



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 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 * 19

grilled poblano chile stuffed with goat cheese & corn – 3 salsas * 19

four cheese flatbread - roasted tomatoes * fresh basil * fresh arugula salad * 24

salads & soup

no nonsense salad – sun dried tomato ranch * balsamic vinaigrette * creamy blue cheese * 12

caesar salad – romaine heart * anchovy – garlic croutons * parmesan reggiano * 18

chopped wedge salad – creamy blue dressing * tomato * crumbled blue * bacon * 18

original ian's salad – bay shrimp * bacon * goat cheese * blue cheese * balsamic vinaigrette * 21

mexican tortilla soup – tortilla whiskers * lime crema * 12

from the wood burning grill

ABC burger ½ lb snake river farms American kobe

avocado * nueske's bacon * cheddar cheese * lettuce * tomato * shoestring fries * 34

usda prime top sirloin 8oz

fresh herb salsa * seasonal vegie * grilled potato wedges & peppers * 34

filet mignon 7oz

horseradish demi glacé * point reyes blue butter * seasonal vegie * au gratin potato cake * 57

angus ribeye steak 14 oz

3 salsas * goat cheese & corn stuffed poblano chile * jalapeno cheese mashed potatoes * 62

bbq baby pork back ribs – ian's secret bbq sauce * seasonal vegie * shoestring fries * 38

ancho chile-apricot jam glazed double cut pork chop (limited)

seasonal vegie * sweet potato fries * 41

bbq'd rack of new zealand lamb chops

sweet chile – bacon bbq sauce * seasonal vegetables * herb roasted potatoes * 49

from the range

pan roasted Jidori chicken breast – stuffed with garlic herb cheese * wrapped in prosciutto

white wine pan sauce * seasonal vegetables * grilled scallion mashed potatoes * 37

macadamia nut & panko crusted salmon filet

ginger sesame vinaigrette * Asian slaw * cucumber salad * jasmine rice * 39

jambalaya pasta – jidori chicken * shrimp * andouille sausage

garlic, peppers & onion * Cajun seasoning * creme fraiche * parmesan reggiano * 38

burrata ravioli – summer vegetables * fresh basil * parmesan reggiano * 36

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

wine by the glass

	g	b
rococo chenin blanc	14	42
clesi dry malvasia bianca	10	29
stillwater sauvignon blanc	13	39
cloak & dagger albarino	14	42
encell vineyards malbec	16	48
turley zinfandel, juvenile	18	55
tablas creek patelin red	16	48
sparkling wine 187ml	17	
prosecco 187 ml	17	

chardonnay

adelaida cellars, HMR vineyard 52
tyler, santa barbara 42
j. lohr, santa lucia highlands 55
sea smoke chardonnay 110

sauvignon blanc

desparada wines 47
spottswoode, napa 65

other whites & rosé

lone madrone dry reisling 36
cadre white blend 46
alban viognier 48
j dusi pinot grigio 39
turley zinfandel rosé 42

sparkling wines

rava blanc de blanc 62
paris valley road brut 52

beer by the bottle

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

soft drinks – bottles & cans

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

cabernet sauvignon

eberle, estate 68
hansen winery, cab house 65
austin hope 1 litre 92
j. lohr, hilltop 66
chateau margene 90

pinot noir

adelaida cellars, HMR vineyard 69
joey tensely, srh & santa maria 39
talley vnyd , estate 42
sea smoke, southing 160

syrah

zanoli wines 54
halter ranch 60

zinfandel

zin alley 94
brochelle vineyards 54

other reds & blends

mcprice myers, beautiful earth 68
diablo paso granacha 51
volatus tempranillo 52
opolo merlot 52
red door ranch counoise 54
victor hugo opulence 48
guyomar petite sirah 75
clesi sangiovese 55
dunning cabernet franc 66
epoch red blend 98
linne calodo cherry red '23 130

things your government wants you to know, in case you don't
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.

20% gratuity added for parties of 7 guests or more
substitutions or changes to menu items may result in an extra charge
wine corkage fee \$30 /750ml bottle * dessert charge \$8/person