

THE CENTURY ROOM

AT THE HISTORIC
SANTA MARIA INN

STARTERS

Five Cheese Arancini (v)	9
crispy risotto bites, roasted garlic tomato sauce, drizzled with basil oil and Parmesan	
Avocado Bruschetta (v)	12
smashed avocado on crostini, roasted corn, feta, lime crema, tajin	
Jojo Potato Nachos (gf,v)	14
Seasoned wedges tossed in cheddar cheese sauce, jalapeños, pico de gallo, black beans and chipotle ranch.	
Tri Tip Sliders (3)	14
shaved tri tip, cheddar cheese, sliced pickle, smoky BBQ, topped with an onion ring on brioche bun	

FLATBREADS & BOWLS

Tri-Tip Verde Flatbread	16
roasted tomato salsa verde, mozzarella, roasted bell peppers, cotija cheese, lime crema	
BBQ Chicken Flatbread	15
caramelized onion, tender chicken, mozzarella, smoky bbq sauce and house-made ranch	
Zucchini & Tomato Pesto Flatbread (v)	14
grilled zucchini, mushrooms, tomato pesto sauce, mozzarella, balsamic glaze	
Ahi Poke Bowl (gf)	18
baby gem, white rice, pickled ginger, mango, vegan spicy mayo, avocado, edamame, shredded jicama, Ponzu reduction, seaweed, creamy wasabi	
Honey Chipotle Salmon Bowl (gf)	18
baby gem, white rice, roasted corn, avocado, cabbage slaw, house-made sweet chili vinaigrette	

GREENS

Baby Gem Caesar (gf,v)	13
halved lightly grilled, shaved parmesan, caperberries, house-made anchovy lime Caesar dressing add chicken 6 add salmon 8	
Radicchio Steak Salad (gf)	17
baby gem and radicchio blend, tri-tip, roasted corn, cotija cheese, cherry tomato, pickled red onion, chipotle ranch	
Mango Avocado Crunch (gf,v)	15
baby gem, cubed mango, shredded jicama, red onion, avocado, house-made sweet chili vinaigrette	

SOUPS

Signature French Onion	Cup 7	Bowl 10
topped with toasted baguette & gruyere		
Chef’s Chili	Cup 8	Bowl 12
house-made chili featuring weekly chef-inspired ingredients		

SANDWICHES & SMASHES

Served with choice of battered fries or Jojo potatoes

Jicama Slaw Crispy Chicken	16
shredded jicama cabbage slaw, avocado, lime crema, chipotle ranch on a brioche bun	
Grilled Chicken Melt	15
smashed avocado spread, cherry tomato, red onion, melted cheddar cheese on sourdough bread	
Double Smash Burger	16
two smash patties, grilled onions, applewood smoked bacon, melted provolone and cheddar cheese, Thousand Island dressing on a brioche bun	
Pastrami Smash Burger	18
Single smash patty, thinly shaved pastrami, melted Gruyère cheese, Dijon truffle aioli on a brioche bun.	
Ghost Smash Burger	17
two smash patties, ghost habañero cheese, goat cheese, caramelized onions, applewood smoked bacon, grilled jalapeño, house-made ghost pepper spread	

PLATES

Chipotle Lime Chicken (gf)	26
grilled chicken breast, chipotle ranch, roasted corn, charred broccolini, cilantro lime rice	
Mango Habanero Fish Tacos	18
three house-made tortillas, beer-battered rockfish, shredded jicama-cabbage slaw, lime crema, mango salsa	
Rockfish ‘N Chips	17
beer-battered rockfish, served with Jojo potatoes, house-made malt vinegar tarter sauce and cocktail sauce	
Farro Mushroom Salmon	30
grilled salmon, farro risotto, roasted mushrooms	
Grilled Steak Verde (gf)	40
chef’s choice of cut, roasted corn with sweet chili vinaigrette, salsa verde, garlic roasted fingerling potatoes	