



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 20
- caesar salad – romaine heart * anchovy – garlic croutons * parmesan reggiano 16
- chopped wedge salad – creamy blue dressing * tomato * crumbled blue * bacon 16
- original ian's salad – bay shrimp * bacon * goat cheese * blue cheese * balsamic vinaigrette 19
- no nonsense salad – sun dried tomato ranch * balsamic vinaigrette * creamy blue cheese 12
- mexican tortilla soup – tortilla whiskers * lime crema 12

while they last

- baked jumbo lump crab cake – fennel slaw * creole mustard aioli 28
- ancho chile-apricot jam glazed double cut pork chop - seasonal vegie * sweet fries 39
- ru nuts pizza – pistachio pesto * Italian sausage * fresh mozzarella * basil 24
- alle pia pizza – calabrese salami * n'duja sauce * italian sausage * fresh mozzarella * hot honey 26

from the wood burning grill & stoves

- prime top sirloin 8oz
Italian salsa verde * grilled onions agrodolce * seasonal vegie * herb roasted potatoes 37
- filet mignon 8oz
cabernet – olive sauce * point reyes blue * seasonal vegie * roasted garlic mashed potatoes 59
- aged ribeye “double r ranch” 14oz
3 salsas * goat cheese & corn stuffed poblano chile * jalapeno cheese mashed potatoes 64
- bbq baby pork back ribs – seasonal vegie * shoestring fries 38
- macadamia nut & panko crusted fresh alaskan halibut
ginger sesame vinaigrette * Asian slaw * cucumber salad * cilantro lime jasmine rice 44
- jambalaya pasta - chicken * shrimp *andouille sausage
garlic, peppers & onion * Cajun seasoning * creme fraiche * parmesan Reggiano 36
- Jidori chicken & spring vegetable pasta
asparagus * peas * artichokes * tomatoes *crème fraiche * nueske's bacon * parmesan reggiano 29
- grilled poblano chile – stuffed with goat cheese, corn & peppers
tomatillo chipotle salsa * avocado salsa * pico de gallo slaw * black beans * lime cilantro rice 24
- the abc - ½ lb “double r ranch” american kobe burger
avocado * nueske's bacon * cheddar cheese * shoestring fries 29

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 specially 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

dunites slo coat ava 42
kinero cellars, talley vnyd ag 52
the hilt, srh 48
j. lohr, santa lucia highlands 55
sea smoke, srh 110

sauvignon blanc

cadre, edna valley 43
story of soil, grassini vnyd 47
spottswode, napa 62

other whites & rosé

alban viognier 46
j dusi pinot grigio 42
harmony white riesling 39
liquid farms rosé 44

sparkling wines

rava rosé 68
j sparkling cuvee 70

8 zero 5 (na)

***barrelhouse brewing* 7**

ipa * sunny daze * mango ipa
big sur 10

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

*** soft drinks ***

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

*** wine by the glass***

turley zinfandel rosé 12 36btl
diablo paso albariño 14 42 btl
cloak & dagger sauvignon blanc 14 44 btl
rococo chenin blanc 14 42 btl
turley zinfandel 16 48 btl
austin hope cabernet sauvignon 18 80 1 lt
tablas creek patelin red 16 46 btl
bob wine, by whalebone 17 52 btl
champagne 187ml 17 prosecco 187 ml 17

cabernet sauvignon

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

other reds & blends

donati merlot, immigrant 55
encell vnyd. malbec 52
cutbow wines grenache 72
volatus tempranillo 56
guyomar petite sirah 72
clesi sangiovese 52
dunning vnyd cabernet franc 63
epoch red blend 98

pinot noir

windemere, edna valley 48
foxen winery, santa maria 52
jack creek 80

syrah

jonata, todos 56
halter ranch 52
onx wines, reckoning 46
zanoli wines 64
ecluse 69

zinfandel

bella luna fighter pilot red 66
turley, pesenti vnyd 62
eberle 48
zin alley 94

limited availability

saxum g2 '22 200
saxum james berry '22 200
sea smoke southing 1.5l 300
linne calodo, sticks & stones 140
linne calodo, the martian 140