



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** 10
- warm goat cheese & roasted garlic - olive oil toast** 17
- california ocean mist artichoke - chipotle chile lime mayonnaise** 18
- tempura shrimp - 5 shrimp * spicy peanut sauce * Asian slaw** 26
- ancho chile duck & cheese quesadilla - salsa fresca * avocado & chipotle salsa** 18
- kung fu pork baby back ribs - secret Asian bbq sauce** 21



salads & soup

- caesar salad - romaine heart * anchovy - garlic croutons * parmesan reggiano** 16
- chopped wedge salad - creamy blue dressing * tomato * crumbled blue * bacon** 17
- 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

from the wood burning grill

- snake river farms prime american wagyu top sirloin** 8oz
- horseradish crème fraiche * seasonal vegie * roasted garlic mashed potatoes 38
- filet mignon** 7oz
- wild & exotic mushroom confit * point Reyes blue butter * seasonal vegie * au gratin potato cake 62
- angus ribeye steak** 13oz
- 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** 39
- ancho chile-apricot jam glazed double cut pork chop** (limited availability)
- seasonal vegie * sweet potato fries 41
- ABC burger** ½ lb snake river farms American kobe
- avocado * Nueske's bacon * cheddar cheese * lettuce * tomato * shoestring fries 32

from the stove & wood burning oven

- macadamia nut & panko crusted king salmon**
- ginger sesame vinaigrette * Asian slaw * cucumber salad * jasmine rice 39
- cast iron pan roasted jidori chicken breast**
- lemon & fresh herb crème fraiche sauce * seasonal vegies * roasted garlic mashed potatoes 35
- jambalaya pasta - jidori chicken * shrimp * andouille sausage**
- garlic, peppers & onion * Cajun seasoning * creme fraiche * parmesan reggiano 37
- wild mushroom & black truffle ravioli**
- wild & exotic mushroom cream sauce * sun dried tomatoes * spinach * gorgonzola cheese 34



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
16/glass 48/ bottle

chardonnay

dunites, slo coast 46
tyler, santa barbara 48
j. lohr, santa lucia highlands 55
sea smoke chardonnay 110

sauvignon blanc

onx winery 39
spottswoode, napa 65

other whites & rosé

rococo chenin blanc 42
eberle viognier 46
j dusi pinot grigio 32
turley zinfandel rosé 36
shadow run grenache blanc 39

sparkling wines

rava blanc de blanc 62
paris valley road brut 52

beer

firestone - walker 805 cervesa 7
firestone - walker DBA 7
founders breakfast stout 8
michelob ultra 7
stella artois 7
bud light 7
dos equis xx 7
michelob ultra zero (na) 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

desparada wines sauvignon blanc 14 42
cadre white blend beautiful stranger 13 39
diablo paso albariño 13 39
encell vineyards malbec 16 48
austin hope cabernet sauvignon 19 80 ltr
brochelle zinfandel 18 54

sparkling wine 187ml 17
prosecco 187 ml 17

cabernet sauvignon

gray wolf winery 48
hansen winery 65
whalebone 81
j. lohr, hilltop 69
chateau margene 90

other reds & blends

opolo merlot 48
volatus tempranillo 55
guyomar petite sirah 75
clesi sangiovese 55
dunning cabernet franc 66
epoch red blend 98
bovino vnyds gsm 52
cloak & dagger cryptology 46
tablas creek patelin red 46
saxum g2 '22 180
saxum, heart stone '22 180
linne calodo cherry red '23 130

pinot noir

talley vnyd, arroyo grande 60
windemere, edna valley 48
sea smoke pinot noir, "10" 160
sea smoke pinot noir, southing 160

syrah

zanoli wines 54
halter ranch 60

zinfandel

zin alley 94
turley, juvenile 48