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(noun) wine library

Enoteca's dedication to creating a sophisticated, yet approachable wine country dining experience for our guests has garnered praise and a following from locals and visitors alike since our opening in July of 2007. We invite you to sit back, relax and enjoy the best wine and cuisine Paso Robles has to offer, right here in the heart of wine country. Welcome, friends!

small plates

lamb meatballs

garlic tahini yogurt, mint pesto 12

artichoke + spinach dip

flour tortilla chips, white cheddar, parmesan 9

crispy coconut shrimp

sweet chili sauce, pineapple curry cream 9

scallops + korean bbq'd pork belly

korean slaw, sesame seeds 12

potato gnocchi

leeks, roasted bell pepper alfredo, choice of shrimp or scallops or sausage 12

two korean bbq tacos

two korean bbq pork belly, sriracha mayo, cucumber, cilantro, green onions, bao bun 12

two filet mignon street tacos

abuelita's guajillo salsa, cilantro, pickled red onions, corn tortillas 13

six taco sharing platter

3 of each of the above or 6 of the same 30

soups + salads

beer + cheddar

garlic croutons
cup 6 bowl 9

chef's soup

cup 6 bowl 9

caesar wedge

anchovy, parmigiano reggiano 9

steakhouse wedge

cherry tomatoes, gorgonzola, crispy bacon, buttermilk ranch 9

enoteca harvest salad

arugula, roasted butternut squash, spiced pecans, dried cranberries, toasted farro, goat cheese, citrus vinaigrette 14
add grilled chicken 6
add grilled salmon, shrimp or scallops 7
add filet mignon 8

grilled asparagus salad

mixed greens, shredded red onions, roasted garlic, pine nuts, goat cheese, dijon balsamic vinaigrette 13
add grilled chicken 6
add grilled salmon, shrimp or scallops 7
add filet mignon 8

north county wine flight

ask your server for today's tasting mat, which highlights hand-selected local wines and accompanying cheeses 31

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

executive chef Luis Salazar

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Enoteca



appetizers

shoestring truffle fries

creamy truffle sauce, scallions, parmesan 13
add filet mignon tips 8

butternut squash + sage risotto

roasted butternut squash, creme, parmigiano reggiano, choice of scallops or shrimp or both 18

firestone dba steamed clams, mussels (or both)

crispy bacon, spinach, charred plum tomatoes, jalapeño 15

crispy calamari

guajillo chile aioli, thai sweet chili sauce, arugula salad 14

beef short-rib flatbread

caramelized onions, cherry tomatoes, truffle cream sauce 14

chef's vintner's platter

sausage, olives, roasted garlic, crostini, assorted cheeses, grapes, tempura lemon and broccolini, almonds, dried cherries 19

bbq'd guava baby back ribs

mixed greens, gala apples, candied walnuts, bermuda triangle goat cheese 15

sides

grilled balsamic asparagus 6

caramelized shallot whipped potatoes 5

baked potato

butter, sour cream, scallions 5
add crispy bacon 3 add goat cheese 4

four-cheese potato cakes 6

entrées

aleutian islands halibut

coconut, jasmine rice, soy-glazed vegetables, pineapple curry cream 33

cedar plank wild scottish salmon

caramelized shallot whipped potatoes, sautéed spinach, saffron tomato cream sauce 30

truffled ricotta sacchetti with sea scallops

heirloom cherry tomatoes, winter squash, wilted spinach, white wine, parmesan 31

seared shiitake farro wrap

flour tortilla, grilled corn salsa, avocado, pickled red onions, served with char grilled broccolini or salad 25

grilled 14 oz double-cut pork chop

sherry mustard glaze, tuscan potatoes, char grilled asparagus 32

roasted guajillo rack of lamb

guajillo chili sauce, mexican street corn, oaxacan style potato cake 39

pan-roasted chicken piccata

caramelized shallot whipped potatoes, winter squash, lemon caper piccata sauce 29

grilled 14 oz certified angus all-natural ribeye

bourbon glaze, grilled broccolini, baked potato with crispy bacon & goat cheese 48

grilled certified angus all-natural filet mignon

white cheddar potatoes au gratin, haricot verts, shallot red wine reduction, fresh herb butter 43

braised beef short-rib

jus, truffle mash potato, haricot-vert 34

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