



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.

JUSTIN CULINARY TEAM

OUR LOCAL SUPPLIERS

- JUSTIN Estate Garden
- Templeton Valley Organic Farm
- Windrose Farm
- Gracious Greens
- Mikuni Wild Harvest
- Pan de Oro Bakery
- Finley Farm
- Pier 46 Seafood
- Rinconada Dairy
- Port Seafood
- Loo Loo Farms
- Joebella Coffee Roasters
- Alle-Pia Fine Meats
- Charter Oak Style Meats
- Taylor Meats

20% gratuity added to parties of six or more

Please inform your server of any food allergies

(Max of 3 credit cards for split checks)



SUMMER 2019

Lunch



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
2016 TRILATERAL 16 / 55
2016 JUSTIFICATION 17 / 60
2016 SAVANT 16 / 50
2016 ISOSCELES 21 / 76
2015 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
Figueroa Mountain, "Hoppy Poppy," IPA 6
Rolling Rock, Lager, 5

Non-Alcoholic Beverages

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

Joebella Coffee

Cup 3 | Espresso 4 | Cappuccino 5 | Latte 5

STARTERS

Artisanal Cheese Plate 20

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

Add Local Charcuterie 8

Suggested Wine Pairing: 2016 JUSTIN JUSTIFICATION 17

Burrata 13

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

Suggested Wine Pairing: 2018 JUSTIN Sauvignon Blanc 5

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, Pecorino

Suggested Wine Pairing: 2016 JUSTIN Viognier 7

Templeton Valley Greens 18

Strawberries, Radish, Feta, Snow Peas, Walnuts, Lemon Poppy Seed Dressing

Add Chicken 10 | Add Avocado 3

Suggested Wine Pairing: 2018 JUSTIN Sauvignon Blanc 5

Duroc Pork Tenderloin 26

Summer Squash, Carrots, Rissotto, Wax Beans

Suggested Wine Pairing: 2017 JUSTIN Rosé 6

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

Ora King Salmon 28

Jumbo Asparagus, Polenta, Meyer Lemon Sabayon

Suggested Wine Pairing: 2016 JUSTIN Tempranillo 15

SIDES

Fries 7 | Baguette 3 | Avocado 3

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