso Robles	58	23
Riesling   Harmony Cellars   Central Coast   "off sweet"	48	18
Chardonnay   Harmony Cellars   Central Coast	48	21

## SPARKLING WINE

	Bottle	
Champagne Split   Charles de Fere   France	15	
Brut Sparkling   Je T'aime   France	30	
Brut Rose   Gosset   Champagne Region, France	120	
Brut Premiere Cuvée   Bruno Paillard   France	120	
NA Blanc de Blanc   Wolffer Spring in a Bottle mini	12	
NA Rose   Wolffer Spring in a Bottle	21	

## RED WINE

	Bottle	Glass
Pinot Noir   Scar of the Sea   SLO Coast	65	27
Red Blend   Beckman   Santa Ynez Valley <small>(51% Syrah, 38% Grenache, 6% Mourvedre, 5% Counoise)</small>	52	18
Sangiovese   Union Sacré   Paso Robles   chilled	42	17
Grenache   A Tribute to Grace   Los Alamos	65	27
Tempranillo   Epoch   Paso Robles	90	35
Cabernet Sauvignon   Treana   Paso Robles	45	18
Malbec   Hearst Ranch   Paso Robles	54	20
Syrah   Halter Ranch   Paso Robles	64	24
Mountain Zinfandel   Opolo   Paso Robles	58	22
Petite Sirah   Victor Hugo   Paso Robles	44	17
Pinot Noir   Paul Lato   Santa Lucia Highlands	75	
Zinfandel   Brochelle   Paso Robles	64	

## DESSERT WINE

	Bottle	Glass
Late Harvest Zinfandel   Tobin James "Liquid Love" 2009	40	15
"Fiorellino" Late Harvest Viognier   Mattina Fiore 2014	40	15
Graham's 20 Year Old Tawny Port   Portugal	80	18

## BOTTLED BEER

North Coast Old Rasputin Stout	9
North Coast Scrimshaw Pilsner	9
Estrella Galicia Lager	9
Uinta Brewing Lime Pilsner	9
Brother Thelonius Abbey Ale	9
Uinta Brewing Trop Nosh IPA	9
Anderson Valley West Coast IPA	9
Anderson Valley Boont Amber	9
Big Love Double IPA	9
Offshoot Baja Lager	9
Almanac Seasonal Sournova	10
Best Day Brewing   Non-Alcoholic Beer   Kölsch	7
Best Day Brewing   Non-Alcoholic Beer   West Coast IPA	7
Best Day Brewing   Non-Alcoholic Beer   Hazy IPA	7

## SPECIALTY DRINKS

Aperol Spritz	18
NA Aperol Spritz	10
Kyla Hard Kombucha   Coconut Crush / Passion Orange Guava	8
SLO Cider   Dry Rosé Apple	9
Seasonal Shrub   Strawberry Carrot Ginger (add sake +8)	12
Organic Treebones Garden Tea Pot	14
chamomile, rose, spearmint blend	
rosemary, sage, peppermint blend	
lemon verbena, pineapple sage blend	