



## DINNER

### STARTERS

#### **serrano ham**

*spanish serrano ham, mission figs, arugula, ciabatta crisp,  
manchego cheese and olive oil*

9-

#### **artichoke**

*grilled castroville artichoke, cous cous, lemon yogurt,  
harissa and mint*

8-

#### **local yellowtail**

*seared local yellowtail, green grapes, pickled fennel,  
marconna almond and sprouts*

9-

#### **mussels**

*steamed local mussels in garlic, tomatoes, fennel  
and white wine with grilled ciabatta*

10-

#### **tuna tartar**

*tuna tartar, avocado, local citrus, mint, cilantro and olive oil*

10-

### SOUPS & SALADS

#### **café salad**

*mixed baby greens, shaved red onion, tomato, and cucumber with red wine vinaigrette*

6-

#### **roasted pumpkin soup**

*fall spices with crème fraiche*

8-

#### **butter lettuce salad**

*butter lettuce, asparagus, baby carrot, whole wheat crouton, egg, and fresh chevre with lemon vinaigrette*

10-

#### **rock crab & cauliflower soup**

*cilantro, mint, jalapeno, and red onion with coconut milk*

10-

#### **heirloom tomato salad**

*heirloom tomatoes, burrata cheese, cirgnola olives, house made cracker, olive oil and herbs*

10-

#### **roasted baby beets**

*roasted baby beets, bacon, grilled radicchio, frisee, pistachio, and point reyes blue cheese with whole grain mustard vinaigrette*

11-



## DINNER

### SANDWICHES

#### **mahi**

*blackened mahi, shredded romaine, tomato, onion,  
and white cheddar on toasted baguette*

13-

#### **cheese burger**

*san julian ranch beef, avocado, bacon, slaw and  
humboldt fog goat cheese on grilled ciabatta*

14-

#### **grilled portobello and eggplant**

*grilled portobello and eggplant, roasted peppers, white beans,  
and manchego cheese on toasted ciabatta*

12-

#### **lamb**

*lamb tenderloin, spinach, roasted pepper, tomato,  
and feta cheese on toasted whole wheat*

15-

### ENTRÉES

#### **salmon**

*grilled wild salmon with lemon scented potato purée, grilled endive, pistou, arugula and olive oil*

19-

#### **pasta**

*house made pappardelle pasta, roasted seasonal mushrooms, cherry tomato, and thyme with fresh chevre*

17-

#### **halibut**

*roasted local halibut, black rice, mussels, shitake mushrooms, baby carrots, and scallions with a thai broth*

20-

#### **chicken**

*roasted chicken breast, polenta, garlic scented rapini, roasted tomato sauce and chicken jus*

18-

#### **pork**

*roasted rack of berkshire pork, crushed fingerling potato, and spinach with red wine sauce*

20-

#### **steak**

*grilled flat iron steak, panzanella salad, grilled red onion, tomatoes, arugula and balsamic vinegar*

22-

Don't forget dessert! The Arts & Letters Café also offers a full bar and a full espresso bar.

18% Gratuity added on parties of six or more.



## WINE LIST

### WHITE WINE

<b>chardonnay</b>	FOXGLOVE '08 <i>central coast</i>	8-	30-
<b>chardonnay</b>	BABCOCK '07 <i>santa barbara county</i>	9-	34-
<b>chardonnay</b>	ALMA ROSA (SPLIT), '08 <i>santa barbara county</i>		20-
<b>chardonnay</b>	TALLEY ESTATE '07 <i>arroyo grande valley</i>		44-
<b>chardonnay</b>	DEMETRIA '06 <i>santa rita hills</i>		49-
<b>chardonnay</b>	BREWER CLIFTON '08 <i>santa rita hills</i>		57-
<b>sauvignon blanc</b>	BUTTONWOOD '06 <i>santa barbara county</i>	8-	30-
<b>sauvignon blanc</b>	FIDDLEHEAD '08 <i>santa barbara county</i>		44-
<b>pinot grigio</b>	LAGARIA '08 <i>trentino, italy</i>	8-	30-
<b>pinot gris</b>	MARGERUM '06 <i>washington</i>	9-	34-
<b>viognier</b>	QUPÉ CUVÉE '08 <i>bien nacido</i>	8-	32-
<b>riesling</b>	CLAIBORNE & CHURCHILL '07 <i>san luis obispo county</i>	9-	34-
<b>gewurztraminer</b>	CLAIBORNE & CHURCHILL '07 <i>san luis obispo county</i>		34-
<b>sparkling white</b>	MICHEL OLIVIER CREMANT '07 <i>san luis obispo county</i>	8-	38-
<b>sparkling white</b>	ROEDERER ESTATE BRUT '08 <i>anderson valley</i>		45-
<b>champagne</b>	VEUVE CLICQUOT "YELLOW LABEL" NV <i>reims, france</i>		79-
<b>champagne</b>	VEUVE CLICQUOT "YELLOW LABEL" NV (SPLIT) <i>reims, france</i>		44-

### RED WINE

<b>merlot</b>	MAKOR '07 <i>bien nacido</i>	7-	28-
<b>merlot</b>	THREE SAINTS '05 <i>santa barbara county</i>		32-
<b>pinot noir</b>	BABCOCK '08 <i>rita's earth</i>	9-	34-
<b>pinot noir</b>	AU BON CLIMAT (SPLIT) '07 <i>"la bauge" santa maria valley</i>		30-
<b>pinot noir</b>	EMERITUS '07 <i>russian river valley</i>		50-
<b>pinot noir</b>	KEN BROWN '06 <i>cargasacchi vineyard</i>		65-
<b>pinot noir</b>	DIERBERG '06 <i>santa maria valley</i>		67-
<b>syrac</b>	BABCOCK '06 <i>santa ynez valley</i>	8-	32-
<b>syrac</b>	ANDREW MURRAY '05 <i>"roasted slope" santa barbara county</i>		53-
<b>cab. sauvignon</b>	BABCOCK '06 <i>santa barbara county</i>	10-	38-
<b>cab. sauvignon</b>	TRUCAHARD '04 <i>napa valley</i>		39-
<b>cab. sauvignon</b>	STAR LANE <i>santa barbara county</i>		65-
<b>cabernet</b>	RUTHERFORD RANCH RESERVE '05 <i>santa barbara county</i>		69-
<b>zinfandel</b>	DE PAOLA '05 <i>san luis obispo county</i>	9-	34-
<b>rhone blend</b>	MARGERUM M5 '05 <i>santa barbara county</i>	9-	34-



## WINE, COCKTAILS & BEVERAGES

### PORTS AND DESSERT WINES

GRAHAM 6 GRAPES DARK RUBY PORT	6-
RAMOS PINTO 10 YEAR TAWNY PORT	9-
FORTRESS FINALE LATE HARVEST SEMILLON	9-

### COCKTAILS

#### the classic martini

*chopin vodka,  
served chilled up with an olive or a twist*

10-

#### the sunny fresh lemon drop

*ketel one citron, triple sec,  
fresh lemon juice served chilled up*

10-

#### the alc margarita

*cuervo tequila gold, triple sec,  
fresh lemonade, lime juice, served on the rocks*

9-

#### the california cosmo

*ketel one, triple sec,  
fresh lime juice, cranberry juice, served chilled up*

9-

#### fresh berry martini

*stolichnaya blueberry, triple sec,  
fresh berries, cranberry juice served chilled up*

9-

#### the west coast manhattan

*rye one premium rye whisky, sweet vermouth  
bitters, cherry, served up or on the rocks*

10-

#### the kir royale

*michel olivier cremant sparkling wine,  
monet berry liqueur*

9-

### BEER

<b>heineken</b>	<i>lager, amsterdam</i>	5-	<b>anchor steam</b>	<i>ale, san francisco</i>	5-
<b>amstel light</b>	<i>lager, amsterdam</i>	5-	<b>dos equis</b>	<i>lager, monterey, mexico</i>	5-
<b>kaliber</b>	<i>non alcoholic ale, dublin</i>	5-	<b>stella artois</b>	<i>lager, leuven, belgium</i>	5-
<b>firestone</b>	<i>double barrel ale, paso robles</i>	5-			

### LOOSE LEAF TEA

<b>darjeeling</b>	<i>makaibarai estate</i>		<b>earl grey</b>	<i>organic with bergamot</i>
<b>assam</b>	<i>bherjian estate</i>		<b>persian nectar</b>	<i>organic with peach</i>
<b>chocolate mint</b>	<i>with rooibos</i>		<b>colonnille</b>	<i>vietnamese with vanilla</i>
<b>wild papaya pineapple</b>	<i>green tea</i>		<b>mint leaves</b>	<i>tisane</i>