



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 * 22**
- grilled poblano chile stuffed with goat cheese, peppers & corn * 3 salsas * black beans * 19**

salads & soup

- no nonsense salad - sun dried tomato ranch * balsamic vinaigrette * creamy blue cheese * 16**
- 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**
(add chicken 12 - salmon 18 - 3 grilled shrimp 18 - to any of the above salads)

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
- filet mignon 7oz**
horseradish demi glacé * point Reyes blue butter * seasonal vegie * au gratin potato cake * 59
- angus ribeye steak 14 oz**
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 * 42
- bbq'd rack of new zealand lamb chops**
sweet chile - bacon bbq sauce * seasonal vegetables * roasted garlic mashed potatoes * 49

from the stoves

- macadamia nut & panko crusted salmon filet**
ginger sesame vinaigrette * Asian slaw * cucumber salad * jasmine rice * 41
- roasted Jidori chicken breast - stuffed with garlic herb cheese * wrapped in prosciutto**
white wine pan sauce * seasonal vegetables * roasted garlic mashed potatoes 39 (limited availability)
- jambalaya pasta - jidori chicken * shrimp * andouille sausage**
garlic, peppers & onion * Cajun seasoning * creme fraiche * parmesan reggiano * 39

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

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*

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

lone madrone dry reisling 12 36 btl
stillwater sauvignon blanc 13 39 btl
cloak & dagger albarino 14 42 btl
encell vineyards malbec 16 48 btl
diablo paso granacha (grenache) 17 51 btl
tablas creek patelin red 16 48 btl
sparkling wine 187ml 17
prosecco 187 ml 17

chardonnay

adelaida cellars, HMR vineyard 52
tyler, santa barbara 49
j. lohr, santa lucia highlands 55
sea smoke chardonnay 110

sauvignon blanc

desparada wines 47
spottswode, napa 65

other whites & rosé

cadre white blend 46
eberle viognier 48
rococo chenin blanc 46
j dusi pinot grigio 39
turley zinfandel rosé 42

sparkling wines

rava blanc de blanc 62
paris valley road brut 52

beer

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

cabernet sauvignon

grey wolf winery 52
hansen winery 65
austin hope 1 litre 92
j. lohr, hilltop 69
chateau margene 90

other reds & blends

mcprice myers, beautiful earth 68
volatus tempranillo 52
bonny doon, le cigare volant 42
opolo merlot 52
red door ranch counoise 54
guyomar petite sirah 75
clesi sangiovese 55
dunning cabernet franc 66
epoch red blend 98
saxum, heart stone '22 200
linne calodo cherry red '23 130

pinot noir

adelaida cellars, HMR vineyard 69
foxen winery, santa maria valley 55
joey tensely, central coast 48
sea smoke, "10" 160
sea smoke, southing 160

syrah

zanoli wines 54
halter ranch 60

zinfandel

zin alley 94
turley, juvenile 55
brochelle vineyards 54

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