



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

ruby grapefruit & feta salad – spicy caramelized nuts * port vinaigrette 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

prime angus top sirloin 8oz

horseradish crème fraiche * seasonal vegie * roasted garlic mashed potatoes 38

filet mignon 8oz

wild & exotic mushroom confit * point Reyes blue butter * seasonal vegie * au gratin potato cake 59

angus ribeye steak 14oz

3 salsas * goat cheese & corn stuffed poblano chile * jalapeno cheese mashed potatoes 68

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 availability)

seasonal vegie * sweet fries 39

ABC burger ½ lb American kobe

avocado * Nueske's bacon * cheddar cheese * lettuce * tomato * shoestring fries 31

from the stove & wood burning oven

macadamia nut & panko crusted king salmon

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

jambalaya pasta – jidori chicken * shrimp * andouille sausage

garlic, peppers & onion * Cajun seasoning * crème fraiche * parmesan reggiano 39

wild mushroom & black truffle ravioli

wild & exotic mushroom cream sauce * sun dried tomatoes * gorgonzola cheese 34

pan roasted jidori chicken breast stuffed with mozzarella

fresh herb pan sauce * seasonal veggies * roasted garlic mashed potatoes 35



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
tyler, santa barbara 48
scar of the sea, bassi ranch 52
j. lohr, santa lucia highlands 55
sea smoke, srh 110

sauvignon blanc

cadre, edna valley 43
cloak & dagger 44
spottswode, napa 62

other whites & rosé

j dusi pinot grigio 32
turley zinfandel rosé 36
alban viognier 46
shadow run grenache blanc 39

sparkling wines

rava blanc de blanc 62
j sparkling cuvee 52

*** beer & cider ***

firestone - walker 7
805 cervesa * DBA *union jack

barrelhouse brewing 7
sunny daze * mango ipa

founders breakfast stout 8
michelob ultra 7 **stella artois** 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***

cadre white blend beautiful stranger 13 39 btl
rococo chenin blanc 14 42 btl
diablo paso albariño 13 39 btl
turley zinfandel, juvenile 16 48 btl
cloak & dagger cryptology 16 46 btl
austin hope cabernet sauvignon 19 80 ltr
ecluse syrah 18 56 btl

sparkling wine 187ml 17
prosecco 187 ml 17

cabernet sauvignon

"M" mcprice myers & billy 56
hansen winery 65
whalebone 81
j. lohr, hilltop 69
chateau margene 90

other reds & blends

opolo merlot 48
encell vnyd. malbec 51
red door ranch counoise 52
cutbow wines grenache 75
volatus tempranillo 59
guyomar petite sirah 75
clesi sangiovese 55
dunning cabernet franc 66
epoch red blend 98
bovino vnyds gsm 52
tablas creek patelin red 46

pinot noir

talley vnyd, arroyo grande
375 ml 30 750ml 60
windemere, edna valley 48

syrah

zanoli syrah 54
halter ranch 58

zinfandel

eberle 48
bella luna fighter pilot red 59
zin alley 94

limited availability

sea smoke pinot noir, "10" 160
sea smoke pinot noir , southing 160
saxum g2 '22 225
saxum, heart stone '22 225

linne calodo wines

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