

# FLAVORS OF PASO ROBLES



Situated in the vibrant heart of California's Central Coast, Paso Robles is a celebrated destination for outstanding vineyards and regional delicacies. Highlighted by a focus on sustainability, the wine created in Paso Robles offers a unique and experimental approach to the winemaking process.

This menu was carefully crafted by our Bob's Culinary team following an inspiring, immersive training in the region. Delight in this seasonal menu and embark on a flavorful journey to Paso Robles.

**Bob's**  
*Steak & Chop House*



**ROSÉ // TABLAS CREEK PATELIN DE TABLAS**

21 glass // 63 bottle

**CHARDONNAY // AUSTIN**

21 glass // 63 bottle

**SAUVIGNON BLANC // DAOU**

15 glass // 45 bottle

**CABERNET SAUVIGNON // AUSTIN**

18 glass // 54 bottle

**RED BLEND // DAOU PESSIMIST**

23 glass // 69 bottle

**RED BLEND // J. LOHR PURE PASO**

22 glass // 66 bottle

**AHI TUNA TACOS\* // 30**

Crispy wontons, sweet chili sauce, jalapeño  
aioli, microgreens

**SEARED PRIME BEEF TENDERLOIN TIPS // 40**

Cypress Grove Humboldt Fog, Midnight Moon  
Fondue, crostinis, microgreens

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**THANK YOU TO OUR PARTNERS**

Chef Works // Sysco // Foodbuy // Cintas  
Westrock Coffee // Ecolab // Cleveland Menu  
Steelite International // Edward Don & Company  
DAOU // Hope Family Wines  
J. Lohr Vineyards & Wine // Tablas Creek



Gluten-friendly bread available upon request.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or  
eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.