

the oak grill

SLO

CA

BONVOY CONTINENTAL

OVERNIGHT OATS 8

rolled oats, fresh fruit, dried fruit, coconut, honey

PARFAIT 8

greek yogurt, fruit, honey, apricot coulis, coconut

FRUIT BOWL 8

fresh fruit & berries

PASTRY 6

assorted fresh baked pastries

BENEDICTS

TRADITIONAL BENE 16

english muffin, ham, hollandaise, poached egg

CRAB CAKE BENE 19

crab cake, arugula, radish, hollandaise, poached egg, old bay

COWBOY BENE 17

english muffin, sausage patty, hollandaise, poached egg

BRUNCH ENTREES

ACAI BOWL 15

acai sorbet, berries, granola, toasted coconut, honey

SMOKED SALMON BAGEL 17

smoked salmon, toasted bagel, dill cream cheese, arugula

BREAKFAST SANDWICH 16

brioche bun, egg, cheddar, bacon, herb aioli, crispy potatoes

THREE EGG BREAKFAST 17

choice of three eggs, bacon, crispy potatoes

GARDEN OMELETTE 16

seasonal vegetables, cheddar, choice of crispy potatoes or side salad

BREAKFAST BURRITO 18

egg, sausage or bacon, cheese, avocado, pico de gallo

CHILAQUILES 17

tomatillo salsa, tortilla chips, pickled red onion, crema, queso fresco, two eggs

PANCAKES 14

blueberry compote

STUFFED FRENCH TOAST 16

fresh seasonal berries, whipped cream

TOASTS

AVOCADO TOAST 16

avocado mash, arugula, radish, sourdough, feta, balsamic glaze

BERRY HONEY MASCARPONE 16

honey coated berries, vanilla honey mascarpone

CROQUE MONSIEUR 18

ham, gruyere, white cheddar, sourdough, bechamel

SALADS

CHICKEN CAESAR 16

romaine, parmesan, crouton, creamy parmesan dressing

GREENS & GRAINS 16

arugula, feta cheese, farro, strawberries, balsamic glaze, lemon vinaigrette

WEDGE 17

red onion, blue cheese, bacon, breadcrumbs, buttermilk dressing

SANDOS

SHORT-RIB SANDO 18

toasted sourdough, fresno chilies, caramelized onions, cheddar cheese, horseradish cream

TURKEY CLUB 17

roasted turkey breast, avocado mash, bacon, cheddar, herb aioli, fries

SLO BURGER 21

1/2 lb beef patty, lettuce, pickle, cheddar, dijonnaise

FRIED CHICKEN SANDWICH 18

chicken thigh, honey butter, iceberg lettuce, pickle

PIZZA

MARGHERITA 20

tomato sauce, basil leaves, mozzarella

MUSHROOM 20

tomato sauce, chive, mozzarella, wild mushroom blend

PIG & FIG 24

garlic chili oil, prosciutto, fig, mozzarella, arugula, balsamic

1000 PEAKS 22

aged ham, pineapple, sea salt, mozzarella, caramelized onion, crushed red pepper

SIDES

BACON OR CHICKEN SAUSAGE 6

BREAKFAST POTATOES 6

CROISSANT BEIGNETS with seasonal preserves 8

LOCAL BERRIES 6

TOAST sourdough or brioche 4

HERB FRIES 10



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SLO CA

COFFEE

- ESPRESSO 4
- GIBRALTAR 5
- AMERICANO 5.5
- LATTE 5
- CAPPUCCINO 5.5
- COLD BREW 5
- DIRTY CHAI 6

COLD PRESSED JUICES

- GOLDEN MORNING 8**
pineapple, golden beets, ginger, orange
- GREEN DEW 8**
honeydew, cucumber, spinach, celery
- BERRY APPLE 8**
green apple, raspberry, strawberry

**Limited availability*

LOCALLY BLENDED TEA

- PEPPERMINT SYNERGY 6
- COCONUT CHAI 6
- SAN LUIS SUNSET 6
- JASMINE GREEN 6
- VANILLA ROOIBUS 6
- ENGLISH BREAKFAST 6
- MELLOW MIND 6

COCKTAILS

- FRENCH 75 16**
gin, lemon, sparkling
- ESPRESSO MARTINI 14**
vodka, espresso, demerara
- CORPSE REVIVER NO. 2 16**
gin, lillet, gran gala, lemon
- WEEKENDER 15**
bourbon, pimm's, lemon
- BLOODY MARY 14**
vodka, house bloody mix
- APEROL SPRITZ 15**
aperol, prosecco, soda

BEER & CIDER

- ANTIGUA KRUSH IT! 9** *crisp & bright*
kolsh
- FS DBA 9** *crisp & bright*
english pale ale
- FS 805 CERVEZA 9** *crisp & bright*
mexican style lager
- ANTIGUA HOP HARVEST 9** *hoppy*
ipa
- FS MINDHAZE 9** *hoppy & hazy*
hazy ipa
- ANTIGUA MAI BACH 9** *malty*
red lager
- ANTIGUA PORTER 9** *dark & roasted*
porter

WINE

- BRUT CUVÉE 13**
laetitia vineyards NV | arroyo grande valley
- PINOT GRIGIO 12**
j dusi 2022 | paso robles, ca
- SAUVIGNON BLANC 13**
groundwork 2022 | paso robles, ca
- CHARDONNAY 14**
stephen ross 2022 | edna valley
- PINOT NOIR 14**
timbre "supergroup" 2022 | slo county
- GRENACHE 15**
epoch 2021 | york mountain
- CABERNET SAUVIGNON 18**
halter ranch 2019 | paso robles, ca

