THE STEAKHOUSE

AT THE PASO ROBLES INN

SIGNATURE COCKTAILS

Take a step back in time and indulge in the history of the Inn over a signature cocktail. Ask your server if you're interested in learning about the history behind each cocktail.

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

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

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

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

MARILYN'S KISS
Beefeater pink gin, fresh strawberries and muddled mint, served over ice with sprite and a splash of cream | 12

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

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

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

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

BEST DAMN BLOODY MARY
Absolut® vodka, secret recipe mary mix, vegetable skewer and specialty salt rim | 11

WINES BY THE GLASS

WHITES & ROSÉ

Steakhouse *Chardonnay* | 10 / 38
J Lohr *"Arroyo Vista" Chardonnay* | 13 / 48
Eberle *Muscat* | 14 / 60
Cass *Rosé* | 11 / 40
Seashell Cellars *Grenache Rosé* | 10 / 38
Derby *Pinot Gris* | 12 / 42
Daou *Sauvignon Blanc* | 11 / 40
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

SPARKLING

Le Vigne *Bella Kiara* | 9 / 36
Sensi *Sparkling Prosecco* | 10 / 38
Sensi Sparkling Pinot Rosé | 10 / 38
Sensi Sparkling Muscato | 10 / 38

BEER LIST

ON DRAUGHT | 16 oz. (8), 22 oz. (10)

FIRESTONE 805 Blonde Ale

SLO BREW Cali Squeeze

FIRESTONE Luponic Distortion Rotating Hops Series

EARTH & FIRE Last Night's Haze

BARRELHOUSE Big Sur Double IPA

FIGUEROA MTN. Danish Red

BOTTLES

Budweiser | 5
Coors | 5
Miller Light | 5
Bud Light | 5
Coors Light | 5
Michelob Ultra | 5
Stella Artois | 6
Corona | 7
Modelo | 7
Guinness Stout | 7
Blue Moon | 7
Ace Pineapple Cider | 7
Firestone DBA | 7

THE STEAKHOUSE

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WINES BY THE BOTTLE

SPARKLING

GRUET ST. VINCENT *ROSÉ*
Full bodied with floral and berry notes, cherry and raspberry with a zesty acidity. | 46

WHITES

LE VIGNE *SAUVIGNON BLANC*
Gala apple and tangerine, crisp finish. | 35

DUSI *PINOT GRIGIO*
Honeydew melon, pear and passion fruit. | 36

KYNSI *CHARDONNAY*
Asian pear, lemon curd and fig. | 74

TANGENT *ALBARINO*
Mandarin orange and tangerine, crisp citrus. | 44

CASS *VIOGNIER*
Pear preserves, apricot and coconut. Smooth persistent finish. Acidic. | 48

ROSÉ

VILLA SAN JULIETTE *ROSÉ*
Lemon, raspberry and cherry syrup. Bright and fruity. | 38

PINOT NOIR

TOLOSA ESTATE *PINOT NOIR*
Red cherry, black plum and pomegranate with crisp acidity. Full tannins, quince and tart cherry. | 45

LOS ARABIS *PINOT NOIR*
Cherry, raspberry, root beer and smoky oak. Dry and silky. | 59

TALLEY VINEYARDS *PINOT NOIR*
Bright raspberry and a touch of black pepper. Refreshing acidity. | 63

SINOR "LA VALLEE" *PINOT NOIR*
Wild strawberry and earth flavors. Medium body with hints of plum skin and cranberry. | 68

ZINFANDEL

TOBIN JAMES *ZINFANDEL*
Plum and red fruits, layered with spice. | 48

CASTORO CELLARS *"ZIN FUSION"*
Rose petals, cherry pie and wild strawberries. Fruit forward with chalky tannins and a peppery spice finish. | 54

PEACHY CANYON *WESTSIDE*
Red and black Cherry, huckleberry and dessert spices like vanilla and clove. | 48

MERLOT

VINTAGE COWBOY *MERLOT*
Dried rose petals, ripe apple and baking spice. Soft rounded tannins. | 30

WILD HORSE *MERLOT*
Full bodied with flavors of dark red fruits, soft round and approachable tannins with a balanced mouthfeel. | 42

CABERNET SAUVIGNON

OSO LIBRE *QUIXOTIC*
Medium bodied with bright tannins, red fruit, hints of licorice and chocolate. | 57

DAOU *CABERNET SAUVIGNON*
Black raspberry, and cassis. Full bodied, long finish. | 68

INTERESTING REDS & BLENDS

TOOTH & NAIL *THE STAND*
Savory game, boysenberry, smoke and subtle herbs. Lingering robust tannins. | 51

OPAQUE *MALBEC*
Black plum and currant with accents of vanilla and dark chocolate. Structured tannins provide texture and depth with a lengthy finish. | 51

CASTORO *TEMPRANILLO*
Fruit and Spice, plentiful tannins and oak. | 52

OSO LIBRE *CARNAL*
Long smooth finish, bright cheery fruit, dash of cinnamon and nutmeg. Creamy finish with notes of butterscotch and fresh black pepper. | 54

JUSTIN *ISOSCELES*
Dry and full bodied with rich black cherry and black currant fruit, vanilla, cinnamon and licorice spice. | 150