

# Valle

EATERY + BAR

## SOUPS

**TORTELLINI MINISTRONE (V)**  
Seasonal veggies — 10

**CHICKEN TORTILLA SOUP**  
Tortilla strips, corn, beans — 11

## SALADS (V)

*Add On:*

*Grilled Chicken — 9*

*Grilled Salmon — 11*

## SPRING STRAWBERRY SALAD

Arugula, spinach,  
feta cheese, cucumber,  
cherry tomatoes,  
poppyseed dressing — 14

## GREEK SALAD

Romaine, cucumbers,  
bell pepper, feta cheese, onions,  
tomatoes, olives, oregano,  
lemon dressing — 14

## HOUSE GARDEN

Mixed greens, carrots, tomatoes,  
cucumbers, croutons — 12

## SHAREABLE PLATES

**GUACAMOLE & CHIPS (V)**  
— 15

## BRUSCHETTA

Tomato, mozzarella, basil, garlic, balsamic,  
extra virgin olive oil — 14

## BATTERED ARTICHOKE

Fennel garlic aioli — 14

## HOT WINGS

House BBQ 🌶️ or mango honey habanero 🌶️🌶️ — 16

## VALLE TACOS (GF)

SERVED WITH LOMPOC BEANS

## PORK BELLY

Goat cheese, salsa verde, shredded cabbage — 16

## LOMPOC TACOS

Tri-tip, salsa verde, shredded cabbage, pico de gallo — 16

## BATTERED BAJA FISH TACOS

Cabbage, pico de gallo, crema, avocado aioli — 16

## CORN POBLANO TACOS

Zucchini, mushrooms, micro-cilantro, lime crema — 14

## PIZZAS

*Add On:*

*Additional topping — 1.50 each*  
*Gluten free — 2*

## MUSHROOM & PESTO (V)

Goat cheese — 16

## PEPPERONI & OLIVES

Castelvetrano olive — 16

## MARGHERITA (V)

Mozzarella, tomato, basil — 16

## SAUSAGE & JALAPEÑO

— 17

## ASPARAGUS & CAMELIZED FENNEL — 16

## MEAT LOVERS

Pepperoni, sausage,  
bacon — 19

## CHICKEN ALFREDO

Bacon, basil — 18

## BURGERS & SANDWICHES *Choice of soup, salad, fries or potato chips*

**VALLE BURGER** Arugula, tomato, pickle, bacon, cheddar, mayo — 16

**PINEAPPLE TERIYAKI BURGER** Butter lettuce, red onion — 17

**CALI BURGER** Beef patty, tri-tip, charred Anaheim pepper, pepper jack, avocado mash — 18

**CALI CHEESE STEAK** Anaheim peppers, mushrooms, onion, pepper jack, Guajillo mayo, bolillo roll — 18

**FRIED CHICKEN WAFFLE SANDWICH** Hot honey, housemade slaw 🌶️ — 18

## FULL PLATES *Served from 5pm to close • Includes choice of soup or salad*

*Split plate charge \$9*

**6 oz PETITE FILET MIGNON** Mushroom demi glace, fingerling potatoes, seasonal veggies — 35

**BONE-IN RIBEYE** Fried onions, fingerling potatoes, seasonal veggies — 46

**BBQ BABY BACK RIBS** Full rack, coleslaw, fingerling potatoes — 38 • Half rack — 22

**HERB ROASTED CHICKEN** Housemade BBQ, fingerling potatoes, seasonal veggies — 30

**GRILLED SALMON** Lemon butter sauce, fingerling potatoes, seasonal veggies — 32

## KIDS *(12 and under)*

**CHEESE QUESADILLA** (add chicken \$2) *(Choice of fries or sliced apples)* — 13

**CHEESE PIZZA** (add toppings \$1/ea) — 12

**HAMBURGER** (add cheese \$1) *(Choice of fries or sliced apples)* — 13

**KID'S SUNDAE** — 3.50 • **KID'S DRINK** — 3.50

## SIDES

**HOUSE MADE FRIES** — 6

**HOUSE MADE CHIPS** — 7

**GARLIC BREAD** — 5

## HANDMADE DESSERTS

### AFFOGATO

Side of pistachio cannolis — 14

**STRAWBERRY CHOCOLATE  
MOUSSE CAKE** — 13

### CHURROS

Vanilla ice cream, caramel sauce — 12

## SPECIALTY COCKTAILS *hand-crafted, made fresh*

**BEAST OF BOURBON** Local Rod & Hammer's bourbon, cherry liqueur, bitters and orange bitters, smoked rosemary syrup — 15

**PURPLE RAIN** Local Tin City vodka, violet liqueur, Blue Curaçao, lime, pineapple, hibiscus, simple syrup — 14

**ROCKET LAUNCH** House-infused Torada tequila, Vecinos Mezcal, lime, pineapple, cilantro, jalapeño, chili powder, agave — 13

**CUCUMBER BASIL GIMLET** Titos vodka, Cointreau, lime and lemon, basil, cucumber, simple syrup — 15

**APEROL CITRUS SPRITZER** Nikolai American vodka, orange & mandarin citrus, champagne, soda — 14

**PINK RIVIERA** Local Big Sur gin, prickly pear, lemon, egg white, dragon fruit, pink sugar — 14

**DRAGON FRUIT & BERRIES MOJITO** Barbarossa white rum, lime, berries, dragon fruit, mint, sugar — 14

**BLACK MANHATTAN** Local Rod & Hammer's Straight Rye whiskey, Averna amaro, orange and regular bitters, dark cherry — 15

**PINEAPPLE JALAPEÑO MARGARITA** Corazon Blanco tequila, triple sec, fresh pressed pineapple, lime, jalapeño, pink salt — 13

**SPRING IN FRANCE** Hennessy Cognac, Cointreau, mandarin orange citrus, lemon, sugar, brulée — 15

## WHITE BY THE GLASS

*Corkage \$15 per bottle*

2022 **SAUVIGNON BLANC** STARLANE Santa Ynez Valley 14 / 35

2022 **CHARDONNAY** ZOTOVICH Sta. Rita Hills 14 / 35

## RED BY THE GLASS

*Corkage \$15 per bottle*

2021 **VALLE RED BLEND** HOUSE WINE BY PALI WINERY 14 / 35

2022 **PINOT NOIR** PALI HUNTINGTON Santa Barbara County 14 / 43

2019 **MERLOT** GAINEY Santa Ynez Valley 14 / 35

2022 **CABERNET SAUVIGNON** FIRESTONE Paso Robles 14 / 35

2020 **SYRAH** ZOTOVICH Sta. Rita Hills 14 / 35

## CRAFT BEER

5.50 — 12 oz • 7.00 — 16 oz

### BLONDE ALE • 805

FIRESTONE • 4.5% Paso Robles CA

### MEXICAN LAGER • AGUA SANTA

FIG MOUNTAIN • 4.9% Buellton CA

### RED ALE

KARL STRAUSS • 5.8% San Diego CA

### MIND HAZE

FIRESTONE • 6.2% Paso Robles CA

### DOUBLE IPA • BIG SUR

BARRELHOUSE • 9.3% Paso Robles CA

### CHIEF PEAK IPA

TOPA TOPA • 7.1% Ventura CA

### CALI SQUEEZE BLOOD ORANGE

FIRESTONE • 5.4% Paso Robles CA

### OATMEAL NITRO STOUT

BARRELHOUSE • 6.0% Paso Robles CA

### MICHELOB ULTRA

4.2% St. Louis, MO

### ROTATING HANDLE

## ESPRESSO MENU

CAFÉ LATTE — 4.25

CHAI LATTE — 5

CAFÉ AMERICANO — 3

CAPPUCCINO — 3.25

ICED VANILLA LATTE — 5

Add extra shot of espresso — 1.50 (to all drinks) • Add extra pump of syrup — 1.00 (to all drinks)

## BOTTLES

**DOMESTIC:** BUD LIGHT, BUDWEISER, COORS LIGHT, MICHELOB ULTRA, MILLER LIGHT, NON-ALCOHOLIC — 5

**IMPORT:** CORONA, MODELO ESPECIAL, STELLA ARTOIS — 5.50

## NON-ALCOHOLIC

**FOUNTAIN DRINKS** (Coke, Diet Coke, Coke Zero, Orange Fanta, Sprite, Pink Lemonade, Dr. Pepper, Raspberry Iced Tea) — 3.75

**HOT TEA OR CUP OF COFFEE** — 3.75

**HOT CHOCOLATE** — 4

**JUICE** (Apple, Orange or Cranberry) — 4

**MILK** (Whole and 2%) — 4

**S. PELLEGRINO SPARKLING WATER** 500mL — 5

**ICED TEA** — 3.75

**SEASONAL HOUSEMADE LEMONADES** — 5 (non-refillable)