



## LUNCH

### STARTERS

#### spanish serrano ham

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

9-

#### grilled castroville artichoke

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

8-

#### seared local yellowtail

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

9-

#### steamed local 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*

9-

### SOUPS & SALADS

#### café salad

*mixed baby greens, shaved red onion, tomato and cucumber*

6-

#### soup at the arts & letters

*roasted pumpkin soup or the soup du jour*

6-

#### heirloom tomato salad

*heirloom tomatoes, burrata cheese, cerignola olives, and house made cracker with olive oil*

10-

#### roasted baby beets

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

11-

#### riviera seafood salad

*grilled prawns, sea scallops and crab with baby greens, tomatoes, onion and cucumbers with café vinaigrette*

19-

#### cosmo salad

*roasted free range turkey, romaine lettuce, blue cheese, toasted pecans, avocado with tobasco vinaigrette*

14-

#### butter lettuce salad

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

10-

#### tyler salad

*grilled chicken breast, romaine lettuce, bacon, blue cheese, avocado, and tomato with café vinaigrette*

14-



## LUNCH

### SANDWICHES

(served with your choice of café salad or soup)

#### blackened mahi

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

13-

#### grilled portobello and eggplant

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

12-

#### crab cake

*crisp rock crab cakes, sriacha aioli, avocado, cucumber, and cabbage on toasted baguette*

15-

#### curry chicken salad

*curry chicken salad with celery, green apple, sultans, toasted almond, lettuce, and tomato on toasted ciabatta (also comes as a salad)*

14-

#### roasted free range turkey

*roasted free range turkey, cranberry ancho aioli, sunflower sprouts, tomato, avocado, and white cheddar on toasted whole wheat*

14-

#### cheese burger

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

14-

#### el niño

*your choice of half sandwich served with a cup of soup and our café salad*

14-

## ENTRÉES

#### salmon

*grilled wild salmon, baby greens, french beans, red onion, fingerling potato, cherry tomato, capers, black olive and lemon vinaigrette*

16-

#### pasta

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

17-

#### lamb

*grilled lamb tenderloin, baby spinach, shaved red onion, tomato, roasted bell peppers, grilled bread, and feta cheese with herb vinaigrette*

17-

#### steak

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

22-



## 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>syrach</b>	BABCOCK '06 <i>santa ynez valley</i>	8-	32-
<b>syrach</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>