

—SIGNATURE COCKTAILS—

Take a step back in time and indulge in the history of the Inn over a signature cocktail.

A FRESH START

muddled cucumber and mint, Bacardi rum, lime juice, club soda, a splash of sweet and sour 11

1857 - Daniel and James Blackburn came from West Virginia to California to strike it rich in the gold fields. That success provided them with the money to purchase Rancho El Paso de Robles which included the naturally flowing hot springs and a stagecoach stop. However, gangs of lawless men roamed the countryside robbing stages and wagons. Soon Daniel joined the "Vigilance Committee" whose goal it was to stop the lawlessness - and was soon made Sheriff.

Now that stagecoaches could travel safely through the area, more people stopped in Paso Robles. For the next two decades, the Blackburns made improvements to the "resort" and the fame started to grow.

THE DUKE

Pendleton rye whiskey, sweet vermouth, splash of bitters, shaken and served in a chilled martini glass 13

John Wayne's career spanned more than 50 years, during which time he became something more than just an actor - he became a legend. And the story goes that The Duke enjoyed a whisky from time to time at this very bar while filming scenes for some of his westerns out by the lake. His likeness at the entrance serves as a message of welcome to everyone who enters Cattlemen's Lounge.

THE DIRTY JAMES

Chopin vodka and RE:FIND gin with olive juice shaken and served in a chilled martini glass with blue cheese stuffed olives 13

1868 - Two infamous outlaws, Frank and Jesse James, were busy robbing trains and getting themselves on the "Most Wanted" list. Then Jesse got shot and his lung wasn't healing properly. In the spring of 1868, the duo headed to California to "cool off" and give Jesse a chance to heal. Frank made the overland journey by train and stage. Jesse, too weak for the overland journey, took a steam around the horn to San Francisco, and then traveled by stage to San Luis Obispo County where they sought refuge with their uncle. The hot springs in Paso Robles helped Jesse heal from his gunshot wounds and he and his brother were soon restless. The very next summer, their uncle bought them steamship tickets back to New York.

HAPPY HOUR

3-6pm Monday through Friday

\$1 OFF Premium Liquor (*non-well cocktails*)

\$5 Jameson

\$6 Glasses House Red & White Wine

\$7 16oz/\$9 22oz Drafts

\$1 OFF All Bottled Beer

—SIGNATURE COCKTAILS—

MOO-TINI

Absolut® vanilla vodka with Godiva white chocolate liqueur and Frangelico, shaken and served in a chocolate swirled martini glass 13

Clarabelle the Wine Cow is one of our newest additions to the Paso Robles Inn. She is one of 101 cows throughout San Luis Obispo County and was inspired by the beautiful wineries and vineyards that surround the area. Clarabelle loves to graze in the lush rolling hills of Paso Robles and snack on the delicious grapes grown right in her backyard.

THE PADEREWSKI

Belvedere vodka, simple syrup, fresh lemon juice topped with ginger beer 12

1913 - Famous pianist Ignace Paderewski nearly had to end his career when his hands could no longer play. In an effort to save his career, Paderewski ventured to Paso Robles where he spent three weeks bathing in the mineral waters until his hands were restored. Now a firm believer in the baths' health-giving properties, he and his Baroness wife, Helen, returned to the hot springs many times over the next 30 years. Today, the Paso Robles Inn is proud to showcase one of his pianos which sits in the entry to the ballroom.

THE BURNING EMBER

Bookers whiskey over ice with muddled orange and cherry, splash of bitters and club soda 11

1940 - Paso Robles Hot Springs Hotel's golden era ended abruptly due to a massive fire on a cold December night in 1940. Despite arriving on the scene within minutes of the alarm, firefighters were quickly driven out of the hotel's central hallways by scorching flames. Realizing that the central part of the hotel was doomed, firefighters concentrated their efforts on saving the gracious dining room wing of the hotel - now what we call the ballroom - and the only part of the hotel that survived the fire.

MARILYN'S KISS

fresh strawberries and mint muddled with Beefeater pink gin, served over ice with sprite and a splash of cream 12

After a quick wedding in San Francisco, Marilyn Monroe and Joe DiMaggio headed down to Paso Robles where they spent their first night as man and wife enjoying a quiet dinner here at the Paso Robles Inn.

—SIGNATURE COCKTAILS—

MARTIN-RITA

Cabo Wabo silver tequila, simple syrup, sweet and sour, fresh lime juice topped with Pellegrino blood orange sparkling soda and a sugared rim 12

1999 - Tom Martin and family purchased the Paso Robles Inn and immediately began a major renovation to bring the Inn back to its former glory. The first project was the coffee shop.

Its circular counter was rebuilt and its original chrome bar stools reinstalled. Then a mural depicting a South American cattle roundup was restored. Then onto the gardens... after replacing a dated pool and removing an asphalt driveway that cut through the gardens, bridges and walkways were created.

Next, the dining room was updated, the rooms remodeled, and a major floor to ceiling restoration of the then boarded-up ballroom completed. Since then, there has been ongoing renovations at the Inn as the Martin Family continues to serve as stewards of the historic property.

HELEN'S FIRE

RE: FIND vodka, orange juice, peach schnapps and grenadine, shaken and served in a champagne flute with a floater of Kiara Bella sparkling 12

Helen Sawyer was the daughter of the Hotel General Manager Frank Sawyer in 1912. No one knows for sure what happened to her, but she apparently decided to spend her afterlife playing where she lived as a child. There are many stories of her being "seen" near the ballroom.

LOCAL FAVORITES

BEST DAMN BLOODY MARY

Absolut® vodka, secret recipe mary mix, vegetable skewer and specialty salt rim 11

CLASE AZUL RESPOSADO TEQUILA

22

CLASE AZUL SILVER TEQUILA

22

—WINES BY THE GLASS—

Please ask your server for a complete wine menu.

SPARKLING

Le Vigne Bella Kiara 9 / 36

Gruet St. Vincent **Rose** 11 / 46

WHITES & ROSÉ

Steakhouse **Chardonnay** 10 / 38

J Lohr “Arroyo Vista” **Chardonnay** 13 / 48

Eberle **Muscat** 14 / 60

Robert Hall **Rosé** 11 / 40

Derby **Pinot Gris** 12 / 42

Justin **Sauvignon Blanc** 16 / 36

Lone Madrone **Piqpoul Blanc** 14 / 60

REDS

Steakhouse **Cabernet Sauvignon** 10 / 38

J Lohr **Cabernet Sauvignon** 14 / 60

Sextant Santa Lucia **Pinot Noir** 12 / 42

Rabble **Zinfandel** 12 / 42

Niner **Sangiovese** 14 / 60

Eberle **Barbera** 16 / 62

DAOU **Pessimist** 14 / 60

BEER LIST

ON DRAUGHT

16 ounces 8 / 22 ounces 10

Firestone 805
Blonde Ale

M. Special
Tangerine Ale

Firestone Luponic Distortion
Rotating Hops Series

Silva Hop Maniac
West Coast IPA

Barrelhouse Juicy
IPA

Bristol's
Seasonal Selection

BOTTLES

Budweiser 5

Bud Light 5

Coors 5

Coors Light 5

Miller Light 5

Michelob Ultra 5

Corona 7

Modelo 7

Guinness Stout 7

Blue Moon 7

ACE Pineapple Cider 7

Firestone DBA 7

BAR BITES

HOUSE SALAD

local greens, roasted beets, farmer's market almonds and housemade fig-balsamic vinaigrette 10
(add grilled chicken 5, grilled shrimp 5, sirloin 7, salmon 8)

CAESAR SALAD

hearts of romaine, parmeggiano reggiano, housemade croutons, housemade signature caesar dressing 11
(add grilled chicken 5, grilled shrimp 5, sirloin 7, salmon 8)

GRILLED ARTICHOKE ★

with chipotle aioli and lemon aioli 12

SPICY BREADED CHICKEN WINGS

with blue cheese, celery and carrots 9
ask about our Specialty Wing of the Month

STEAK BITES ★

top sirloin, garlic toast, chipotle aioli, tomato and shallot salad 14

PARMESAN AND GARLIC HAND CUT FRIES

with chipotle aioli 9

SPINACH WHITE QUESO DIP

with mini pretzel balls 11

SLOW BRAISED BBQ PORK SLIDERS

with bacon, bbq sauce and coleslaw 11

CATTLEMEN'S ANGUS BEEF PRIME RIB SLIDERS

with horseradish aioli, crispy onions and tomatoes 11

CATTLEMEN'S CLASSIC

5 oz angus burger, chili, pepperjack, bacon and hand cut fries 12

CATTLEMEN'S ANGUS BEEF CHEESE BURGER

5oz angus burger, american cheese, lettuce, tomato, red onions and hand cut fries 11

PRIME RIB FRENCH DIP ★

thinly sliced slow roasted prime rib, creamy horseradish, swiss cheese, au jus, served on a local italian roll 16

FISH & CHIPS

rock cod, firestone beer batter, sweet celery tartar and hand cut fries 16

FISH TACOS

rock cod with shredded cabbage, julienne radish, smoked chipotle aioli, pepper jack cheese, fresh citrus, black beans 15

LOADED NACHOS

with pulled pork, bbq sauce, fresh jalapeños, sour cream, bacon, green onions, cheddar 11