



THE TAPROOM

AT THE HISTORIC SANTA MARIA INN



RED WINE

	<i>glass</i>	<i>bottle</i>
EARTHFLUENCE, Grenache <i>2018 / Santa Barbara County</i>	11	32
ALLAN HANCOCK COLLEGE, Pinot Noir <i>2022 / Santa Barbara County</i>	9	26
KLEEMEIER, Pinot Noir <i>2023 / Riverbench, Santa Barbara County</i>	12	36
GRA, Zinfandel <i>2018 / Tres Ninos Vineyard, Arroyo Grande Valley</i>	12	36
RANCHO SISQUOC, Merlot <i>2018 / Santa Barbara County</i>	12	36
J. LOHR SEVEN OAKS, Cabernet Sauvignon <i>2022 / Paso Robles</i>	11	32
ANDREW MURRAY, Syrah <i>2022 / Santa Ynez Valley</i>	12	35

WHITE WINE

	<i>glass</i>	<i>bottle</i>
STORM, Sauvignon Blanc <i>2023 / Santa Ynez Valley</i>	13	36
ALLAN HANCOCK COLLEGE, Chardonnay <i>2023 / Santa Barbara County</i>	8	25
CAMBRIA, Chardonnay <i>2022 / Katherine's Vineyard</i>	12	36
GRA, Semillon <i>2019 / Buttonwood Vineyard, Santa Ynez Valley</i>	12	36
RANCHO SISQUOC, Riesling <i>2023 / Santa Maria Valley</i>	11	32

COCKTAILS

Honey Cosmo <i>Titos vodka, Cointreau, pink grapefruit, lime, honey syrup, Grapefruit bitter</i>	14
The Hunter <i>Elijah Craig, cherry heering, luxardo liqueur, orange bitters</i>	14
Bees Knees <i>Nolets gin, lemon, honey syrup</i>	14
Paloma <i>Olmecca Altos Plata, grapefruit, soda, lime</i>	11
Dark & Stormy <i>Goslings black seal rum, lime juice, ginger beer</i>	12

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SHAREABLES

Crispy Artichoke Hearts (v)	10	Tri Tip Nachos	16
Lightly battered, served with house-made aioli		Refried beans, melted cheddar, jalapeno, pico de gallo sour cream and guacamole	
Bacon Wrapped Jalapenos (gf)	12	Chicken Wings	14
Stuffed with cream cheese, served with house-made ranch		Choice of buffalo, bbq, or mango habanero Served with carrots, celery and house-made ranch	
Caprese Salami Cups (gf)	13	Smoked Salmon Crostini	16
Crispy salami, cherry tomato, mozzarella ciliegini fresh basil and balsamic glaze		Cream cheese dill spread, smoked salmon served on toasted crostini and topped with capers	
Pretzel Bites	10		
Served with a bacon beer cheese sauce			

TAPROOM MAINS

Cali Chicken Club	16
Grilled chicken breast, applewood smoked bacon, avocado, lettuce, tomato, pepper jack cheese on ciabatta bread. Served with battered fries <i>Pairs well with Allan Hancock College Chardonnay</i>	
Chimichurri Steak Wrap	16
Grilled tri-tip, chimichurri, roasted bell peppers and onions, romaine lettuce in a flour tortilla Served with battered fries <i>Pairs well with Storm Sauvignon Blanc</i>	
Fish ‘N Chips	17
Panko beer battered ling cod, house-made tarter and cocktail sauce. Served with battered fries <i>*upgrade to garlic parmesan truffle fries +3</i> <i>Pairs well with Allan Hancock College Chardonnay</i>	
Chicken Caesar Sandwich	16
Parmesan cheese crusted sourdough, grilled chicken breast, romaine lettuce tossed with house-made dressing Served with battered fries <i>*upgrade to garlic parmesan truffle fries +3</i> <i>PAirs well with Cambria Chardonnay</i>	
Double Smash Burger	17
Angus beef patties, grilled onion, applewood smoked bacon, provolone and cheddar cheese, thousand island dressing on a brioche bun. Served with battered fries <i>*upgrade to garlic parmesan truffle fries +3</i> <i>Pairs well with J. Lohr Seven Oaks Cabernet Sauvignon</i>	
Signature Caesar Salad	12
House-made dressing, herb croutons, parmesan cheese add chicken +6 add salmon +8 <i>Pairs well with Gra Semillon</i>	
Mediterranean Steak Salad (gf)	17
Grilled tri-tip, romaine lettuce, kalamata olives, cucumber, cherry tomato, red onion with a cilantro avocado dressing <i>Pairs well with Storm Sauvignon Blanc</i>	

FOR ADDITONAL MENU OPTIONS

