



appetizers

roasted corn + poblano fritter

creme fraiche, avocado, cilantro 11

panko crusted cayucos abalone

pickled asparagus, blood orange butter 22

green curry mussels

ginger, garlic, lemongrass, cilantro 16

crispy calamari

guajillo chile aioli, arugula 12

vintner's plate

house-made hummus, cucumbers, olives, grilled
J&R wine sausage, grilled pita 16

bbq'd guava pork ribs

cucumber, mango, tomato and mint salad 15

roasted asparagus flatbread

romano, onion, garlic evoo, cracked black
pepper, balsamic 13

soups + salads

hearth-roasted cauliflower soup

grilled scallions, evoo
cup 6 bowl 9

chef's soup

cup 6 bowl 9

grilled asparagus salad

mixed greens, roasted garlic, shaved red onion,
pine nuts, goat cheese, dijon balsamic
vinaigrette 12
add grilled chicken 6 add grilled salmon 7

enoteca's summer salad

romaine, spring mix, strawberries,
watermelon, goat cheese, torn basil, california
pistachios, poppy seed vinaigrette 13
add grilled chicken 6 add grilled salmon 7

entrees

wherever i may roam (free range) roasted garlic chicken

lemon-grilled chicken breast, roasted garlic
cream sauce, grilled scallion whipped potatoes,
charred broccolini 28

bbq'd bone-in 14 oz pork chop

bbq sauce, roasted sweet potatoes, green beans,
cornbread 32

aleutian islands halibut

coconut, jasmine rice, soy-glazed vegetables,
pineapple curry cream 32
sub panko-crusted Cayucos abalone +12

pan-roasted wild scottish salmon

succotash of sweet corn, red bell peppers, fava
beans, shiitakes, bacon, basil, creme fraiche 30

lemon, garlic + herb roasted lamb top sirloin

fresh sugar snap peas, white cheddar gratin
potatoes, mint pesto 31

grilled certified angus filet mignon

wine merchant sauce, white cheddar gratin
potatoes, charred broccolini 39

grilled 14 oz certified angus all-natural ribeye

sweet corn poblano fritter, lemon-grilled
zucchini, roasted tomatillo salsa 41

loaded paso mac 'n' cheese

firestone dba sauce, applewood-smoked bacon,
roasted tomatoes, fried onions, torn basil 23
add grilled chicken 6 add grilled salmon 7

sides

aged white cheddar gratin potatoes 5

grilled scallion whipped potatoes 5

charred broccolini 5

house-made hummus + pita 7

parties of 8 or more: no split checks please, 20% service charge

executive chef Luis Salazar

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