



serving Templeton since 1994

starters

basket of assorted breads & pickled vegetable plate for the table
(extra bread or pickled vegetables \$7 ea.)

- mom herten's famous garlic bread** 8
- warm goat cheese & roasted garlic** – olive oil toast 15
- california ocean mist artichoke** – chipotle chile lime mayonnaise 16
- tempura shrimp** – 5 shrimp * spicy peanut sauce * Asian slaw 26
- ancho chile duck & cheese quesadilla** – salsa fresca * avocado & chipotle salsa 15
- kung fu pork baby back ribs** - secret Asian bbq sauce 19



salads & soup

- caesar salad** – romaine heart * anchovy – garlic croutons * parmesan reggiano 13
- chopped wedge salad** – creamy blue dressing * tomato * crumbled blue * bacon 15
- original ian's salad** – bay shrimp * bacon * goat cheese * blue cheese * balsamic vinaigrette 18
- no nonsense salad** – sun dried tomato ranch * balsamic vinaigrette * creamy blue cheese 10
- mexican tortilla soup** – tortilla whiskers * lime crema 10

from the wood burning grill

- usda prime angus top sirloin** 8oz
- Italian salsa verde * tomato olive vinaigrette * seasonal vegie * roasted garlic mashed potatoes 35
- filet mignon** big cut - 8oz 65 small cut - 5oz 47
- mighty cap mushrooms confit * point reyes blue butter * seasonal vegie * au gratin potato cake
- aged angus ribeye** 14oz
- 3 salsas * goat cheese & corn stuffed poblano chile * jalapeno cheese mashed potatoes 69
- bbq baby pork back ribs** – ian's secret bbq sauce * seasonal vegie * shoestring fries 37
- ancho chile-apricot jam glazed double cut pork chop** (limited availability)
- seasonal vegie * sweet fries 39
- new zealand rack of lamb chops**
- sweet chile bacon bbq sauce * seasonal vegies * herb roasted golden potatoes 39

from the stove

- macadamia nut & panko crusted king salmon**
- ginger sesame vinaigrette * Asian slaw * cucumber salad * jasmine rice 36
- jambalaya pasta** – jidori chicken * shrimp * andouille sausage
- garlic, peppers & onion * Cajun seasoning * creme fraiche * parmesan reggiano 35
- burrata ravioli**
- mighty cap mushroom cream sauce * asparagus * sun dried tomatoes * torn burrata 29

wood fired pizza

dough by "BLACK SHEEP SOURDOUGH MICRO BAKERY"

- ru nuts** – pistachio pesto * Italian sausage * fresh mozzarella * fresh oregano 23
- alle pia** – calabrese salami * onion * pepperoncini * crushed tomato sauce * fresh mozzarella 24
- margherita** – crushed tomato sauce * fresh mozzarella * fresh basil 22

on a bun (shoestring fries)

- ABC** - ½ lb American kobe * avocado * nueske's bacon * cheddar cheese * lettuce * tomato 29
- bbq'd jidori chicken** – avocado * nueske's bacon * crispy onions * pepper jack cheese * lettuce 26



20% gratuity added for parties of 7 guests or more * split checks – max 4 /table

substitutions or changes to menu items may result in an extra charge

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions. not all ingredients are always listed

wine corkage fee \$30 / 750ml bottle * dessert charge 8/person

*** house wines***

au bon climat
by jim clendenen
the late great mind behind
pinot noir * chardonnay
pinot blanc
14/glass 42/ bottle

cabernet sauvignon
by Chateau Margene
17/glass 52/ bottle

chardonnay

talley vnyd ½ bottle 23
dunites slo coast ava 48
scar of the sea, bassi ranch 62
j. lohr, santa lucia highlands 55
sea smoke, srh 110

sauvignon blanc

onx, field day 29
cadre, edna valley 43
story of soil, grassini vnyd 47
spottswode, napa 62

other whites & rosé

kinero cellars grenache rosé 39
alban viognier 46
j dusi pinot grigio 38
shadow run grenache blanc 39

sparkling wines

rava rosé 58
j sparkling cuvee 52

*** beer & cider ***

firestone - walker 7
805 cervesa * DBA *union jack

barrelhouse brewing 7
ipa * sunny daze * mango ipa
big sur 10

founders breakfast stout 8
michelob ultra 7 stella artois 7
stella zero (na) 7
tin city cider, poly dolly 7

*** soft drinks ***

coke * diet coke * sprite * dr. pepper 3/can
fresh brewed iced tea 5 hot tea 3
organic lemonade or arnold palmer 5/btl
san pellegrino sparkling water .5 ltr 5/btl
french roast coffee & decaf 5

*** wine by the glass***

adelaida chardonnay, HMR vnyd 14 42 btl
rococo chenin blanc 14 42 btl
diablo paso albariño 14 42 btl
cloak & dagger sauvignon blanc 15 44 btl
turley zinfandel 16 48 btl
talley vnyd pinot noir, estate 18 56 btl
austin hope cabernet sauvignon 18 80 ltr
encell vnyd. malbec 17 52 btl
zanoli syrah 18 54 btl
sparkling wine 187ml 17
prosecco 187 ml 17

cabernet sauvignon

"M", mcprice meyers & billy 52
hansen winery 62
whalebone 78
j. lohr, hilltop 66
chateau margene 100

other reds & blends

opolo merlot 45
red door ranch counoise 52
cutbow wines grenache 72
volatus tempranillo 56
guyomar petite sirah 72
clesi sangiovese 52
dunning cabernet franc 63
epoch red blend 98
bovino vnyds gsm 44
tablas creek patelin red 46
bob wine, by whalebone 52

pinot noir

talley vnyd, estate ½ btl 30
windemere, edna valley 48
foxen winery, santa maria 52

syrah

ecluse 56
halter ranch 58

zinfandel

eberle 48
bella luna fighter pilot red 59
turley, pesenti vnyd 62
zin alley 94

limited availability

saxum g2 '22 175
saxum, broken stones '22 175
sea smoke southing 1.5l 300

linne calodo wines

sticks & stones' 22 130
cherry red '23 130
rising tides '21 130
problem child '22 125