

SMALL BITES

SIZED FOR ONE

HOUSE SALAD 9
mixed market lettuces, cucumber, shaved radish, pickled onion,
sunflower seeds, parmesan, cranberry vinaigrette **GF | DFO | VG**

HORIATIKI SALAD 12
cherry tomatoes, cucumber, olives, pickled onion, feta, mint,
olive oil, fresh-cracked pepper, preserved lemon-basil vinaigrette **GF | VG**

AHI SASHIMI 24
sliced ahi tuna and strawberries, kizami (*pickled wasabi*),
wakame seaweed, fresh lime, sanbaizu, ginger soy | **Spicy | DF**

POTATO SAMOSAS 16
six indian-spiced potato dumplings, bell pepper garnish, mint chutney,
raita **DFO | VG | Spicy**

SHARING PLATES

FRESH AVOCADO-SHRIMP SPRING ROLLS 19
glass noodles, julienned vegetables, ginger soy and chili sauces,
cilantro, mint, bell pepper garnish, roasted peanuts **GFO | DF | Contains Nuts**
a limited supply made fresh daily

CALAMARI 19
central coast whole squid, cleaned in-house, tossed lightly in flour,
served with house-made tartar sauce and sweet chili sauce | **DF**

PORK CARNITAS SOPES 28
three house-made thick corn tortillas, caramelized slow roasted pork,
sweet and sour escabeche, salsa, cilantro, queso fresco **GF | DFO | Spicy**

BURRATA AND CHARCUTERIE 21
burrata, sliced prosciutto and capocollo, cherry tomatoes, spiced nuts,
marinated olives, mixed greens, olive bread, balsamic reduction **GFO | *Contains Nuts**

KOREAN SHORT RIBS 21
house-made spicy kimchi, green onion, sesame seeds, basmati rice | **DF | Spicy**

AHI NACHOS 21
ahi poké, wonton chips, cucumber relish, ginger soy, dynamite aioli,
scallions, sesame seeds | **GFO | DF | add avocado 3**

NOVO LETTUCE WRAPS
butter lettuce, pickled daikon and carrots, fresh mint and cilantro, nuoc mam,
sweet chili sauce, black bean garlic sauce, roasted peanuts **GFO | VO | DF | *Contains Nuts**
choice of: tofu (v) 16 | chicken 18 | shrimp 19 | ahi poké 21

BRUSSELS SPROUTS 16
flash fried brussels sprouts, goat cheese, dried cherries, balsamic reduction,
crispy prosciutto **GF | VO | DFO**

MEZE PLATE 18
garlic hummus, muhammara, falafel, portuguese pickled vegetables,
marinated olives, mixed nut dukkah, flatbread, olive oil **GFO | V | DF | *Contains Nuts**

MAINS

RIBEYE | 12 OZ 54
herb-roasted fingerling potatoes, pancetta brussels sprouts, garlic confit
and blue cheese compound butter, crispy onions | **GF | DFO**

FILET MIGNON | 8 OZ 54
beet infused local mixed mushroom risotto, roasted asparagus,
crispy mushrooms, demi-port reduction **GF | DFO**

BRAISED LAMB SHANK 45
berbere-spiced lamb, market carrots, cipollini onions, citrus gremolata,
harissa-spiced couscous, lamb jus | **DFO**

KING SALMON 39
ginger-soy marinated salmon finished with furikake, nori-wrapped
onigiri (pressed rice), bok choy and carrots, dashi broth

DIVER SCALLOPS 42
four u-fifteen diver scallops, celery root purée, crispy kurobuta pork belly,
blood orange marinated apple and fennel salad, apple cider reduction | **GFO**

DUCK BREAST 39
mango-vegetable achar, penang curry, forbidden black rice
GF | Spicy | DF | *Contains Nuts | served medium-rare

CHICKEN TAGINE 36
slow roasted half chicken, marinated olives, spring onions, green garlic and
mushrooms in a moroccan tagine sauce served over basmati rice | **GF | DF**

CURRIES

..... *Our curries are made in-house using fresh produce and a premium blend
of house toasted and ground spices. We use a high extract coconut milk
in our Thai curries to create a rich, silky sauce. All curries are served with
basmati rice and whole wheat chapati.*

ROGHAN JOSH 34
slow cooked indian lamb curry, peas, swiss chard, radish, raita,
basmati rice, chapati **GFO | DFO**

THAI GREEN CHICKEN CURRY 26
delicate coconut milk curry with chicken thigh, market greens,
fresno chiles, radish, basmati rice, chapati **GFO | Spicy | DF**

THAI RED CURRY
spicy coconut milk curry with carrots, mushroom, pineapple, swiss chard,
snap peas, radish, basmati rice, chapati **GFO | VO | Spicy**
vegetable (v) 22 | tofu (v) 24 | chicken 27 | beef tenderloin 29 | prawns 31

*A 20% SERVICE CHARGE IS ADDED TO CHECKS FOR LARGE PARTIES OF 8 OR MORE. THIS CHARGE
IS TAXED PER STATE LAW AND THE ENTIRETY OF IT IS DISTRIBUTED TO YOUR SERVICE TEAM*

SOUPS

SOUP DO NOVO poco 7 mucho 12
our soup of the day. always vegetarian, sometimes vegan

SALMON BISQUE poco 10 mucho 18
rich and creamy, original recipe from our sister restaurant,
Robin's Restaurant located in Cambria, CA

SALADS

MARKET SALAD 16
mixed greens, strawberries, blueberries, goat cheese, spiced pecans,
preserved lemon-basil vinaigrette | **VG** | **GF** | *Contains Nuts
add chicken breast 9 | grilled salmon 11

GREEN GODDESS SALAD 16
little gems, sun-dried tomatoes, grated parmesan, pickled onion,
grated egg, focaccia croutons, avocado-green goddess dressing | **GFO** | **DFO** | **VG**
add chicken breast 9 | grilled salmon 11

SEARED AHI SALAD 26
furikake encrusted ahi, bean thread noodles, carrots, daikon,
cilantro, bell pepper, toasted peanuts, arugula, sweet chili-ginger soy
vinaigrette | **GFO** | **Spicy** | *Contains Nuts

GRILLED SALMON SALAD 23
arugula, butterleaf, market citrus, local avocado, toasted hazelnuts,
blue cheese, cranberry vinaigrette | **GF** | **DFO** | *Contains Nuts

SPECIALTIES

PAPPARDELLE AL LIMON 23
flat cut pappardelle pasta, sun-dried tomatoes, artichoke hearts,
red chili flakes, broccolini, parmesan, lemon crema | **VG** | **GFO**
add chicken breast 9 | prawns 9

MUSHROOM & BEET RISOTTO 29
beet infused carnaroli rice, local mixed mushrooms, market greens,
toasted marcona almonds, confit tomatoes | **GF** | **V** | **DF** | *Contains Nuts
add chicken breast 9 | prawns 9 | grilled salmon 11

ALLERGEN KEY

GF | gluten free **GFO** | gluten free option
V | vegan **VO** | vegan option
VG | vegetarian **DFO** | dairy free option
S | spicy * Contains Nuts

*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BEVERAGES

ORGANIC BLEND COFFEE | COASTAL PEAKS, SAN LUIS OBISPO 3

ESPRESSO 3

HOT TEA | 'THE SECRET GARDEN' | SAN LUIS OBISPO 4.5
citrus chamomile | peppermint blend | jasmine dragon pearls | genmaicha
ceylon orange pekoe | lavender cream earl grey

FRESH LEMONADE OR BLACK ICED TEA 3.75

PREMIUM SODA | CHOICE OF ROOT BEER OR CREAM SODA 5

SPRING WATER | ACQUA PANNA NATURAL | 1L 8

SPARKLING WATER | SAN PELLEGRINO | 1L 8

WHALEBIRD KOMBUCHA | 16 OZ | SAN LUIS OBISPO 7
manguava | purple rain

GUAVA LEMONADE 6
housemade non-alcoholic soda: guava, lemon, simple

PINEAPPLE PASSION 7
housemade non-alcoholic soda: pineapple, passion fruit, cilantro, lime, tajin
add TBH "Focus" non-alc 25mg hemp-derived CBD "Gin" | 3

STRAWBERRY-PEACH COOLER 7
housemade non-alcoholic soda: strawberry-peach, mint, ginger beer, lime
add TBH "Focus" non-alc 25mg hemp-derived CBD "Gin" | 3

CALI SOBER AMERICANO | NON-ALCOHOLIC CBD 10
*25mg hemp-derived CBD. TBH "Focus" non-alcoholic CBD "Gin,"
giffard aperitif syrup, soda water, orange twist, olives
*this drink cannot be combined with alcohol

FEATURED RED & WHITE WINE ask your server for current selections

SIGNATURE COCKTAILS

SPICY PASSION FRUIT MARGARITA 15
pueblo viejo blanco tequila, passion fruit, serrano pepper, cilantro,
lime, agave, tajín rim | **Spicy** | try with catedral de mi padre mezcal | 16

LAVENDER LINEN 14
raspberry + lavender infused local tin city vodka, giffard raspberry
liqueur, lemon, soda water, shimmer dust

CHERRY OLD FASHIONED 15
old forester bourbon, ramazzotti amaro, cherry-orange cordial,
angostura + peychaud's bitters

CRIMSON SPRITZ 15
deep eddy ruby red vodka, campari, grapefruit-honey shrub,
california bubbles, rosemary

BUCKINGHAM MULE 15
ford's gin, giffard apricot liqueur, strawberry-peach, lime,
fentiman's ginger beer

Beer
List

PLEASE SCAN QR CODE
TO VIEW OUR BEER LIST

