



THE CENTURY ROOM

AT THE HISTORIC SANTA MARIA INN

SHAREABLES

Bread To Share (v)	7
Rosemary olive batard, french baguette, balsamic vinegar extra virgin olive oil, red hawaiian salt topped butter	
Bacon Wrapped Jalapenos (gf)	12
Stuffed with cream cheese, served with house-made ranch	
Tri Tip Sliders	14
Thinly shaved tri tip, melted cheddar cheese, sliced pickle, crispy onion ring, smoky bbq sauce on brioche	
BBQ Chicken Flatbread	15
melted cheese, chicken, caramelized onion, drizzled with bbq sauce and ranch	
Margherita Flatbread (v)	13
San Marzano tomato sauce, fresh mozzarella, banana peppers, basil, olive oil	
Tri Tip Verde Flatbread	16
roasted tomato salsa verde, melted cheese, roasted peppers, cotija cheese, drizzled with lime crema	

GREENS

Strawberry Spinach Salad (gf)(v)	13
Feta, mandarin oranges, Santa Maria valley strawberries hard-boiled egg, red onion, candied pecans and a jamaica vinaigrette add chicken +6	
Mediterranean Steak Salad (gf)	17
Grilled tri-tip, romaine lettuce, kalamata olives, cucumber, cherry tomato, red onion with a cilantro avocado dressing	
Signature Caesar Salad	12
House-made dressing, herb croutons, parmesan cheese add chicken +6 add salmon +8	
Ahi Poke Bowl	18
White rice, mixed greens, pickled ginger, sunomono, spicy mayo, avocado, edamame, crispy wonton strips, ponzu reduction, seaweed salad, creamy wasabi	
French Onion Soup	cup 7 bowl 10
Topped with toasted baguette and melted gruyere cheese	

LUNCH MAINS

Cali Chicken Club	16
Grilled chicken breast, applewood smoked bacon, avocado, lettuce, tomato, pepper jack cheese on ciabatta bread. Served with battered fries *upgrade to garlic parmesan truffle fries +3 <i>Pairs well with Allan Hancock College Chardonnay</i>	
Ensenada Fish Tacos	16
Handmade corn tortillas, lightly battered ling cod, pineapple relish, jalapeno cream sauce, sour cream, cabbage, avocado served with mixed green salad with jamaica dressing <i>Pairs well with Cambria Chardonnay</i>	
Fish 'N Chips	17
Panko beer battered ling cod, house-made tarter and cocktail sauce. Served with battered fries <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 *upgrade to garlic parmesan truffle fries +3 <i>Pairs well with Storm Sauvignon Blanc</i>	
Double Smash Burger	16
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 <i>Pairs well with J. Lohr Seven Oaks Cabernet Sauvignon</i>	
Pastrami Smash Burger	18
Single smash patty topped with shaved pastrami, melted gruyere, dijon truffle aioli on a brioche bun Served with battered fries <i>Pairs well with Gra Zinfandel</i>	
Ghost Smash Burger	17
double smash patty, goat cheese, caramelized onion, crispy bacon, grilled jalapeno, ghost pepper cheese on a brioche bun. Served with battered fries <i>Pairs well with Andrew Murray Syrah</i>	