THE TAPROOM
AT THE HISTORIC SANTA MARIA INN

SHAREABLES

Crispy Artichoke Hearts (v) 10
Lightly battered, served with house-made aioli

Bacon Wrapped Jalapenos (gf) 12
Stuffed with cream cheese, served with house-made ranch

Caprese Salami Cups (gf) 13
Crispy salami, cherry tomato, mozzarella ciliegini
fresh basil and balsamic glaze

Pretzel Bites 10
Served with a bacon beer cheese sauce

Tri Tip Nachos 16
Refried beans, melted cheddar, jalapeno, pico de gallo
sour cream and guacamole

Chicken Wings 14
Choice of buffalo, bbq, or mango habanero
Served with carrots, celery and house-made ranch

Smoked Salmon Crostini 16
Cream cheese dill spread, smoked salmon
served on toasted crostini and topped with capers

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
Pairs well with Allan Hancock College Chardonnay

Chimichurri Steak Wrap 16
Grilled tri-tip, chimichurri, roasted bell peppers and onions, romaine lettuce in a flour tortilla
Served with battered fries
Pairs well with Storm Sauvignon Blanc

Fish 'N Chips 17
Panko beer battered ling cod, house-made tarter and cocktail sauce. Served with battered fries
**upgrade to garlic parmesan truffle fries +3*
Pairs well with Allan Hancock College Chardonnay

Chicken Caesar Sandwich 16
Parmesan cheese crusted sourdough, grilled chicken breast, romaine lettuce tossed with house-made dressing
Served with battered fries **upgrade to garlic parmesan truffle fries +3*
PAirs well with Cambria Chardonnay

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 **upgrade to garlic parmesan truffle fries +3*
Pairs well with J. Lohr Seven Oaks Cabernet Sauvignon

Signature Caesar Salad 12
House-made dressing, herb croutons, parmesan cheese
add chicken +6 add salmon +8
Pairs well with Gra Semillon

Mediterranean Steak Salad (gf) 17
Grilled tri-tip, romaine lettuce, kalamata olives, cucumber, cherry tomato,
red onion with a cilantro avocado dressing
Pairs well with Storm Sauvignon Blanc

FOR ADDITONAL MENU OPTIONS

LUNCH DINNER

THE TAPROOM

AT THE HISTORIC SANTA MARIA INN

RED WINE

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

WHITE WINE

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

COCKTAILS

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