

THE CENTURY ROOM
AT THE HISTORIC SANTA MARIA INN

SHAREABLES

Rosemary olive batard, french baguette, balsamic vinegar
extra virgin olive oil, red hawaiian salt topped butter

Lightly battered, served with house-made aioli

Stuffed with cream cheese, served with house-made ranch.

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

Topped with toasted baguette and melted gruyere cheese

GREENS

Feta, mandarin oranges, Santa Maria valley strawberries
hard-boiled egg, red onion, candied pecans and a jamaica
vinaigrette add chicken +6

Grilled tri-tip, romaine lettuce, kalamata olives, cucumber, cherry tomato, red onion with a cilantro avocado dressing

House-made dressing, herb croutons, parmesan cheese
add chicken +6 add salmon +8

White rice, mixed greens, pickled ginger, sunomono, spicy mayo, avocado, edamame, crispy wonton strips, ponzu reduction, seaweed salad, creamy wasabi

**Substitute crispy tofu for vegetarian option*

LUNCH MAINS

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

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

Handmade corn tortillas, lightly battered ling cod, pineapple relish, jalapeno cream sauce, sour cream, cabbage, avocado served with mixed green salad with jamaica dressing
Pairs well with Cambria Chardonnay

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

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 Storm Sauvignon Blanc

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

Fettuccine pasta topped with freshly made ragu sauce, fresh basil and garlic bread
Pairs well with Andrew Murray Syrah



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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