



We believe that quality starts in the vineyard and on the farm. We seek out the very best local ingredients from truly passionate purveyors. In the talented hands of our culinary team, these artisanal, Central Coast ingredients result in an unparalleled dining experience at The Restaurant at JUSTIN.

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#### JUSTIN CULINARY TEAM

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#### OUR LOCAL SUPPLIERS

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JUSTIN Estate Garden  
Templeton Valley Organic Farm  
Charter Oak Style Meats  
Pan de Oro Bakery  
Rocky Canyon Farms  
Pier 46 Seafood  
Honey Co. Coffee Roasters  
Alle-Pia Fine Meats  
Gracious Greens



SUMMER 2019

Brunch

**20% gratuity added to parties of six or more**

*Please notify your server of any food allergies*

*(Max of 3 credit cards for split checks)*



### JUSTIN Wine by the Glass / Bottle

2018 Sauvignon Blanc 5 / 16  
2016 Viognier 7 / 25  
2017 Rosé 6 / 20  
2017 Cabernet Sauvignon 8 / 28  
2015 Cabernet Sauvignon (.375) 15  
2016 Zinfandel NA / 30  
2016 Syrah 8 / 30  
2016 RIGHT ANGLE 10 / 35  
2016 Reserve Malbec 15 / 45  
2015 Reserve Tempranillo 15 / 45  
2016 Reserve Cabernet Sauvignon 17 / 58  
2015 TRILATERAL 16 / 55  
2016 JUSTIFICATION 17 / 60  
2016 SAVANT 16 / 50  
2016 ISOSCELES 21 / 76  
2016 ISOSCELES (.375) 40

### Landmark Wine by the Glass / Bottle

2017 Overlook Chardonnay 7 / 25  
2015 Lorenzo Chardonnay 16 / 55  
2016 Grand Detour Road Pinot Noir 10 / 35

### Slightly White Flight 18

2018 Sauvignon Blanc  
2016 Viognier  
2017 Rosé

### JUSTIN Icon Flight 30

2016 JUSTIFICATION  
2016 SAVANT  
2016 ISOSCELES

### Sparkling Wine

2014 Saint Hilaire, *Blanquette de Limoux* 9 / 30  
Mimosa 8

### Beer

Anchor Steam, Amber 6  
Firestone, "805," Ale 5  
Firestone, "Luponic Distortion, No. 12," IPA 7  
Figuroa Mountain, "Hoppy Poppy," IPA 6  
Rolling Rock, Lager, 5

### Non-Alcoholic Beverages

San Pellegrino Sparkling 750 ML 8 | FIJI Water 1L 6

### Joebella Coffee

Cup 3 | Espresso 4 | Cappuccino 5 | Latte 5

## STARTERS

### **Burrata 14**

Heirloom Tomato, Sugar Snap Peas, Gazpacho, Basil Oil, Housemade Crackers

*Suggested Wine Pairing: 2018 JUSTIN Sauvignon Blanc 5*

### **Artisanal Cheese Plate 20**

Chef's Selection, Pan d'Oro Baguette & Crackers

### **Add Local Charcuterie 8**

*Suggested Wine Pairing: 2016 JUSTIN JUSTIFICATION 17*

### **Brussels Sprouts 12**

Garden Chilis, Pancetta, Garlic, Balsamic Gastrique, Pickled Red Onions, Z'atar Almonds, Big Rock Bleu

*Suggested Wine Pairing: 2016 JUSTIN TRILATERAL 16*

### **JUSTIN Snacks 6**

Vadouvan-Spiced Cashews

*Suggested Wine Pairing: 2016 JUSTIN Rosé 6*

## MAINS

### **Crispino Salad 20**

Dill Buttermilk, Crispy Egg, Bacon, Red Onion, Big Rock Bleu

### **Add Chicken 10 | Add Avocado 3**

*Suggested Wine Pairing: 2015 Lorenzo Chardonnay 16*

### **Avocado Toast 17**

Multigrain Bread, Stagberry Elk Salami, Tomato, Pepitas, Sunny-Side-Up Egg

*Suggested Wine Pairing: 2016 JUSTIN Rosé 6*

### **Eggs Benedict 18**

Canadian Bacon, Hollandaise, Potatoes, Asparagus

*Suggested Wine Pairing: 2016 JUSTIN Viognier 7*

### **JUSTIN Cheeseburger & Fries 25**

Niman Ranch Beef, Tomato, Arugula, St. Angel Triple Cream Cheese, Bacon Jam, Chive Aioli

### **Add Fried Egg 3 | Add Bacon 5 | Add Avocado 3**

*Suggested Wine Pairing: 2016 JUSTIN Reserve Cabernet 17*

### **Chilaquiles 20**

Sunny-Side-Up Eggs, Salsa Rojo, House-Made Chips, Avocado

### **Add Shrimp 15 | Carnitas 10**

*Suggested Wine Pairing: 2015 JUSTIN TRILATERAL 16*

### **Ora King Salmon 28**

Jumbo Asparagus, Polenta, Meyer Lemon Sabayon

*Suggested Wine Pairing: 2016 JUSTIN Tempranillo 15*

### **Santa Carota Flank Steak 28**

Brussels Sprouts, Pesto Burrata Butter

*Suggested Wine Pairing: 2016 JUSTIN ISOSCELES 21*

## SIDES

**JUST Fries 7 | Bacon 5 | Baguette 3**

**\*\*Split Charge: 5.00\*\***