

THE CENTURY ROOM

AT THE HISTORIC
SANTA MARIA INN

STARTERS

Five Cheese Arancini (v) 10

six golden risotto bites, creamy vodka sauce, topped with crispy prosciutto and parmesan

Avocado Bruschetta (v) 12

smashed avocado on four 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) 15

shaved tri tip, cheddar cheese, sliced pickle, smoky BBQ, topped with an onion ring on brioche bun

Bread to Share (v) 7

rosemary olive batard, french baguette, balsamic vinegar, extra virgin olive oil

FLATBREADS

Tri-Tip Verde Flatbread 17

roasted tomato salsa verde, mozzarella, roasted bell peppers, cotija cheese, lime crema

BBQ Chicken Flatbread 15

red onion, tender chicken, mozzarella, smoky bbq sauce, house-made ranch, cilantro

Zucchini & Tomato Pesto Flatbread (v) 14

grilled zucchini, mushrooms, tomato pesto, mozzarella, balsamic glaze

GREENS

Chopped Caesar (gf,v) 13

romaine, shaved parmesan, caperberries, house-made anchovy lime Caesar dressing
add chicken 6 add salmon 8

Steakhouse Chopped Salad 19

6oz marinated skirt steak, romaine, tomato, cucumber, bacon bits, house-made ranch dressing

Strawberry Jicama Salad 13

mixed greens, jicama, strawberries, cucumber, goat cheese, almonds, balsamic vinaigrette

SOUP

Signature French Onion Cup 7 Bowl 10
topped with toasted baguette & melted Gruyère cheese

Chef's Chili Cup 8 Bowl 12
house-made featuring rotating chef-inspired ingredients

FROM THE GRILL

Steak Frites (gf) 40

8 oz. sirloin, seasoned jojo potatoes, garlic aioli
pairs well with J. Lohr Cabernet Sauvignon

Farro Mushroom Salmon 30

grilled salmon, farro risotto, roasted mushrooms
pairs well with Cambria Chardonnay

Chipotle Lime Chicken (gf) 26

grilled chicken breast, chipotle ranch, roasted corn, charred broccolini, cilantro lime rice
pairs well with Stolpman Sauvignon Blanc

Hot Honey Pork Chop 25

glazed 12 oz. pork chop, roasted broccolini, fingerling potatoes
pairs well with Rancho Sisquoc Reisling

COASTAL FAVORITES

Fish 'N Chips 18

panko beer-battered red snapper, served with Jojo potatoes, house-made malt vinegar tartar sauce and cocktail sauce
pairs well with a rotating lager or blonde ale

Mango Habanero Fish Tacos 18

three house-made tortillas, beer-battered red snapper, shredded jicama-cabbage slaw, lime crema and mango salsa
pairs well with a rotating lager

Shrimp Vodka Linguine 19

linguine, sauteed shrimp, creamy vodka sauce, parmesan cheese, fresh basil, garlic bread
pairs well with Allan Hancock Chardonnay

Ahi Poke Bowl (gf) 19

romaine, white rice, pickled ginger, mango, vegan spicy mayo, avocado, edamame, shredded jicama, ponzu reduction, seaweed, creamy wasabi
pairs well with Stolpman Sauvignon Blanc

Green Goddess Salmon Bowl 23

grilled salmon, mixed greens, brown rice, avocado, cucumber, pickled onion, sliced almonds, green goddess dressing
pairs well with Cambria Chardonnay

SANDWICHES & SMASHES

Served with choice of battered fries or Jojo potatoes

Jicama Slaw Crispy Chicken Sandwich 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

Pastrami Rueben 18

shaved pastrami, swiss cheese, sauerkraut, house-made Russian dressing on sourdough

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 19

single smash patty, shaved pastrami, melted Gruyère cheese, Dijon truffle aioli on a brioche bun.